

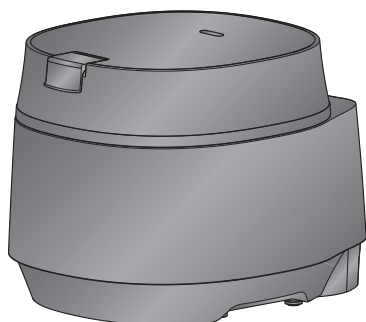
HK

Panasonic[®]

Operating Instructions

Household Use IH Pressure Electronic Warm Jar

Model No. SR-N335DH-K



The pictures in this Operating Instructions are illustrations only, please refer to the actual appliance.

中文請參考第23頁-尾頁

Thank you for purchasing Panasonic products

- This product is intended to be used in household and similar applications.
- Before using, please read this Operating Instructions carefully for safe and proper use of this appliance.
- **Be sure to read the "Safety Precautions" (page 2-4) before use.**
- Keep this Operating Instructions properly for future reference.
- Due to product updates and upgrades, actual product may vary slightly from images without prior notice.



Reserve it for later use

The Warranty is attached separately

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Safety Precautions

Be sure to observe the following precautions!

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

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

 **WARNING:** 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.

■ Classification and description of symbols are as follows.

 This symbol indicates an action that is prohibited.

 This symbol indicates an action that must be followed.

WARNING

 ■ Power supply · Power cord · Power plug


- Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet.
(To avoid causing an electric shock, or a fire due to a short circuit.)
→ If the power cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

- Do not damage the power cord or power plug.
· The following actions are strictly prohibited:
Damaging, processing, making contact with or near high-temperature surfaces or heating elements, forcibly bending, twisting, pulling, hanging/pulling over sharp corners, placing heavy objects on it, tying into bundles, sandwiching, pulling the power cord to move.
(So as to avoid electric shock due to damaged power cord and power plug or avoid fire due to short circuit.)

- Do not connect or disconnect the power plug with wet hands.
· Make sure your hands are dry before touching the power plug or the product.
(To avoid causing an electric shock or injury.)

- Do not spill water or other liquids on the instrument plug.
(To avoid causing an electric shock, or fire due to a short circuit.)

- Do not let anyone lick the instrument plug.
(To avoid causing an electric shock or injury.)
· Pay extra attention to children and infants.


 ● Please use a alternating current power socket with the voltage of AC 220 V/10 A.
(Using the unit together with other equipment on the same outlet can cause overheating and fire.)
· Use only a power strip rated at least 10 amperes.

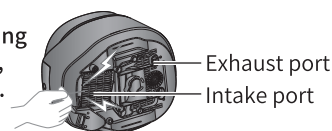
- Single-phase bipolar grounded power outlets should be used for this appliance to ensure reliable grounding. If a grounding device is not installed, electrostatic induction of other metal parts such as housing may occur.
(To avoid causing the risk of electric shock due to failure or electric leakage.)

- Make sure that the power plug and the instrument plug are fully inserted in place.
(To avoid causing smoke, fire or electric shock.)

- Clean the power plug regularly.
(To avoid causing a fire due to poor insulation of the power plug due to accumulation of moisture and foreign matter.)
→ Disconnect the power plug and wipe it with a dry cloth.

■ Main body

 ● Do not insert anything into the intake port, exhaust port or gap.
· Especially metal objects such as power leads or cords.
(To avoid electric shock or injury caused by improper operation.)



- Do not immerse the appliance in water or splash it with water.
(To avoid causing an electric shock, or a fire due to a short circuit.)

→ Please contact a Panasonic authorized service center if water gets inside the appliance.



- Do not modify, disassemble, or repair this appliance.
(To avoid causing a fire, electric shock or injury.)
→ For repair, please contact a Panasonic authorized service center.

- Do not use this appliance for any purpose other than those described in the Operating Instructions.
(To avoid causing a fire, burn, injury or electric shock.)
· Panasonic shall not assume any responsibility for improper use or failure to follow the operating instructions.

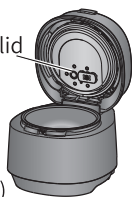
⚠ WARNING

■ Use



- Do not place any objects in the pan that may clog the pressure regulating valve, pressure relief valve, safety valve or inner lid.
(To avoid burns or injuries resulting from steam or cooked food blowing out.)

Holes on the inner lid



<Prohibited Ingredients>

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

<Prohibited Cooking Methods>

- Cooking methods where ingredients and seasonings are placed in a plastic bag for heating.
- Cooking methods that will generate thick liquids (such as curry, thick soup, jam).
- Cooking methods that use a lot of oil.
- Ingredients, water or seasonings exceeding the Maximum waterline for "Congee" in the pan.

- When in use or after cooking, do not put your face or hands near the steam vent. Special attention must be paid to children and infants.
(To avoid causing a burn.)



Steam vent

- Do not move the main body during cooking.
(So as to avoid burns or injuries resulting from steam or cooked food blowing out.)
- The outer lid may remain locked immediately after cooking completes.
- Do not open the outer lid forcibly while cooking.
(To avoid burns or injury caused by splashing of soup etc.)
- Keep the appliance out of reach of small children.
(To avoid causing burns, injury or electric shock.)



- 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 avoid causing burns, injury or electric shock.)

- Regularly check the return valve, safety valve and pressure regulating valve used to release steam to ensure that they are free from blockages.
(To avoid abnormal pressure buildup.)

● Before use, please confirm:

- The pressure regulating valve and safety valve can move up and down freely.
- The holes on the inner lid are not clogged.
- The fastener of the inner lid is not bent or deformed.
- The main body (pan seal ring, pan rim, hook button, upper frame) is free of foreign objects (e.g., rice grains)
(To avoid product malfunction or operational failure.)

- Close the outer lid until a "click" sound is heard.
(To avoid burns or injuries caused by steam leakage or when opening the outer lid.)
- The outer lid cannot be closed if the inner lid is not installed.

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

(To avoid causing smoke, fire or electric shock.)

Abnormalities · Malfunction Cases:

- The power plug and cord become abnormally hot.
- The power cord is damaged or there are intermittent power outages when being touched.
- The main body is deformed or abnormally hot.
- The main body emits smoke or a burning smell.
- The main body is broken, loose or makes abnormal noise.

→ Please contact a Panasonic authorized service center for inspection and repair immediately.

Before use

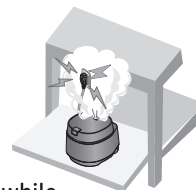
⚠ CAUTION



- Do not use a non-dedicated pan or a deformed pan.
(To avoid causing burns or injury due to overheating or malfunction.)
- Do not use the appliance in the following places:
· Near heat or in high humidity environments.
(To avoid causing electric shock, electric leakage or fire.)
- On uneven surfaces or a mat which is not heat-resistant.
(To avoid causing injury, burns or fire.)
- In places close to walls or furniture, etc.
(To avoid bumping into them when opening the outer lid, or causing discoloration, deformation and breakage of the furniture.)
- On an aluminum plate or an electronic mat.
(Aluminum material may generate heat and cause smoke or fire.)
- Do not touch the hook button when moving the product.
(So as not to cause injury due to the opening of the outer lid.)

- Do not expose the power plug to the steam.
(To avoid causing an electric shock, or fire due to a short circuit.)

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



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

· The main body has a high temperature. In particular, the glass panel near the steam vent on the outer lid and the metal parts such as the inner lid, and the pan.
(To avoid burns.)



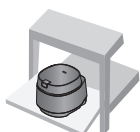
CAUTION

- Do not use the power cord not specified for use with this appliance or using the power cord provided with this appliance for any other device. (So as to avoid malfunctions or electric shock, electric leakage or fire.)
- Do not let the appliance operate in an empty state. (To avoid causing burns.)
- Always hold the plug itself when unplugging the power plug or instrument plug. (To avoid causing an electric shock, or a fire due to a short circuit.)
- When taking out the pan or when the pan is not in use, remember to turn off the power and unplug the power plug. (To avoid causing burns, injury, or an electric shock, leakage, fire due to insulation aging.)
- Wait for the main body to cool down sufficiently before cleaning. (To avoid causing burns.)
- When used within a cupboard or other enclosed spaces, make sure that the steam can be released outward. (To avoid causing discoloration or deformation of the cupboard.)
- If you have an implantable cardiac pacemaker in your body, please consult a physician before using this appliance. (This appliance may have an impact on a pacemaker when it is operated.)
- Do not connect the appliance with an external timing device or operate the appliance in the mode of a separate remote control system. (To avoid malfunction and injury.)
- 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.

Instructions for Use

About the Main Body

- If the product is on a cabinet with sliding table, make sure that the load capacity of the table is greater than 12 kg. (To avoid dropping the product.)



- Do not cover the outer lid with a cloth or other objects when the product is in use. (To avoid causing the steam from being blocked, resulting in deformation, discoloration of the outer lid and malfunction of the product.)



- Periodically check the intake port and the exhaust port at the bottom of the rice cooker, and remove dust. (Refer to "Cleaning and Maintenance" on P16)

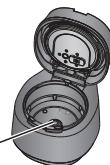
- Please clean rice and other foreign objects that become stuck on the main body (bottom sensor and the bottom of the pan, rubber bushing). (In order to avoid error displays, scorched rice, half-cooked rice, etc.)

Edge or bottom



(Pan)

Bottom sensor



- Do not place the product near a device susceptible to electromagnetic interference.
 - Radio, television and hearing aids, etc. (So as to avoid noise or reduce the volume.)
 - IC cards, bank cards (So as not to damage the magnetic.)

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

- Do not use the product outdoors. (Unstable power supply may result in a product failure.)

- Do not use the rice cooker where the bottom of the product (the intake port and the exhaust port) may be clogged. For example: on carpet, plastic bag, aluminum foil or fabric, etc. (So as not to damage the product.)

- Wait until pressure is fully released before opening the outer lid. Pressure exists when the "Pressure" indicator is shown on the display and steam is visible. Please wait until the "Pressure" indicator disappears and no more steam escapes from steam vent before opening the outer lid.
 - If a power outage occurs during cooking, the outer lid cannot be opened. → Please contact the Panasonic authorized service center.
 - If the power cord is unplugged during cooking, the outer lid will remain locked. After restoring the power, press the "Off/Keep Warm" button, then press the "Open the lid" button, and wait until the "Pressure" indicator disappears from the display, and then you can open the outer lid.

- If you want to cancel during cooking or timer, always press the "Off/Keep Warm" button to stop cooking before opening the outer lid.
 - If the "Pressure" indicator lights on, first press the "Off/Keep Warm" button, then press the "Open the lid" button, and wait until the "Pressure" indicator disappears from the display, and then you can open the outer lid.

- Do not use the product on an induction cooker. (So as not to damage the induction cooker or cause abnormal operation of the product.)

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

- Please make sure to use this product in areas under 2000 meters above sea level. (To avoid affecting the cooking performance.)

Instructions for Use

About the Pan

■ Do not use the pan in places other than the rice cooker.



● Do not use it on a gas stove or induction cooker or in a microwave.



■ Avoid hitting the pan against hard objects.



(Doing so may cause scratches or dents on the outer surface.)



Daily use

- Avoid heating an empty pan or storing highly acidic/alkaline foods in the pan for extended period.
- This appliance features a stainless steel pan. White scale deposits or slight discoloration may occur due to water quality or high temperature, but this does not affect safety or cooking performance.

After cooking



● Do not touch or strike the pan. (While filling a bowl with rice)

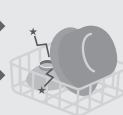
During cleaning and maintenance (P16)

● Do not use the pan as a washing container.



● After cooking with seasonings, do not leave food inside the pan.
→ After cooking glutinous rice, please clear the food in the pan as soon as possible and then clean the pan.

● Do not put the pan onto other utensils to dry after washing.



● For stubborn stains, soak in hot water first, then clean with detergent. A scouring pad may be used if needed. After cleaning, wipe dry with a cloth.



Before use

Notes

The following will not affect product performance or personal health.

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

[Inner surface] white scale deposits or slight discoloration.


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

Tips for not sticking to the pan

- Adding a small amount of cooking oil to the pan before cooking can effectively reduce sticking.
- Adding the proper amount of rice and water according to the waterline on the pan helps minimize sticking.
- After cooking, consume the rice promptly, as prolonged keeping warm, reheating, or letting rice cool down may cause sticking.

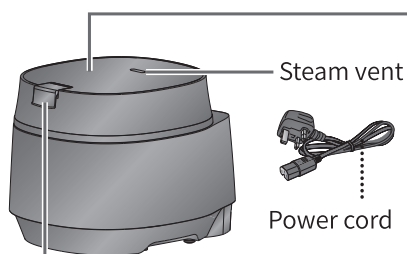
When a power outage occurs during use

Including situations such as unplugging the power plug midway, circuit tripping, etc.

- After power restoration, the appliance will resume its pre-outage operation.
- If the outage duration is too long, cooking quality may be affected upon restart.
- If the outer lid cannot be opened by pressing the Hook button after a power outage,  "■ Wait until pressure is fully released before opening the outer lid" on P4.

Parts Identification

Main body



Hook button

- Flip the hook button upward and downward to open or close.

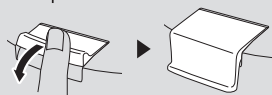
Unlock to open

- ① Flip the hook button upward
- ② Push the hook button forward



Please make it locked before pressing the "Start" button

Flip the hook button downward



Control Panel

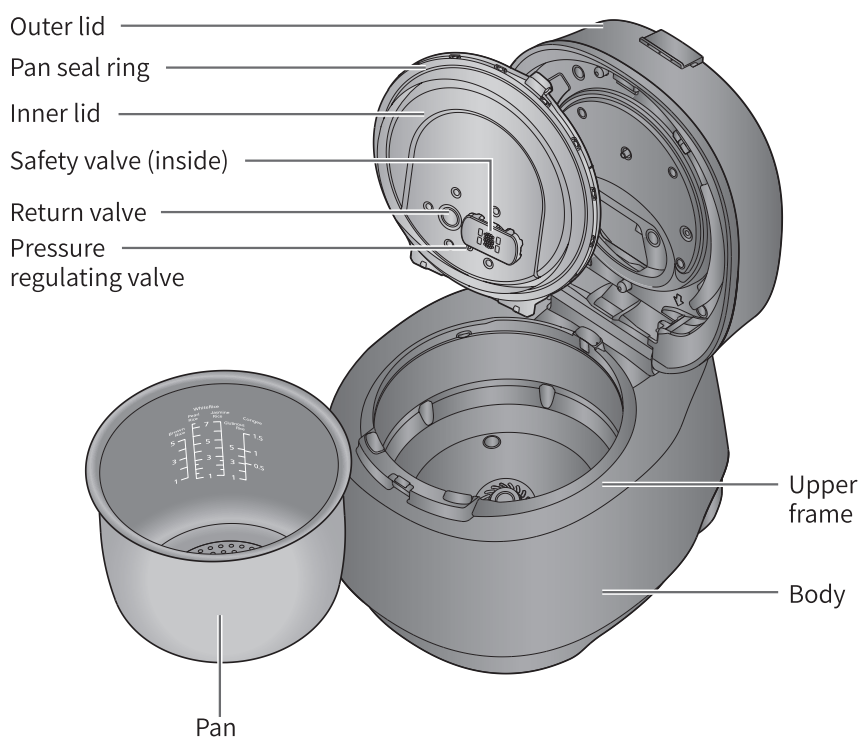


- "Off/Keep Warm" button
- "Timer" button (P12)
- "Open the lid" button (P10)
- "White Regular" button (P10)
- "Time" button (P11)
- "Start" button (P10)

- Select the menu
- Set the time

Notes

- The "Off/Keep Warm" button requires longer press duration during operation, and it is normal.
- If there is no operation for 30 seconds, the appliance will enter sleep mode, and you can wake up it by pressing any button. In this case, the button response may take longer time.



Accessories



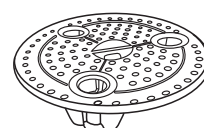
Rice scoop (1)



Congee [Soup] scoop (1)



Measuring cup (1)
(Approx. 180 mL)



Steaming plate (1)

Proper Use of Functions

Table 1

Function		Waterline	* ¹ Cooking time (Approx.)	* ² Keep warm (auto)	* ³ Time range to preset	* ⁴ Open the lid
Categories of food to cook	Select					
Jasmine rice	Delicious	Jasmine Rice	47 minutes	○	70 minutes or more	○
	Quick		27 minutes		50 minutes or more	×
	White Regular		32 minutes		60 minutes or more	○
Pearl Rice	Pearl Rice	Pearl Rice	48 minutes	○	60 minutes or more	○
Brown Rice	Brown Rice	Brown Rice	80 minutes	×	120 minutes or more	○
Grains Rice	Grains Rice	Jasmine Rice	52 minutes	×	60 minutes or more	○
Glutinous Rice	Glutinous Rice	Glutinous Rice	42 minutes	×	-	○
Congee	Congee	Congee	40 minutes - 2 hours		Cooking time ~ 24 hours	×
Steam	Steam	Water for a steam of more than 40 minutes: 4 measuring cups	1 minute - 60 minutes	×	Cooking time + 20 minutes ~ 24 hours	×
Soup	Soup	To the maximum waterline for "Congee"	40 minutes - 2 hours	×	-	×
Stew	Stew	To the maximum waterline for "Congee"	1 hour - 4 hours	×	-	×
Cake	Cake	-	40 minutes - 60 minutes	×	-	×

- * 1 · The cooking time for reference under standard conditions (220 V, room temperature of 20°C, water temperature of 20°C, and 4 cups of rice).
 · The actual cooking time may vary according to the amount of rice, water, voltage, room temperature, water temperature and rice quality.
- * 2 · All functions at the end of the cooking will be automatically converted to keep warm. Items marked with "×" are not recommended to keep warm, and please press the "Off/Keep Warm" key as soon as possible after the end of the cooking.
- * 3 · "Glutinous Rice", "Soup", "Stew" or "Cake" function does not support a Timer.
 · When the time set in the Timer is less than the cooking time, cook will start directly.
 · In summer, when temperature is high, do not set a Timer longer than 8 hours, as it may cause rice deterioration.
- * 4 · Functions marked with "×" cannot use the "Open the lid" function. For "Congee", "Steam", "Soup", and "Stew", you may open the outer lid directly to add ingredients during cooking.

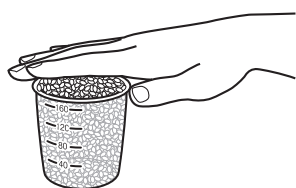
Rice Cooking

Wash rice, then add water

Before the first use

Boil a pan of water, then drain it.

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



1

Measure the rice

- Measure rice with the provided measuring cup and level rice off.
(About 180 mL [about 150 g]/cup)

2

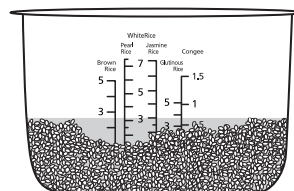
Rinse rice

- ① Wash the rice quickly with plenty of water and drain the water immediately.
 - ② Gently rub the rinsed rice, repeat several time of rubbing→rinsing until the water turns relatively clear.
- Wash the rice thoroughly. Otherwise, rice crust may appear and the residual rice bran may affect the taste of the rice.
 - The pan can be used for washing rice.

Kind reminder

- Do not leave rice in a sieve.

(Rice grain may break, causing sticking or scorching at the bottom.)



3

Add water

- Fill water to the corresponding waterline for the selected rice cooking function (P7) (When adding water, place the pan on a flat surface, and flatten the surface of the rice.)

- Add water to the appropriate waterline according to the rice quantity. You can adjust the water volume according to your personal taste preference.

(Otherwise, excessive amounts may cause overflow, extended cooking time, or flavor degradation.)

- Reduce water slightly when using freshly harvested rice.
- To achieve harder texture, add slightly less water than the waterline, and to achieve softer texture, add slightly more water than the waterline.

Three principles for delicious rice



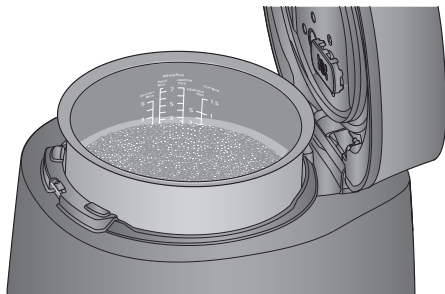
Measure water and rice correctly.



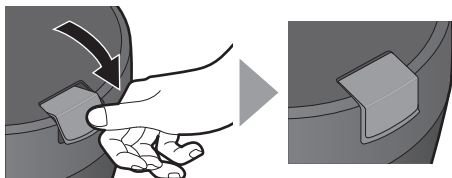
Gently wash rice. Excessive force may break rice grains, causing sticking or scorching at the bottom.



Put into the main body



- 4** Put the pan into the main body
- Wipe off any water on the outer surface of the pan.

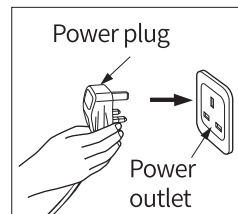
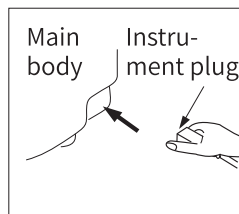


- 5** Close the outer lid
- Check if the inner lid is installed (☞ "Cleaning and Maintenance" on P15).
 - Rotate the hook button, lock the outer lid, and make sure that the sound "click" is heard.

Kind reminder

- If the outer lid is not locked, it is impossible to cook rice or dish.

Rice Cooking



- 6** Plug in the power plug
- First plug in the instrument plug, then plug in the power plug, and make sure both plugs are fully inserted.

- 7** Select the function, then press the "Start" button

Press .



Cooking starts.

- After cooking, loosen the rice immediately. (To allow excess moisture to dissipate.)
- When cooking is complete, the rice cooker will automatically switch to "Keep Warm" function. (☞ P10)

Usage

Use the appropriate water.

It is recommended to use tap water or filtered tap water.

- Using alkaline water (pH above 9) may cause rice to become sticky or turn yellowish.
- Using hard mineral water (100+ hardness) may result in dry, hard rice.



Tips



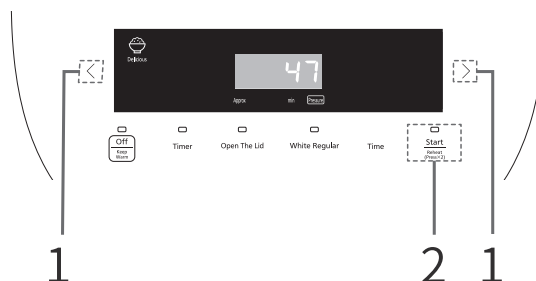
- Use recently processed rice when possible.
- Once a bag of rice is opened, consume promptly.
- Store rice in the refrigerator to maintain freshness.

Cooking Functions for Rice

Use "White Regular", "Delicious", "Quick", "Pearl Rice", "Brown Rice", "Grains Rice" or "Glutinous Rice" function to cook rice

- 1 Press the < or > to select the function.
● When using "White Regular" function, press the White Regular button.
- 2 Press Start Reheat (Press <2>).
● The remaining time counts down in 1-minute increments, and the remaining time begins displaying several minutes before cooking completion under the "Quick" or "Brown Rice" function.
- 3 After cooking is complete, loosen the rice.
● After the buzzer sounds, cooking is complete. It will automatically turn to keep-warm mode. To prevent the rice from sticking together, please loosen the rice promptly after cooking.

Illustration: "Delicious" function display



Keep Warm

- Keep-warm time displays from 0 to 23 for a total of 24 hours. After 24 hours, it will return to standby mode.
- It is better to consume the cooked rice within 5 hours of keeping warm to avoid discoloration or flavor change.
- During keeping warm, small water droplets may occasionally form around the pan rim.
- The rice flavor may be affected if the rice scoop is left in the pan while keeping warm.

Kind reminder

- "Quick" can be used for cooking rice. As the cooking time is shortened, the rice may be harder or there may be rice crust.
→ Soak the rice in water in advance, which can make the cooked rice soft.
- The "Delicious" function makes rice fluffier and more delicious.
- Do not mix brown rice with white rice (jasmine rice and pearl rice), as it may affect the cooking result.
- When cooking grains rice, soak red beans, chickpeas, soybeans, coix seeds 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.

About "Open the lid"

- If you want to add ingredients during cooking, press the "Open the lid" button. Table 1 on P7 for "Open the lid" function.
- When the "Open the lid" indicator lights on, it is safe to open the lid.
- After pressing the "Open the lid" button, wait for the indicator to turn off before opening the outer lid. The display will show "OPEN" when opening the lid.
- Add ingredients within 1 minute and close the outer lid. The "Start" indicator will light on again, and cooking will resume automatically.
If the outer lid remains open for 30 seconds, a buzzer will sound as a reminder, repeating every 10 seconds until it is closed.
- Do not open the lid repeatedly or leave it open too long, as this may affect rice texture. It is recommended to only add quick-cooking ingredients.
- If you press the "Open the lid" button accidentally, press it again to return to normal cooking mode.

Reheating cooled rice

Preparation

- Stir the cooled rice in the pan to make it even.
- When reheating the cooled rice, please add water according to the volume on the right-side Water Volume Table.
- Confirm the one of the following functions is selected: "Delicious", "Quick", "White Regular", "Pearl Rice".

Table 2

Cooled rice quantity (Waterline)	Water volume (measuring cup)
2	1/2
3	1/2
4	1/2

- 1 Press the Start Reheat (Press <2>) twice to start cooking.
● No matter how much cooled rice to reheat, the heating time is about 15 minutes.
- 2 After the buzzer sounds, cooking is complete, and it will automatically change to keep-warm mode.
● Please loosen the rice as soon as possible, as it will be more delicious.

Kind reminder

- When adding cooled rice, do not exceed the maximum amount of cooled rice as shown in the Table.
- It is recommended to reheat cooled rice for only once, as it may affect rice texture.
- Do not reheat brown rice, grains rice and glutinous rice, as it may affect texture.


Other Cooking Functions

Use the "Congee", "Steam", "Soup", "Stew" or "Cake" function to cook

1 Press the < or > to select the function.
●The selected function flashes.

2 Press **Time**, then press < or > to set the cooking time.

- Press and hold the "<" or ">" button to quickly add or subtract time.
- The last cooking time can be retained in memory.

※  Table 1 on P7 for the settable cooking time range.

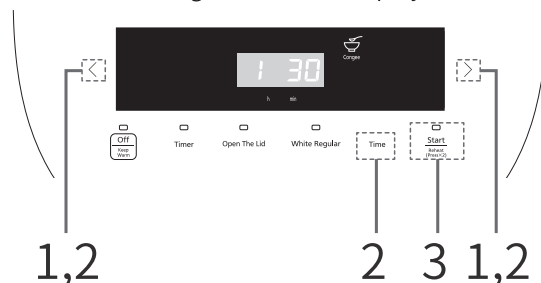
3 Press **Start** Reheat (Press 2).

- The remaining time counts down in 1-minute increments.
- ※The timer for Steam begins to count down after water reaches boiling point.

4 After the buzzer sounds, cooking is complete, and it will automatically change to keep-warm mode.

- To prevent texture degradation from keeping warm, press the "Off/Keep Warm" button promptly after cooking.

Illustration: "Congee" function display

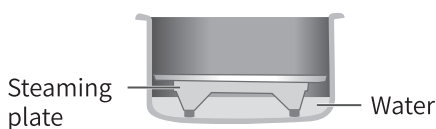


Notes

Maximum amount

The maximum cooking capacity of the Cake function is 700 g (cake batter).

How to use steaming plate




Kind reminder

During cooking ...

- Do not allow food ingredients to block the return valve, pressure regulating valve, or safety valve.

After cooking...

- Do not use "Keep Warm" function.
(To avoid odor or spoilage.)
- Incorrect water volume or rice quantity may lead to overflow of rice water from steam vent.
- If kept warm for too long, the congee will thicken.
- If the soup to be stewed is above the maximum waterline of "Congee", it may cause overflow.
( Specifications on P21)
- After each use, remove the inner lid and rinse to avoid any odor.


Timer


Timer

- Two Timers can be set. (Preset timer can be retained in memory.) Save frequently used Timers for convenience, e.g., "Timer 1" for breakfast, "Timer 2" for dinner.

For example: to complete cooking by 7:30 AM

- 1 Confirm the current time is accurate.
 - If the time is incorrect, follow the steps on the right to reset.

- 2 Select the function ( P10~P11).
 - When setting a timer for Congee, first set the cooking time, and then press the "Timer" button.

- 3 Press  .
 - Each press of "Timer" button toggles between " 1 " and " 2 " .
Timer 1 ⇌ Timer 2

- 4 Press the < or > to set a timer.
 - Press and hold the "<" or ">" button to quickly add or subtract time.
 - When the timer is less than the cooking time, it will start cooking directly.

- 5 Press the , and the timer setup is complete.

↓
The setting is complete.

Light on Light off



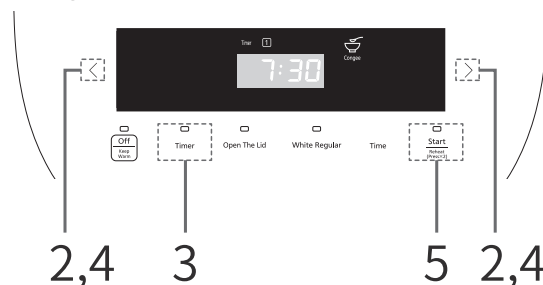

 Timer  Start/Reheat (Press×2)

Illustration: set a timer to complete the "Congee" at 7:30





Adjust the current time

- Time is displayed in 24-hour format.

- 1 Make sure that the power plug is inserted fully.
- 2 Press and hold the  button for more than 3 seconds.
- 3 Press the < and > to adjust the time
 - Time is set in 1-minute increments.
 - Press and hold the "<" or ">" button to quickly add or subtract time.

- Time adjustment is disabled during operation.
- When the lithium battery is low, unplugging the power plug will cause data loss, e.g., current time and set timer.

After Timer is set

- | | |
|---|--|
| <ul style="list-style-type: none"> ● Check the current time. | <ul style="list-style-type: none"> ● Check the set cooking time. |
| Press  Timer | Press  Time |

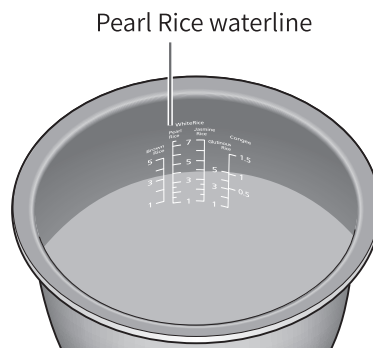
Kind reminder

- In summer, if the temperature is high, do not set a timer longer than 8 hours, as it may cause spoilage of rice grains and ingredients.
- The time set in Timer function is the time when cooking completes.
- The Timer and cooking time for the last time can be retained in memory.

Cleaning

Use "Cleaning" function

- 1 Add water into the pan.
 - Water volume reference Pearl Rice waterline: 4
Do not add any liquid other than water.
(To avoid steam leakage or cooking materials spraying out.)
- 2 Press the < or > button to select "Cleaning".
- 3 Press the Start Reheat (Press >2) to start cleaning and maintenance.
 - It takes about 15 minutes.
 - ※ The duration needs to be automatically adjusted according to the water temperature or volume.
- 4 After the buzzer sounds, Press the Off Keep Warm.
 - Wait the hot water in the pan to cool down completely, then clean the inner lid and pan.



Notes

- It may not be possible to completely remove unpleasant odors and dirt.

Recipes

Cantonese glutinous rice

Ingredients:

Glutinous Rice	2 cups
Chinese sausage	1 piece
Shiitake mushrooms	4 pieces
Peas and sweetcorn	40 g

Seasonings:

Light soy sauce	15 mL	Oil	15 mL
Oyster sauce	5 mL	Sugar	3 g
Chicken essence	1 g	Salt	3 g

Steps:

- 1) Wash and dice shiitake mushrooms, slice the Chinese sausage. Soak the glutinous rice for 1 hour.
- 2) After rinsing rice, add all seasonings and water up to the waterline 2 for "Glutinous Rice". Evenly spread all ingredients over the rice, and then close the outer lid. Press the "<" or ">" button to select "Glutinous Rice", and then press the "Start" button.
- 3) After cooking, stir evenly.

Recipes

Notes: · Depending on different ingredients added into the rice, there may be scorched rice at the bottom.
 · When cooking red bean congee, red bean skins may clog the steam vent, causing the outer lid to pop open automatically. Please monitor carefully!
 · Always use the "Soup" function when preparing broth. Do not exceed the Maximum waterline for "Congee" to prevent overflow.
 ※ 1 cup (measuring cup): about 150 g

Winter melon soup with beef balls

Ingredients:		Seasonings:	
Beef balls	100 g	Salt	Appropriate amount
Winter melon	300 g		
Corn, cut into	3 or 4 pieces		
Chopped green onions	Appropriate amount		

Steps:

- 1) Slice the winter melon, and cut the corn cob in half.
- 2) Put beef balls, winter melon and corn into the pan, and add water to the maximum waterline for "Congee".
- 3) Press the "<" and ">" button to select the "Soup", set the cooking time to 40 minutes, and then press the "Start" button.
- 4) After cooking, sprinkle with chopped green onions.

Spiced Braised Beef

Ingredients:		Seasonings:			
Beef shank	1000 g	Sugar	10 g	Cooking wine	25 mL
Minced ginger	Appropriate amount	Light soy sauce	50 ml	Oyster sauce	20 g
Minced garlic	Appropriate amount	Dark soy sauce	50 mL	13-Spice powder	3 g

Steps:

- 1) Clean and cut beef shank into chunks. Finely chop spring onion, ginger and garlic. Prick the beef with bamboo sticks, then marinate with all seasonings, minced ginger, and minced garlic for more than 4 hours.
- 2) Put all ingredients and seasonings in the pan, place the pan in the main body, and close the outer lid.
- 3) Press the "<" or ">" to select the "Stew" function, set cooking time to 2 hours, and then press the "Start" button. After cooking, cool before slicing.

Chicken wings with glutinous rice

Ingredients:				Seasonings:	
Glutinous rice	150 g	Ginger slices	Appropriate amount	Light soy sauce	20 mL
Chicken wings	5 pieces			Dark soy sauce	Appropriate amount
Egg	1 piece	Garlic	Appropriate amount	Fermented tofu sauce	Appropriate amount
		Starch	a little	Sesame oil	A little

Steps:

- 1) Rinse glutinous rice thoroughly, then soak for more than 3 hours.
- 2) Make two cuts on the surface of chicken wings, marinate 30 minutes with light soy sauce, dark soy sauce, fermented tofu sauce, sesame oil, sliced ginger and garlic. Beat one egg into egg wash, add a little starch and mix well.
- 3) Dip chicken wings in egg wash thoroughly, roll in soaked glutinous rice until both sides are fully coated with glutinous rice.
- 4) Place the steaming plate in the pan, arrange coated chicken wings on a plate, place the plate on the steaming plate. Add 2 cups water into the pan, close the outer lid, then press "<" or ">" button to select "Steam" function. Set the cooking time to 30 minutes, then press the "Start" button.

Cleaning and Maintenance

- Before cleaning, always unplug the power plug first. Wait until the main body cools down before cleaning.
- When cleaning, do not immerse the main body in water.

Items for cleaning



Towel



Sponge



Clean with a neutral cleaning agent specifically designed for the kitchen

Do not use

Thinner/gasoline/
alcohol/cleaning powder/
bleaching agent, etc.

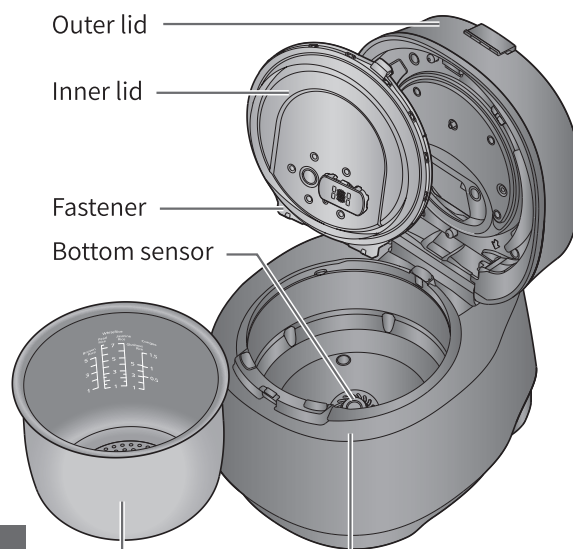


Outer lid

Inner lid

Fastener

Bottom sensor



Pan

Upper frame

Before the first use



Rice
scoop (1)



Congee [Soup]
scoop (1)



Measuring cup (1)
(Approx. 180 mL)



Steaming plate (1)

- For the first use, clean the pan, inner lid and accessories.

Kind reminder

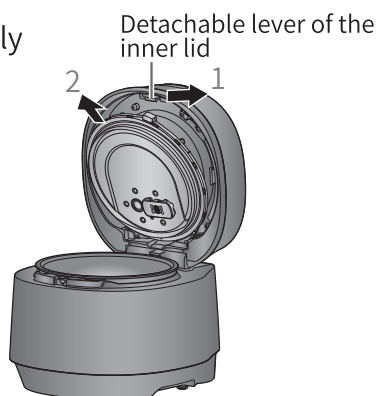
- Clean promptly after each use. (To avoid odor, deterioration or corrosion)
- Check the return valve, safety valve and pressure regulating valve for steam release regularly to make sure that they are not blocked. (To avoid the abnormal pressure buildup.)

Removal and installation of the inner lid

■ During disassembly

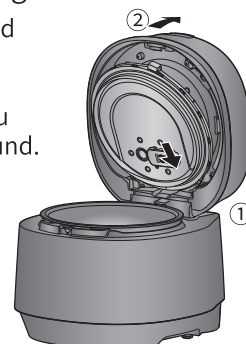
- 1 Move the detachable lever of the inner lid to the right.
(The inner lid will topple over toward the front direction.)

- 2 Take out



■ When installing

- ① Insert the inner lid into the slot.
- ② Press toward the outer lid until you hear a "click" sound.



Cleaning and Maintenance (Follow-up)

Wipe with a wrung-out damp towel



Main body

After each use

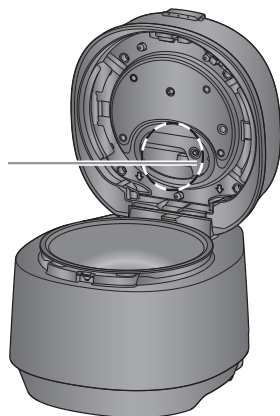
■ Upper frame

■ Bottom sensor

- If the dirt is difficult to remove, clean with a small amount of kitchen-specific neutral detergent, and then gently scrub with a nylon brush. (Failure to thoroughly clean the bottom sensor may result in burned or poorly cooked rice.)

■ The inner surface of the outer lid · Seal ring

- After removing the inner lid, clean it thoroughly. (To avoid odors or spoilage.)

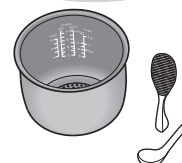


Wash with a soft sponge
(Use kitchen-specific neutral detergent)



Inner lid
Pan
Rice scoop/Con-gee scoop

After each use

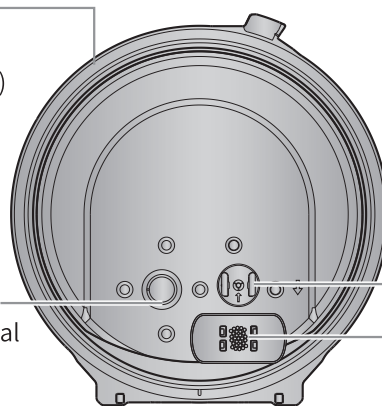


■ Pan seal ring

- Food residue can easily accumulate on the inner side of the seal ring, please clean carefully. (To avoid any odor, deterioration or steam leakage.)

Inner lid
(surface)

Return
valve seal
ring



Safety
valve
Anti-clog
filter
screen

■ Anti-clog filter screen

- Push downward to remove, and install in the direction of "↑".
- After removal, thoroughly clean the anti-clog filter screen and the safety valve on the inner lid.

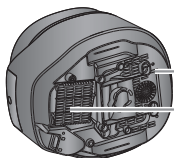
■ Pan

- For stubborn stains, soak in hot water first, then clean with detergent. A scouring pad may be used if needed. After cleaning, wipe dry with a cloth.
- If white spots or yellowing appear on the inner wall of the pan, gently wipe with food-grade vinegar or lemon slices, then rinse and dry thoroughly. If rainbow-colored stains appear, use vinegar to wipe, then rinse and dry completely.

Periodic inspection



Bottom



Exhaust port
Intake port

- Inspect about once a month, and clean it immediately if there is dirt. Suck dirt and other foreign objects with a vacuum cleaner.

Kind reminder

Do not pull or remove the seal ring.

- Removing the seal ring may cause overflow or steam leakage.
- Do not pull the seal ring forcefully or damage it with sharp objects. (To avoid seal ring deformation, detachment or damage.)

Troubleshooting

Please check before requesting a repair.

Phenomenon	Please check	Ref. page
Start cooking as soon as a timer is set	<ul style="list-style-type: none"> Is the clock display accurate? (24-hour format) Is the preset time not within "Time range to preset"? 	12 7
Cooking outside the Timer	<ul style="list-style-type: none"> Is the current time accurate? (24-hour format) Is the "Start" button pressed? 	12 12
Cooking time is too long or too short	<ul style="list-style-type: none"> Continuous cooking may extend the required cooking time. (Cooking time may extend up to 60 minutes) Due to the different amounts of rice and water, the remaining time may stop displaying and be adjusted in the middle of cooking. 	— —
The remaining cooking time does not count down by minute	<ul style="list-style-type: none"> The remaining cooking time may be adjusted during cooking based on the amount of rice and water. 	—
Make noise	<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. Sometimes you may hear these sounds during keep warm. "Swoosh-swoosh" sound...is the sound of steam being emitted. 	— — —
Steam vapor leaks from a place other than the steam vent	<ul style="list-style-type: none"> Is rice stuck to the pan seal ring or pan rim, or is the pan deformed? Is the inner lid cleaned after each use, and installed properly? 	— 15
Button operation can not be performed	<ul style="list-style-type: none"> Does the indicator of the button light on? →Button operation can not be performed during cooking, timer or keeping warm. Press the "Off/Keep Warm" button before operation. Wait until the "Pressure" indicator disappears and ensure no steam remains before operation. Are you wearing gloves or have bandages on your fingers while operating? 	— —
When a power outage occurs during cooking	<ul style="list-style-type: none"> The cooking completion time may be delayed. Depending on the duration of a power outage, the rice may not be cooked properly. 	— —
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. 	—
There is plastic smell	<ul style="list-style-type: none"> There may be plastic smell at the beginning of use and it will be eliminated after several more uses, and it is not abnormal. 	—
The outer lid cannot be opened during cooking	<ul style="list-style-type: none"> This is normal. If you want to open the outer lid during cooking, first press the "Off/Keep Warm" button, and then open. 	4
When the display disappears	<ul style="list-style-type: none"> Is "8:30" displayed when the power plug is plugged in? [Display] Lithium batteries are exhausted. The appliance can perform cooking and keep-warm functions immediately after plugging in the power plug. For timer setting, you must check the clock time each time. In this case, please replace them with new batteries. Batteries are fixed into the main body, and users themselves can not replace them. [No display] Circuit board malfunction. →For battery replacement or malfunction repairs, please contact the Panasonic authorized service center. 	—

Usage

Troubleshooting

Important Notes

- If you are careless to put water and rice into the main body without the pan, please consult the Panasonic authorized service center.

Troubleshooting

It is not a malfunction, please check before requesting a repair.

Phenomenon	Cause
Rice is sticky (soft)	<ul style="list-style-type: none"> ● Are the rice quantity and water volume proper? ● Is there too much broken rice mixed in? ● Is rice soaked in water for a long time? (e.g. timer is too long, etc.) →When using the timer function to cook, add less water. ● Is rice rinsed with hot water? ● Is the rice loosened immediately after cooked? ● Is too much water added into new-harvest rice to cook?
Rice is dry (hard)	<ul style="list-style-type: none"> ● Are the rice quantity and water volume proper? ● Is "Quick" function used to cook?
Congee is mushy	<ul style="list-style-type: none"> ● Is rice soaked in water for a long time when the timer is set? ● Is congee kept warm? ● Is there too much broken rice?
Rice is scorched	<ul style="list-style-type: none"> ● Is rice washed thoroughly? ● Is there any foreign object at the bottom of the pan, on the bottom sensor or inside the main body? ● Is the timer set? ● Is there too much broken rice mixed in? ● Are seasonings added for cooking? (Glutinous Rice, etc.) ● Light yellow scorched residue formed on the bottom of the pan, which is not a malfunction. →If it is not improved after the above has been confirmed, refer to "To reduce scorched rice" (P20).
There is condensation There is odor Rice is yellowish	<ul style="list-style-type: none"> ● Is rice not loosened immediately after cooking? ● Is it keeping warm for more than 5 hours? ● Is cooled rice added into the pan for keeping warm? ● Is rice washed thoroughly? ● Is the keep-warm function activated with a rice scoop left inside? ● Depending on rice varieties or water quality, cooked rice may become yellowish. ● After cooking glutinous rice with seasonings, residual odors may remain. →Carefully clean the pan and inner lid.
Rice is dry	<ul style="list-style-type: none"> ● Is Keep-warm time longer than 5 hours? ● Is cooled rice reheated several times? ● Is rice stuck to the pan seal ring of the inner lid or pan rim, or is the pan deformed?
Rice sticks to the pan	<ul style="list-style-type: none"> ● Depending on rice varieties, soft or sticky rice may be more easy to sticking.
A thin film is formed	<ul style="list-style-type: none"> ● Is there bran remaining? A rice-paper-like film is formed by dissolved starch drying on the surface, which is harmless to health. If rice is not washed thoroughly before cooking, such film tends to form.
Rice sticks to the inner lid	<ul style="list-style-type: none"> ● This is a characteristic of the "variable pressure" (a cooking method that agitates rice grains to prevent uneven cooking) and does not a malfunction.

Troubleshooting

It is not a malfunction, please check before requesting a repair.

The outer lid is difficult to open or close

- Are rice grains clogging the pressure regulating valve in the inner lid?
- Is the pan put into the main body?
- Is the inner lid properly installed?
- Is the inner lid deformed?
→ If any of the above conditions exists, please contact the Panasonic authorized service center for repair.
- The outer lid cannot be opened during cooking even when the Hook button is pressed. (In case of a power outage, please refer to "Wait until pressure is fully released before opening the outer lid" on P4.)
- 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.
- If the outer lid is opened immediately after canceling cooking or during a power outage, it may be difficult to re-close. This is a characteristic of the "variable pressure" and does not a malfunction.

Error Codes Indication

Please check before requesting a repair.

Error display	Please check	Ref. page
	<ul style="list-style-type: none"> ● Is the pan put in? → Press the "Off/Keep Warm" button until the error display disappears. Put in the dedicated pan and perform the operation again. 	—
	<ul style="list-style-type: none"> ● Are foreign objects, such as dust, blocking the intake port and exhaust port at the bottom of the appliance? → Remove dust according to the following steps. <ol style="list-style-type: none"> ① Press the "Off/Keep Warm" button, and then unplug the power plug. ② Remove the pan after the appliance cools down. ③ Clear the dust in the intake port/exhaust port at the bottom of the appliance. (P16) ● Is the appliance used on items such as carpet? → Do not use the rice cooker in places where the bottom of the appliance may be blocked. 	4

If it cannot return to normal after the above is confirmed, request the Panasonic authorized service center for repair.

	<ul style="list-style-type: none"> ● Try to unplug and then replug the power plug. If "H※※" still appears, then there is a malfunction. → Please contact the Panasonic authorized service center, and inform the error code (two digits after "H"). ● If the outer lid is closed too quickly and the "Start" button is pressed immediately, error code "H35" may appear. This is normal. → Unplug the power plug, then replug it, and open and close the outer lid again. 	—
--	---	---

When you want to improve (optimize)

■ Change the temperature of keeping warm (The default temperature is 74)

- When the keep-warm rice gives off odor, please change to "76"; when it changes color or becomes dry, change to "72". (72→74→76)
- Be sure to complete each step within 15 seconds, otherwise it will automatically exit setup mode.

(Press in order)

1 < > ▶ 2

Open The Lid Time Open The Lid

3 Start Reheat (Press=2)

4 > 76

When odor is given off

4 > 72

When rice changes color or becomes dry

The default is "74"

(Setting will automatically complete in 10 seconds.)

(Select the "Quick", and the selected function flashes)

■ To reduce scorched rice

(Press in order)

1 < > ▶ 2

Open The Lid Time Open The Lid

3 > ▶ 4

Start Reheat (Press=2)

5 >

So:Hi

So:Lo

(Setting will automatically complete in 10 seconds.)

(Select the "Quick", and the selected function flashes)

■ To turn off the beep during cooking or reheating (disable the beep)

(Press and hold for about 5 seconds)

1 < > ▶ 2

Open The Lid

OF F

(This does not turn off the button tone.)
Repeat the same step 1 and 2 to turn on the beep

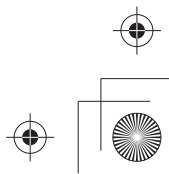
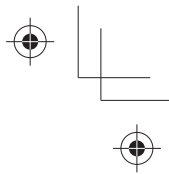
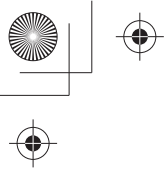
(Select the "Quick", and the selected function flashes)

Specifications

Model No.		SR-N335DH-K
Rated voltage		220 V~
Rated frequency		50 Hz
Rated power input		1200 W
Rated pressure for Steam		20 kPa
Nominal volume of the pan (L) (Rice)		3.8 (1.35)
Cooking capacity (RICE) (Approx.) L [Cup]	Delicious	0.18-1.26 [1-7] (Jasmine Rice)
	Quick	
	White Regular	
	Pearl Rice	0.18-1.35 [1-7.5]
	Brown Rice	0.18-0.9 [1-5]
	Grains Rice	0.18-0.9 [1-5]
	Glutinous Rice	0.18-0.9 [1-5] ^{※1}
Congee cooking volume (rice quantity) (Approx.) L [cup]		0.09-0.27 [0.5-1.5]
Maximum soup volume (ingredients + water) (Approx.) L		1.9 ^{※2}
Maximum amount of cake batter (Approx.) g		700
Power cord length (Approx.) m		0.9
Weight (Approx.) kg		5.5
Size (Approx.) mm	Width	275
	Depth	329
	Height	245 (441 ^{※3})

- (※1) When cooking with ingredients, please do not exceed 2 cups of glutinous rice to avoid affecting the cooking effect.
- (※2) indicates the cooking capacity at the Maximum waterline for "Congee".
- (※3) indicates the product height when opening the outer lid.

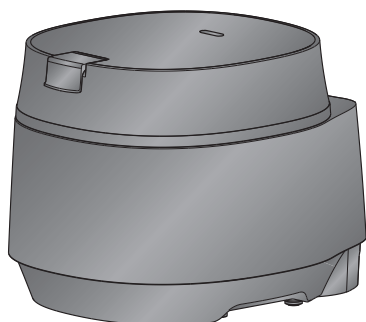
Troubleshooting



使用說明書

家庭用 IH壓力微型電腦飯煲

型號 SR-N335DH-K



本使用說明書中的圖片僅為示意圖，請以實物為準。

非常感謝您購買Panasonic的產品

- 本產品只限於家用和類似用途。
- 使用產品前，請仔細閱讀本使用說明書，以確保正確安全使用本產品。
- **特別要留意【安全注意事項】（第24 – 26頁）。**
- 請妥善保管本使用說明書，以便日後查閱。
- 由於產品的更新與升級，實物與圖片可能略有差異，恕不另行通知。

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保留備用


保修卡另附

安全注意事項

請務必遵守！

為防止造成人身傷害、財產損失，請務必遵守以下安全注意事項。


■以下圖標表示錯誤操作可導致的危害及傷害程度。

 **警告：** 表示如不避免，則可能導致死亡或嚴重傷害的某種潛在危害情況。

 **注意：** 表示如不避免，則可能導致輕微或中度傷害的某種潛在危害情況。



■符號的分類及解釋如下。

 此符號表示不能進行，即“禁止”的內容。

 此符號表示務必執行，即“強制”的內容。

警告




■ 電源・電源線・電源插頭

-  ● 如電源線或電源插頭已損壞或電源插座與電源插頭的接口鬆脫，請勿使用產品。
(以免導致觸電或因短路導致火災。)
→如果電源線損壞，必須用從製造商或其服務機構處獲取的專用軟線或專用元件來更換。
- 請勿損壞電源線或電源插頭。
 - ・絕對禁止進行以下操作：
損傷、加工、使其接觸或靠近高溫部、
強行彎曲、扭轉、拉拔、掛在角上、
在其上放置重物、紮成束、夾入、
拉動電源線移動飯煲。
 - (以免因電源線和電源插頭破損而觸電，
或因短路導致火災。)
- 請勿以濕手插入或拔出電源插頭。
 - ・接觸電源插頭或產品前請務必確保手是乾燥的。
(以免導致觸電或受傷。)
- 請勿將水或其它液體濺到本體插頭上。
(以免導致觸電或因短路導致火災)
- 請勿讓任何人舔本體插頭。
(以免導致觸電或受傷。)
 - ・特別要留意嬰幼兒。
-  ● 務必要單獨使用額定值為220 V/10 A的交流電的電源插座。
(以免與其他電器並用，因發熱而引起火災。)
 - ・務必使用額定值至少為10 A的電源接線板。
- 本產品應使用單相兩極帶接地的電源插座，並保證其可靠接地。未安裝接地裝置，可能會引起箱體等其他金屬部件帶有感應靜電。
(以免發生故障或漏電時有觸電的危險。)

- 務必要將本體插頭、電源插頭妥善連接。
(以免導致冒煙、火災或觸電。)

- 定期清潔電源插頭。
(以免電源插頭可能會因濕氣及外物積聚而導致絕緣不良，從而引起火災。)
→拔掉電源插頭然後使用乾布擦拭。

■ 本體

-  ● 請勿在吸氣口、排氣口或縫隙間插入任何物件。
 - ・特別是金屬物件，例如引線或電線。
(以免導致觸電或因動作異常導致受傷。)
- 請勿淋水、直接用水清洗或把產品浸在水中。
(以免導致觸電或因短路導致火災。)
→如水進入產品內，請諮詢Panasonic授權的服務中心。
- 
- 請勿自行改裝、拆解或修理產品。
(以免導致火災、觸電或受傷。)
→如需修理，請諮詢Panasonic授權的服務中心。
- 請勿將產品用於使用說明書記載以外的任何用途。
(否則可能會導致火災、燒傷、受傷或觸電。)
 - ・對於使用不當或未能遵守使用說明書而導致的情況，Panasonic將不承擔任何責任。
- 

警告

■使用



- 請勿將可能堵塞調壓閥、回流閥、安全閥和內蓋的物品放入內鍋。

(以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。)

< 禁止使用的食材例 >

- 烹調後分量會增多的配料 (膏狀物、豆類、面類等)。
- 遇熱後迅速反應，產生氣泡的配料 (小蘇打等)。
- 片狀 (如紫菜、白菜)，帶狀 (如海帶)，碎粒狀 (如粟米渣、黑芝麻、碎米粒) 等食物。

< 禁止的烹調例 >

- 將配料和調味料放入塑膠袋中等進行加熱的烹調方法。
- 會出現稠液的烹調方法 (咖喱、濃湯、果醬等)。
- 使用大量油的烹調方法。
- 超過內鍋的“Congee” (粥) 最大水位線的食材、水和調味料。



- 使用中或剛使用後，請勿將臉或手靠近蒸氣口處，對小孩要格外注意。

(以免導致燙傷。)



- 請勿在烹調時移動本體。
- (以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。)
- 烹調剛結束有時外蓋無法打開。

- 烹調的過程中，請勿強行打開外蓋。
- (以免因湯水的濺出等導致燙傷或受傷。)

- 請勿將產品放置在孩童能觸碰到的位置。
- (以免導致燙傷、受傷或觸電。)



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

(以免導致燒傷、受傷或觸電。)

- 請定期檢查用於釋放蒸氣的回流閥、安全閥、調壓閥，確保其沒有堵塞。
- (以免壓力異常上升。)

- 使用前請確認：

- 調壓閥、安全閥可上下移動。
 - 內蓋上的孔沒有被堵塞。
 - 內蓋的卡扣部無彎曲變形。
 - 本體 (鍋墊圈、內鍋邊緣、蓋鎖、上框) 上無米粒等異物附著。
- (以免導致產品故障，無法正常使用。)

- 閉合外蓋直至“喀達”一聲。
- (以免因蒸氣洩漏或打開外蓋時導致燙傷或受傷。)
- 未安裝內蓋時，無法閉合。

- 發生異常或故障時，請立即停止使用並拔掉電源插頭。

(以免導致冒煙、火災或觸電。)

異常・故障例

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

→ 請立即與Panasonic授權的服務中心聯絡，諮詢檢查及修理事宜。

使用前

注意



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

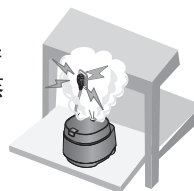
- 請勿在以下地方使用本產品。

- 靠近熱源或高濕環境中。
- (以免導致觸電、漏電或火災。)
- 不平穩的檯面或不耐熱的墊子上。
- (以免導致受傷、燙傷或火災。)
- 靠近牆壁或傢俱等處。
- (以免開蓋時碰到，或導致傢俱等變色、變形及破損。)
- 鋁板或電子墊子上。
- (鋁材可能會產生熱量並導致冒煙或火災。)

- 搬運本體時，請勿觸碰蓋鎖。
- (以免使外蓋打開，從而導致受傷。)

- 請勿將電源插頭暴露在蒸氣中。
- (以免導致觸電或因短路導致火災。)

→ 使用有拉桌的櫥櫃時，請在電源插頭不會接觸到蒸氣的地方使用產品。



- 使用中或烹調剛結束時，請勿觸摸高溫部。

- 本體溫度很高。特別是外蓋蒸氣口附近的玻璃面板及內蓋、內鍋等金屬部。
- (以免導致燙傷。)



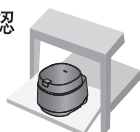
⚠ 注意

- 禁止使用非本產品自帶的電源線，並禁止把本電源線轉用到其他地方。
(以免發生故障或導致觸電、漏電或火災。)
- 請勿空燒。
(以免導致燙傷。)
- 拔掉電源插頭或本體插頭時，請確保握住插頭本身。
(以免導致觸電，或因短路引起火災。)
- 取出內鍋或不使用時，切記關閉電源並拔下電源插頭。
(以免導致燙傷、受傷或因絕緣老化而引起觸電、漏電、火災。)
- 請等到本體充分冷卻後再進行清洗。
(以免導致燙傷。)
- 在櫥櫃等封閉空間使用時，請確保蒸氣能向外散發。
(以免導致櫥櫃等變色或變形。)
- 如您裝有植入式心臟起搏器，使用本產品前請向醫生諮詢。
(本產品在工作時可能會對心臟起搏器有影響。)
- 請勿將本產品外接計時器或在獨立的遙控控制系統的管道下運行。
(以免發生故障，導致受傷。)
- 本產品用於家庭和類似用途，例如：
 - 商店、辦公室或其他工作環境下的員工廚房區域；
 - 農場住所；
 - 在飯店、旅館和其他住宅類型的環境中，供顧客使用；
 - 僅提供床位和早餐的類似環境。

使用注意事項

關於本體

- 放在滑動式拉桌上時，請務必確認桌子的負荷強度在12 kg以上。
(以免產品掉落。)

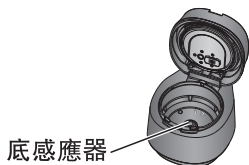


- 使用中請勿將布或其他物品蓋在外蓋上。
(以免蒸氣無法釋放，導致外蓋變形、變色或發生故障。)



- 定期檢查飯煲底部的吸氣口及排氣口，並清除灰塵。
(參照P38清潔保養)

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



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

- 請勿將磁鐵放在產品附近。
(以免導致動作異常。)

- 請勿在戶外使用產品。
(不穩定的電源可能會導致產品發生故障。)

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

- 請在壓力充分釋放後再打開外蓋。在顯示屏顯示 **Pressure** 的過程和冒出蒸氣時，壓力尚存，請等到 **Pressure** 顯示消失，蒸氣口不再冒出蒸氣後再打開。

- 若烹調過程中遇到斷電情況，外蓋無法打開。
→請聯系Panasonic授權的服務中心。
- 烹調過程中，若拔出電源，會出現外蓋無法打開的情況，請在通電後，按"Off/Keep Warm"「關/保溫」按鍵，再按"Open the lid"「中途加菜」按鍵後，待顯示屏中 **Pressure** 消失後，即可打開外蓋。

- 烹調或預約途中想要取消時，請務必按下"Off/Keep Warm"「關/保溫」按鍵取消烹調後再打開外蓋。

- 若 **Pressure** 顯示點亮，先按"Off/Keep Warm"「關/保溫」按鍵，再按"Open the lid"「中途加菜」按鍵後，待顯示屏中 **Pressure** 消失後，即可打開外蓋。

- 請勿在電磁爐上使用產品。
(以免損壞電磁爐或導致本產品動作異常。)

- 請勿在陽光直射下使用。
(以免導致變色。)

- 請務必在海拔2000米以下的地區使用本產品。
(以免影響煮飯效能。)

使用注意事項

關於內鍋

■請勿在飯煲以外的地方使用內鍋。



- 請勿在煤氣灶或電磁爐及微波爐內使用。



■請勿將內鍋與硬物撞擊。



- (以免導致外層表面刮傷或產生凹痕。)



日常使用

- 避免空鍋乾燒或者長時間放置酸鹼性較強的食物。
- 本產品使用不銹鋼內鍋，使用過程中會因為水質、高溫等情況使內鍋表面產生水垢白斑、輕微變色等現象，但不影響健康及使用。

烹調結束後



- 請勿輕觸或擊打內鍋。(盛飯時)

清潔保養時(P38)

- 請勿將內鍋作為洗碗容器。



- 使用調味料烹調後，請勿將食物留在內鍋中。
→烹調糯米飯等後，請儘快清除內鍋中的食物然後進行清洗。

- 請勿在清洗後將內鍋放在其他餐具上晾乾。



- 針對頑固污漬，熱水浸泡後再用清洗劑清洗，可使用百潔布輔助清洗，清洗乾淨後，用乾布擦乾。



使用前

提示

以下情況不會影響產品性能或人身健康。
〔外層表面〕淺的刮痕、細小凹痕或碰撞。
〔內層表面〕產生水垢白斑或輕微變色等現象。
→如內鍋變形或您擔心其狀況，請購買新的內鍋。

不黏鍋小提示

- 烹調前，在內鍋中加入少量食用油，可以有效減少黏鍋現象。
- 根據內鍋上的水位線添加米和水，可以有效減少黏鍋現象。
- 米飯烹調完成後，儘快食用，長時間保溫、二次加熱、米飯變涼容易引起黏鍋。

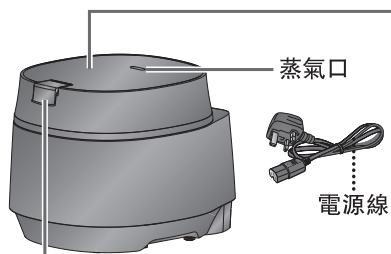
在使用過程中發生停電時

包括在中途拔掉電源插頭，跳閘等情況。

- 重新通電後，會返回停電前的工作狀態。
- 如果停電時間過長時，再繼續烹飪，可能會影響烹調效果。
- 若停電時出現按蓋鎖無法打開外蓋的情況，請參照 P26 “■請在壓力充分釋放後再打開外蓋...”。

零件名稱

本體

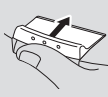
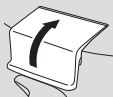


蓋鎖

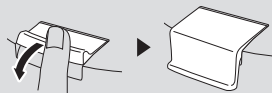
· 上下翻轉蓋鎖開閉。

開蓋解鎖

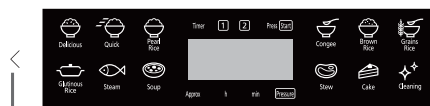
① 向上翻轉蓋鎖 ② 向前推蓋鎖



按"Start"「開/冷飯加熱」鍵
前請上鎖，向下翻轉蓋鎖



操作面板



"Start"「開/冷飯加熱」
按鍵 (P32)

"Time"「時間」按鍵 (P33)

"White Regular"「白米飯」按鍵 (P32)

"Open the lid"「中途加菜」按鍵 (P32)

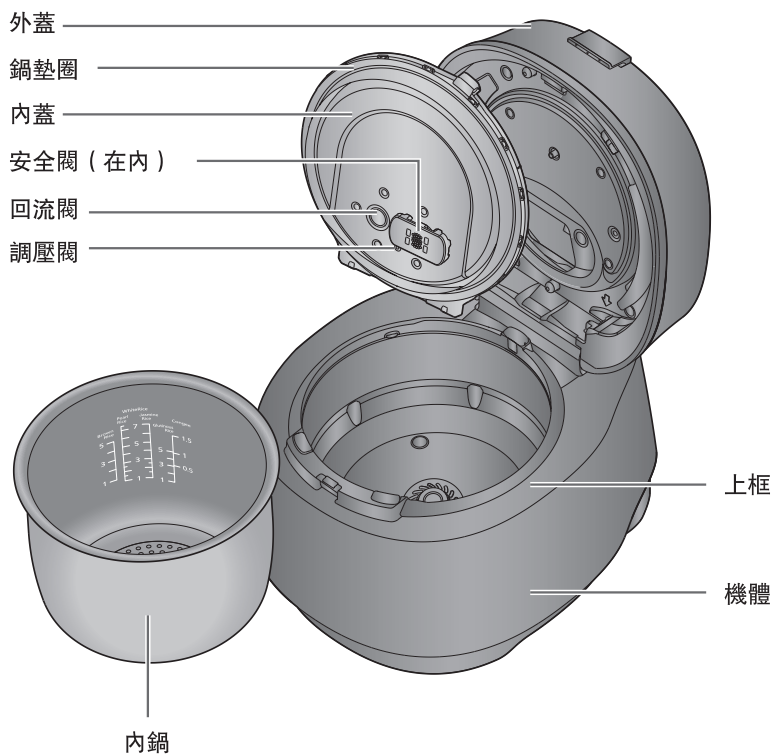
"Timer"「預約」按鍵 (P34)

"Off/Keep Warm"「關/保溫」按鍵

- 選擇菜單
- 設定時刻

提示

- 產品在工作狀態下，對"Off/Keep Warm"「關/保溫」按鍵的操作需要更長的時間，這屬於正常現象。
- 30秒無操作，產品進入休眠模式，可按任意鍵喚醒，此時按鍵操作需要更長的時間。



附件



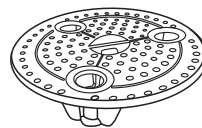
飯勺 (1 個)



粥(湯)勺 (1 個)



量杯 (1 個)
(約180 mL)



蒸盤 (1 個)

正確使用功能

表1

功能		水位線	*1烹調時間（約）		*2保溫（自動）	*3預約時的 可設定範圍	*4中途加菜
烹調類別	選擇						
茉莉米	Delicious （精煮）	Jasmine Rice （茉莉米）	47分鐘		○	70分鐘以上	○
	Quick （超快速）		27分鐘			50分鐘以上	×
	White Regular （白米飯）		32分鐘			60分鐘以上	○
珍珠米	Pearl Rice （珍珠米）	Pearl Rice （珍珠米）	48分鐘		○	60分鐘以上	○
糙米	Brown Rice （糙米）	Brown Rice （糙米）	80分鐘		×	120分鐘以上	○
什穀米	Grains Rice （什穀米）	Jasmine Rice （茉莉米）	52分鐘		×	60分鐘以上	○
糯米飯	Glutinous Rice （糯米飯）	Glutinous Rice （糯米飯）	42分鐘		×	—	○
煮粥	Congee （粥）	Congee （粥）	設定時間	40分鐘~2小時	×	烹調時間~24小時	×
蒸煮	Steam （蒸煮）	蒸煮40分鐘以上時 請加4量杯水		1分鐘~60分鐘	×	烹調時間+20分 ~24小時	×
燉湯	Soup （湯）	至Congee（粥） 最大水位線		40分鐘~2小時	×	—	×
炆煮	Stew （炆煮）	至Congee（粥） 最大水位線		1小時~4小時	×	—	×
蛋糕	Cake （蛋糕）	—		40分鐘~60分鐘	×	—	×

使用方法

- *1．在電壓為220 V，室溫20℃，水溫20℃，米量為中間量（4杯）時，烹調所需的參考時間。
 ．烹調的實際時間會根據米量、水量、電壓、室溫、水溫、米質的不同而變化。
- *2．所有功能在烹調結束後都自動轉為保溫。打「×」的功能不建議保溫，烹調結束後請儘快按 "Off/Keep Warm" 「關/保溫」按鍵。
- *3．"Glutinous Rice"（糯米飯）、"Soup"（湯）、"Stew"（燉煮）、"Cake"（蛋糕）功能不能預約。
 ．當設定的預約時間少於烹調時間時，將直接進行烹調。
 ．夏季等高溫天氣下，預約時間請勿超過8小時，以免米粒等變質。
- *4．“×”的功能不能使用"Open the lid"（中途加菜）功能。"Congee"（粥）、"Steam"（蒸煮）、"Soup"（湯）、"Stew"（燉煮）在烹調途中需要添加食材時可直接打開外蓋。

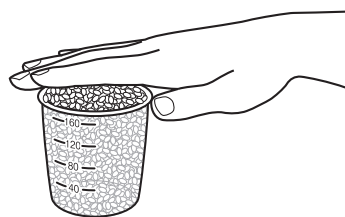
烹調米飯

洗米然後加水

初次使用前

請先燒開一鍋水，再倒掉。

- ①加水至"Jasmine Rice" (茉莉米) 的3水位線，閉合外蓋。
- ②選擇"Steam" (蒸煮) 功能，烹調時間設定為15分鐘。
- ③蜂鳴器響後，取出內鍋，倒掉裡面的水。



1 量米

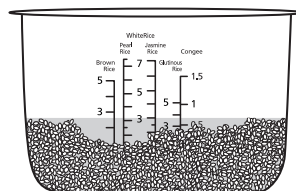
- 用附屬的量杯量米並撫平。
(約180 mL [約150 g]/杯)

2 洗米

- ①加入充分的水，快速淘洗後立即倒掉水。
 - ②輕輕揉搓淘洗後的米，重複數次揉搓→淘洗，直至水清為止。
- 請把米洗乾淨。否則會有產生鍋巴的可能，而且殘留的米糠會影響米飯的味道。
 - 內鍋可用於洗米。

溫馨提示

- 請勿讓米留在洗米籬內。
(米粒可能會碎裂，導致米飯黏鍋或產生飯焦。)



3 加水

- 加水至所要烹調米飯功能的位置 (水位線) (請參閱 P29)
(放在平坦的檯面上加水，並撫平米的表面。)
- 根據米量加水到相應的水位。可根據自己的喜好，將水位適當調整。
(加得過多會導致溢出、煮飯時間變長、味道變差。)
- 新米可相應減少水量。
- 要煮出較硬的飯，可加入比水位線少一點的水，要煮出較軟的飯，可加入比水位線多一點的水量。

煮出美味米飯的 三項原則



正確量水及量米。

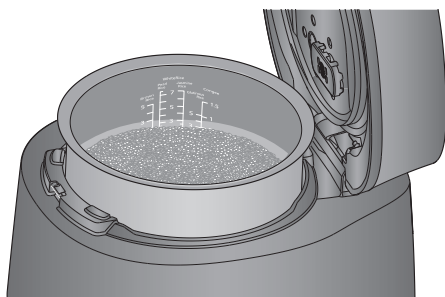


輕輕洗米。

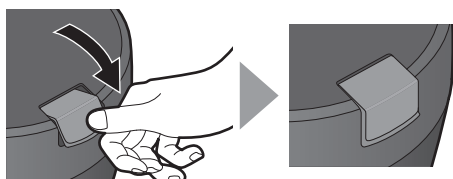
洗米時用力過度可能導致米粒碎裂，導致米飯黏鍋或產生飯焦。



放入本體



- 4** 將內鍋放入本體
- 擦乾內鍋外表面的水。

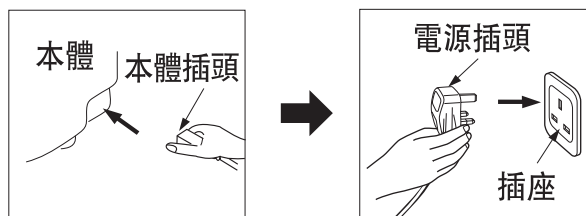


- 5** 閉合外蓋
- 確認內蓋是否安裝 (清潔保養 P37)。
 - 旋轉蓋鎖，鎖定外蓋，請確認發出“喀達”的聲音。

溫馨提示

- 不鎖定外蓋將無法進行煮飯或烹調。

烹調米飯



- 6** 插入電源插頭
- 請先插入本體插頭，再插電源插頭，並確保兩個插頭均已切實插到底。

- 7** 選擇功能，然後按 "Start" 「開/冷飯加熱」 按鍵

按 。

烹調開始。

- 烹調結束請立即翻鬆米飯。(可促使多餘的水分散發。)
- 當烹調完成後，飯煲將自動轉換至保溫功能。(清潔保養 P32)

使用方法

使用合適的水。

建議使用自來水或過濾自來水。

- 使用鹼性水 (pH值高於9) 可能導致米飯粘鍋或變黃。
- 使用硬礦泉水 (100或以上硬度) 可能導致米飯乾硬。




小貼士

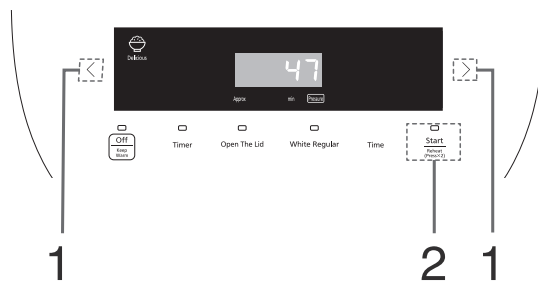
- 請盡量用近期加工的米。
- 打開袋裝米後，請儘快使用。
- 將米存放在冰箱內。

使用米類的烹調功能

用"Delicious" (精煮)、"Quick" (超快速)、"White Regular" (白米飯)、"Pearl Rice" (珍珠米)、"Brown Rice" (糙米)、"Grains Rice" (什穀米)、"Glutinous Rice" (糯米飯) 功能烹調米飯

- 1 按 < 或 >，選擇功能。
●使用"White Regular" (白米飯) 功能時，
按 White Regular 按鍵。
- 2 按 。
●剩餘時間以1分鐘為單位遞減，"Quick" (超快速)、"Brown Rice" (糙米) 在烹調結束前若干分鐘開始顯示剩餘時間。
- 3 烹調結束，翻鬆米飯。
●蜂鳴器響後，烹調結束，自動轉入保溫狀態。
為防止米飯黏在一起，請儘快翻鬆米飯。

圖示為"Delicious" (精煮) 功能的顯示




溫馨提示

- 用"Quick" (超快速) 煮飯時，因時間縮短，米飯會稍硬或有鍋巴產生。
→預先將米浸泡在水中，則可以使煮好的米飯變軟。
- 用"Delicious" (精煮) 功能會使米飯更鬆軟可口。
- 請不要將糙米與白米 (茉莉米、珍珠米) 混合煮飯，以免影響煮飯效果。
- 煮"Grains Rice" (什穀米) 時，紅豆、鷹嘴豆、黃豆、薏米等不易烹煮的雜糧需要提前浸泡至少8小時以上。
可根據個人口味喜好，適當調整浸泡時間、增減水量。

保溫

- 保溫時間顯示從0到23共24小時，超過24小時後，返回待機狀態。
- 米飯以在保溫5小時以內食用為佳，以免米飯變色或變味。
- 保溫時，內鍋的邊緣部有時會出現少量水珠。
- 保溫時內鍋中如放有飯勺等盛飯用具則會影響米飯的味道。

關於"Open the lid" (中途加菜)

- 煮飯過程中，若要添加食材，按"Open the lid"「中途加菜」鍵。可"Open the lid"「中途加菜」的功能  P29表1。
- "Open the lid"「中途加菜」指示燈亮，表示此時可進行中途加菜。
- 按"Open the lid"「中途加菜」鍵，待指示燈熄滅，方可開蓋。開蓋時，顯示屏中顯示 "OPEN"。
- 請在1分鐘內加完食材並閉合外蓋，"Start"「開/冷飯加熱」指示燈再次點亮，自動繼續煮飯。
約30秒未閉蓋時會有蜂鳴器提醒，後每隔約10秒再提醒，直至閉蓋為止。
- 請勿多次中途開蓋或開蓋時間過長，以免影響米飯性能。且僅建議加入易熟食材。
- 若誤按"Open the lid"「中途加菜」鍵，再按一下"Open the lid"「中途加菜」鍵，即可返回煮飯狀態。


冷飯加熱

準備

- 請將鍋內的冷飯攪拌均勻，使之平整。
- 冷飯加熱時，請參照右側水量表的標準加水。
- 確認功能是否選擇為"Delicious" (精煮)、"Quick" (超快速)、"White Regular" (白米飯)、"Pearl Rice" (珍珠米)。

表2

冷飯量(水位線)	水量(量杯)
2	1/2
3	1/2
4	1/2


- 1 按兩下 ，烹調開始。
●不管冷飯量多少，加熱時間都約15分鐘。
- 2 蜂鳴器響後，烹調結束，自動轉入保溫狀態。
●請儘快翻鬆米飯，米飯將更美味。

溫馨提示

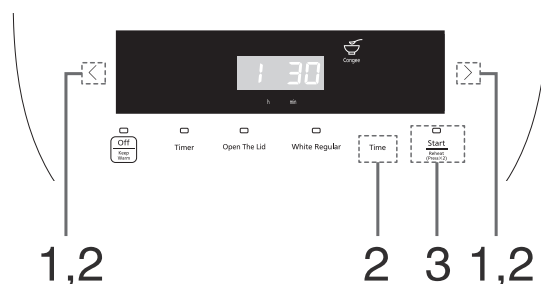
- 加入冷飯時，請不要超出最大冷飯量如表2所示。
- 建議冷飯加熱的次數為一次，以免影響米飯的口感。
- 請不要加熱糙米、什穀米和糯米飯，以免影響口感。

使用其他的烹調功能

用"Congee" (粥)、"Steam" (蒸煮)、"Soup" (湯)、"Stew" (燉煮)、"Cake" (蛋糕) 功能進行烹調

- 1 按 < 或 >，選擇功能。
 - 所選擇的功能閃爍。
- 2 按 Time，再按 < 或 >，設定烹調時間。
 - 長按「<」或「>」按鍵，時間可快速前進或後退。
 - 能記憶上一次的烹調時間。
 - ※ 烹調時間的可設定範圍  P29表1。

圖示為"Congee" (粥) 功能的顯示



- 3 按 Start。
 - 剩餘時間以1分鐘為單位遞減。
 - ※ 蒸煮的設定時間在水沸騰後開始遞減。

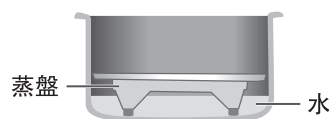
提示

最大量

蛋糕功能的最大烹調量為700 g (蛋糕糊)。

- 4 蜂鳴器響後，烹調結束，自動轉入保溫狀態。
 - 為避免因保溫而影響口感，請儘快按 "Off/Keep Warm" 「關/保溫」按鍵。

如何使用蒸盤




使用方法

溫馨提示

烹調時...

- 請勿讓食材阻塞回流閥、調壓閥及安全閥。

烹調後...




- 請勿使用保溫功能。
(以免產生異味，變質。)
- 水量、米量不正確，可能會導致米湯從蒸氣口溢出。
- 如保溫時間過長，粥將會變稠。
- 燉湯時，如超過"Congee" (粥) 的最大水位線，可能會造成溢出。( P43規格)
- 每次使用完畢後，應取下內蓋沖洗，以免產生異味。

預約功能

"Timer" (預約)

- 可以設定2個預約時間。(可記憶設定的預約時間。)
保存經常使用的預約時間將更方便，例如“預約1”用於預約早餐、“預約2”用於預約晚餐。

例如：要在早上7:30完成烹調

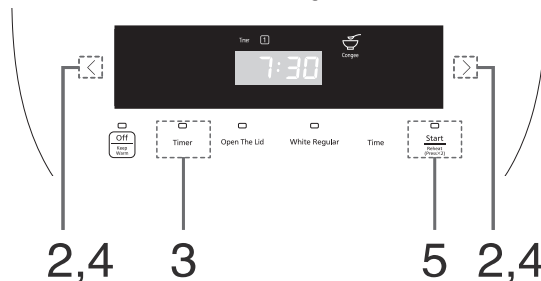
- 1 確認當前時間是否正確。
 - 如時間不正確，要按右邊步驟重新設定。
- 2 選擇功能 ( P32~P33) 。
 - 預約煮粥時，需先設定烹調時間，再按“Timer” (預約) 鍵。
- 3 按  。
 - 每按一次“Timer” (預約) 鍵，將會在 ① 和 ② 之間相互切換。
“Timer” (預約) ① ⇔ “Timer” (預約) ②
- 4 按 < 或 > ，設定預約時間。
 - 長按「<」或「>」按鍵，時間可快速前進或後退。
 - 當設定的預約時間少於烹調時間時將直接進行烹調。
- 5 按  預約設定完成。

設定結束。

亮起  Timer

熄滅  Start/Reheat (Press >2)

圖示為預約在7:30完成“Congee” (粥)



調整當前時間

- 顯示時間為24小時時鐘格式。

- 1 將電源插頭穩妥連接
 - 2 按住 Time 按鍵，保持3秒以上。
 - 3 按 < 和 > ，按鍵調整時間
 - 時間設定以1分鐘為單位。
 - 長按「<」或「>」按鍵，則時間可快速前進或後退。
- 工作狀態下無法調整時間。
 - 鋰電池不足時，拔掉電源插頭將導致數據丟失，例如當前時間及預約時間的設定。

■完成預約後

- 查看當前時間。
按  Timer
- 查看已設定的烹調時間。
按 Time

溫馨提示

- 夏季等高溫天氣下，預約時間請勿超過8小時，以免米粒、食材等變質。
- 預約功能設定的時間為烹調結束的時間。
- 能記憶上一次的預約時間及烹調時間。

保養

使用"Cleaning" (清潔保養) 功能

1

將水加入內鍋。

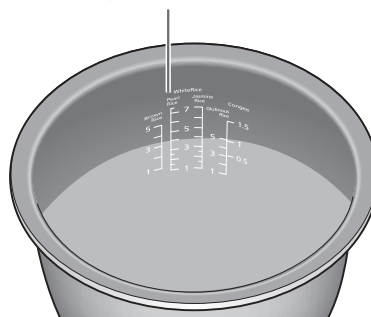
●水量參考

"Pearl Rice" (珍珠米) 水位線：4

請勿加入水以外的液體。

(以免導致蒸氣洩漏或
烹調物噴出。)

珍珠米水位線



2

按「<」或「>」按鍵，選擇"Cleaning" (清潔保養)。

3

按 Start Reheat (Press x2)，開始清潔保養。

●大約需要15分鐘。

※時間長短需視乎水溫或水量自動調整。

4

蜂鳴器響起，按 Off Keep Warm。

●等內鍋中的熱水完全冷卻後，再清洗內蓋和內鍋。

提示

●可能無法完全去除異味和污垢。

食譜

廣式糯米飯

食材：

糯米	2杯
臘腸	1根
香菇	4個
豌豆粟米粒	40 g

調味料：

生抽	15 mL	油	15 mL
蠔油	5 mL	糖	3 g
雞精	1 g	鹽	3 g

做法：

- 1) 將香菇洗淨切丁，臘腸切片。糯米浸泡1小時。
- 2) 洗米後加所有調味料和水至"Glutinous Rice" (糯米飯) 2水位線，將所有食材平鋪在米上，閉合外蓋。
按「<」或「>」，選擇"Glutinous Rice" (糯米飯)，再按下"Start"「開/冷飯加熱」按鍵。
- 3) 烹調結束，攪拌均勻即可。

食譜

注意：· 根據加入米飯內的不同食材，飯的底部可能有燒焦的現象。
· 煮紅豆粥時，紅豆的皮可能會堵塞蒸氣口，而使外蓋自動彈開，請格外注意！
· 燉湯時，請使用"Soup"（湯）功能，最大烹調量至"Congee"（粥）的最大水位線，以免溢出。
※1 杯(量杯)：約150 g

牛肉丸冬瓜湯

食材：

牛肉丸	100 g
冬瓜	300 g
粟米	切成3，4段
蔥花	適量

調味料：

鹽	適量
---	----

做法：

- 1) 冬瓜切片，粟米段可對半切開。
- 2) 將牛肉丸、冬瓜、粟米放入內鍋，加水至"Congee"（粥）最大水位線。
- 3) 按「<」和「>」，選擇"Soup"（湯），烹調時間設定為40分鐘，再按下"Start"「開/冷飯加熱」按鍵。
- 4) 烹調結束，撒上適量蔥花即可。

鹵牛肉

食材：

牛腱子	1000 g
薑末	適量
蒜末	適量

調味料：

白糖	10 g	紹酒	25 mL
生抽	50 mL	蠔油	20 g
老抽	50 mL	十三香	3 g

做法：

- 1) 先將牛腱子洗淨、切塊，蔥薑蒜切末。牛腱子上用竹籤扎小孔，加入所有調味料及薑末、蒜末醃制4小時以上。
- 2) 鍋內放入所有食材和調味料，再將內鍋放入本體，閉合外蓋。
- 3) 按「<」和「>」選擇"Stew"（燉煮），烹調時間設定為2小時，再按"Start"「開/冷飯加熱」按鍵。烹調結束後，待涼切片。

糯米雞翅

食材：

糯米	150 g	薑片	適量
雞翅	5 个	蒜	適量
雞蛋	1 个	粟粉	少許

調味料：

生抽	20 mL
老抽	適量
腐乳汁	適量
香油	少許

做法：

- 1) 將糯米洗淨後，浸泡3小時以上。
- 2) 將雞翅表面劃兩刀，用生抽、老抽、腐乳汁、香油、薑片和蒜醃制30分鐘，雞蛋打成蛋液，加入少許粟粉拌勻。
- 3) 將雞翅在蛋液中充分浸泡後，在糯米中滾一圈，使兩面均沾上糯米。
- 4) 在內鍋中放入蒸盤，將裹上糯米的雞翅裝盤後，放在蒸盤上，注入2杯清水閉合外蓋，然後按「<」或「>」，選擇"Steam"（蒸煮），烹調時間設定為30分鐘，再按下"Start"「開/冷飯加熱」按鍵。

清潔保養

- 清潔前，務必拔掉電源插頭，等本體冷卻後再進行清洗。
- 清潔時，切勿將本體浸入水中。

清潔用具



毛巾



海綿



廚房專用中性
清洗劑清洗

請勿使用

天拿水/汽油/酒精/
去污粉/漂白劑等



首次使用前



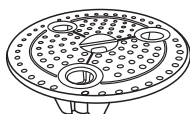
飯勺
(1 個)



粥(湯)勺
(1 個)



量杯 (1 個)
(約180 mL)

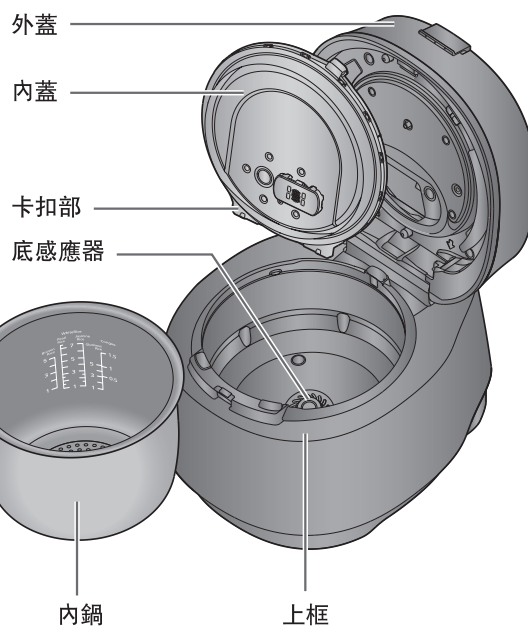


蒸盤 (1 個)

- 首次使用時，請清洗內鍋、內蓋、附件。

溫馨提示

- 每次使用後，請及時清洗。(以免產生異味，變質或銹蝕)
- 請定期檢查用於釋放蒸氣的回流閥、安全閥、調壓閥，確保其沒有堵塞。(以免壓力異常上升。)

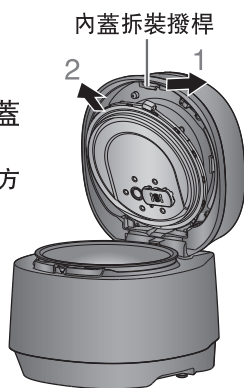


內蓋的拆卸及安裝方法

■拆卸時

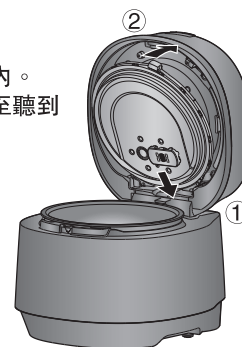
- 1 向右移動內蓋拆裝撥桿。
(內蓋會向面前方向傾倒。)

- 2 取出



■安裝時

- ①將內蓋插入槽位內。
- ②向外蓋按入，直至聽到“喀達”一聲。



清潔保養 (續)

用擰乾的濕毛巾擦拭

每次使用後



本體

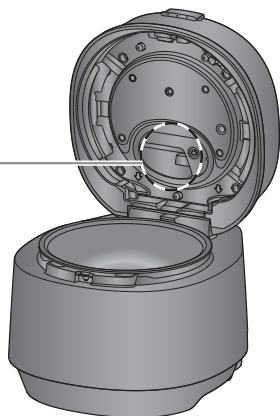
■上框

■底感應器

- 如污垢很難清除，用少量廚房專用中性清洗劑，再用尼龍刷輕輕擦拭。
(如果不擦乾淨底感應器，則米飯可能會被燒焦，煮不好。)

■外蓋內表面・墊圈

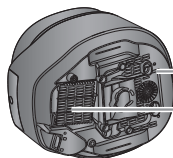
- 內蓋拆下後，仔細清洗。
(以免產生異味、變質。)



定期檢查



底面



排氣口
吸氣口

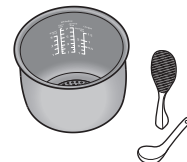
- 大約每月檢查一次，如有污垢請及時清除。
用吸塵器吸除垃圾及異物等。

用柔軟的海綿清洗
(使用廚房專用中性清洗劑)

每次使用後



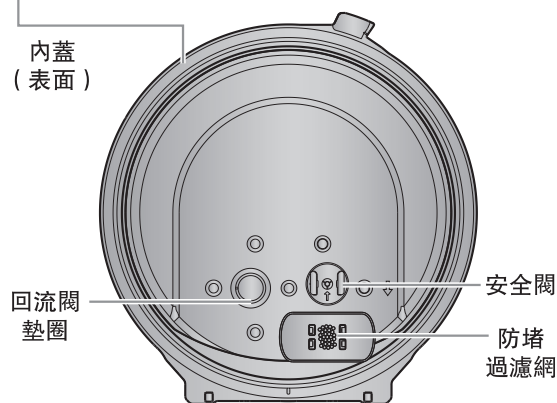
內蓋
內鍋
飯勺/粥勺



■鍋墊圈

- 墊圈內側容易殘留髒污，請仔細清洗。
(以免產生異味、變質或蒸氣洩漏)

內蓋
(表面)



■防堵過濾網

- 向下撥動拆卸，安裝時按“↑”方向安裝。
- 拆下後，請仔細清洗防堵過濾網及內蓋上的安全閥。

■內鍋

- 針對頑固污垢，可使用熱水浸泡後再用清洗劑清洗，可使用百潔布輔助清洗，清洗乾淨後，用乾布擦乾。
- 若內鍋內壁有白色斑點或發黃，用少許食用醋或檸檬片擦拭；若出現彩虹色斑點，可用食用醋擦拭，擦拭後需沖淨並擦乾。

溫馨提示

請勿拉扯、拆除墊圈。

- 墊圈拆除可能會導致蒸氣洩漏、溢出等。
- 請勿大力拉扯、或用尖銳物品損壞墊圈。
(以免導致墊圈變形・脫落・破損)

故障排除

在委託維修之前請先進行檢查。

現象	請檢查	參照頁
一開始預約就開始烹調	<ul style="list-style-type: none"> ●時鐘是否準確？（24小時制顯示） ●預約時間是否在“預約時的可設定範圍”之外。 	34 29
不在預約時間烹調	<ul style="list-style-type: none"> ●當前時間顯示是否正確？（24小時制顯示） ●是否已按了“Start”「開/冷飯加熱」按鍵？ 	34 34
烹調時間過長或過短	<ul style="list-style-type: none"> ●如果連續烹調，則烹調時間將會變長。（最多可能會延長60分鐘左右） ●因米飯量和水量不同，在烹調中途，可能會停止剩餘時間顯示並進行調整。 	— —
烹調剩餘時間的顯示，不逐分遞減	<ul style="list-style-type: none"> ●可能會因米飯量和水量不同，在烹調途中調整剩餘時間顯示。 	—
發出聲音	<ul style="list-style-type: none"> ●“卟—”音…是風扇驅散熱量的轉動聲音。 ●“噠—”音…是IH（電磁加熱）的通電聲音。 保溫中有時會聽到這樣的聲音。 ●“咻—”音…是蒸氣噴出的聲音。 	— — —
蒸氣從蒸氣口以外的部位漏出	<ul style="list-style-type: none"> ●鍋墊圈部和內鍋的鍋沿上是否附有米飯，或內鍋是否已變形？ ●內蓋是否每次使用後都進行清洗，並正確安裝？ 	— 37
不能進行按鍵操作	<ul style="list-style-type: none"> ●按鍵的指示燈是否點亮著？ →烹調、預約、保溫中途，無法進行按鍵操作。 請按“Off/Keep Warm”「關/保溫」按鍵後再進行操作。 待  顯示消失，確認無蒸氣後進行操作。 ●是否帶著手套或手指上貼有創可貼等物進行操作。 	— —
在烹調中發生停電時	<ul style="list-style-type: none"> ●烹調結束的時間可能會延後。 ●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。 	— —
從電源插頭冒出火花	<ul style="list-style-type: none"> ●在插、拔電源插頭時，有時可能會冒出小火花。 這是IH（電磁加熱）方式固有的特點，不是故障。 	—
有塑膠異味	<ul style="list-style-type: none"> ●剛開始使用時可能有塑膠的味道，多使用幾次後便會消除，不是異常。 	—
烹調過程中外蓋打不開	<ul style="list-style-type: none"> ●這是正常現象。 如果要在烹調過程中打開外蓋，請先按“Off/Keep Warm”「關/保溫」按鍵後再打開。 	26
當顯示消失	<ul style="list-style-type: none"> ●插入電源插頭時，是否顯示“8:30”？ [顯示] 鋰電池已耗盡。 只要插入電源插頭就可以進行烹調及保溫操作，但想要預約烹調時，每次必須進行時鐘的核對。此時請更換新電池。 電池固定於本體內部，客戶自己無法進行更換。 [不顯示] 電路板發生故障。 →電池的更換或故障的修理，請委託Panasonic授權的服務中心進行。 	—

須知

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

使用方法

困惑時

故障排除

並非故障，在委託維修之前請先進行檢查。

現 象	原 因
發黏（較軟）	<ul style="list-style-type: none"> ●米量和水量是否正確？ ●是否混入較多碎米？ ●是否長時間浸泡水中？（預約時間太長等） →使用預約功能烹調時，需少放些水。 ●是否使用熱水洗米？ ●煮好後，是否立即將米飯翻鬆？ ●新米是否放入較多水進行烹調？
發干（較硬）	<ul style="list-style-type: none"> ●米量和水量是否正確？ ●是否用"Quick"（超快速）功能進行烹調？
粥變糊狀	<ul style="list-style-type: none"> ●預約定時烹調時，是否讓米長時間浸泡於水中？ ●是否對粥進行了保溫？ ●碎米是否太多？
飯燒焦	<ul style="list-style-type: none"> ●洗米是否充分？ ●內鍋底部、底感應器及本體內部是否附有異物？ ●是否進行了預約定時烹調？ ●是否混入較多碎米？ ●是否放入調料進行烹調？（糯米飯等） ●鍋底形成的淡黃色的糊焦，不是故障。 →確認上述內容後仍未改善，請參照“如要改善飯焦”（P42）。
結露 有氣味 帶黃色	<ul style="list-style-type: none"> ●煮好後，是否立即將米飯翻鬆？ ●是否保溫超過5小時？ ●是否把冷飯添加到內鍋裏並進行了保溫？ ●洗米是否充分？ ●是否在放入飯勺的狀態下進行了保溫？ ●因米的種類或所用水質的不同，煮熟的飯可能會帶黃色。 ●在放入調料烹調糯米飯等後，可能有氣味。 →請仔細清洗內鍋、內蓋。
米飯乾燥	<ul style="list-style-type: none"> ●是否保溫超過5小時？ ●是否反復加熱冷飯？ ●內蓋的鍋墊圈部和內鍋的鍋沿上是否附有米飯，或內鍋是否已變形？
米飯黏在內鍋上	<ul style="list-style-type: none"> ●因大米品種不同，柔軟的米飯和黏性好的米飯可能會容易黏鍋。
形成一層薄膜	<ul style="list-style-type: none"> ●是否殘留著糠皮？ 糯米紙狀的薄膜是由於粟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。
米飯黏在內蓋上	<ul style="list-style-type: none"> ●“可變壓力”（使米粒舞動抑制煮飯不均的烹調方法）的特有現象，並非故障。

故障排除



並非故障，在委托維修之前請先進行檢查。

外蓋難以打開
外蓋難以閉合

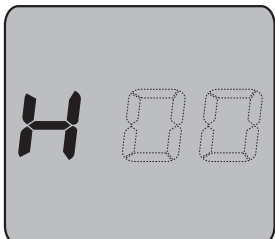
- 內蓋的調壓閥裡是否堵塞了米粒等？
- 是否放入內鍋？
- 是否正確安裝了內蓋？
- 內蓋是否變形？
→如有上述情況，請諮詢Panasonic授權的服務中心。
- 烹調過程中，即使按下蓋鎖也不能打開外蓋。
(如遇斷電情況請 ➤ P26 “■請在壓力充分釋放後再打開外蓋...”)
- 由於是密封度高的壓力式飯煲，特別是在煮飯之後立即翻鬆米飯等時，會令人感到難以閉合，這個並非故障。
- 取消烹調後立刻打開外蓋或在烹調途中斷電打開外蓋，可能會有難以再閉合的情況。這屬於“可變壓力”的特有現象，並非故障。

當出現這樣的顯示時

在委托維修之前請先進行檢查。

錯誤顯示	請檢查	參考頁碼
	<ul style="list-style-type: none">●是否已將內鍋放入？ →請按“Off/Keep Warm”「關/保溫」按鍵，待錯誤顯示消失後，放入專用的內鍋，再次進行操作。	—
	<ul style="list-style-type: none">●飯煲底部的吸氣口及排氣口是否有灰塵等異物阻塞？ →請按下記步驟清除灰塵。 ①按“Off/Keep Warm”「關/保溫」按鍵，然後拔掉電源插頭。 ②待飯煲冷卻後，取出內鍋。 ③清除飯煲底部的吸氣口/排氣口中的灰塵。(➤ P38)●飯煲是否有在地毯等物品上使用？ →請勿在可能會堵塞飯煲底部的地方使用。	— 26

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

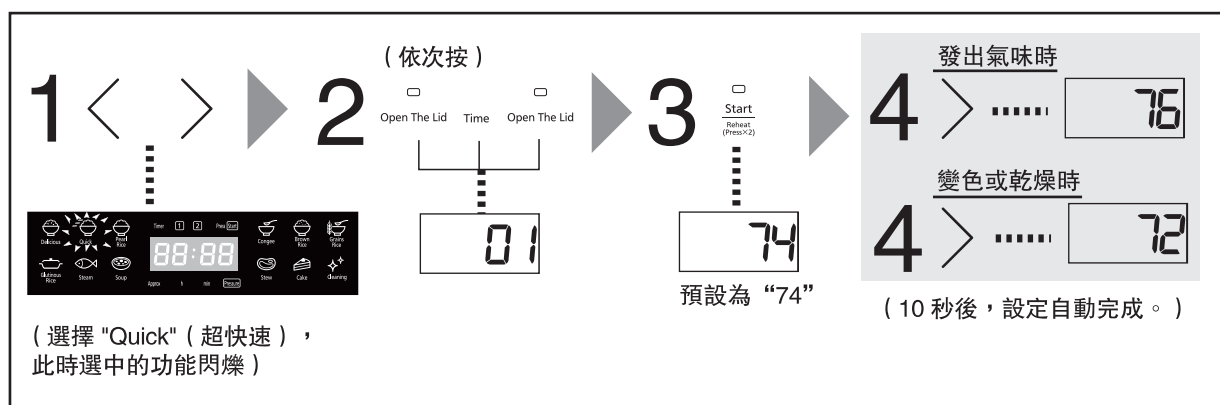
	<ul style="list-style-type: none">●嘗試拔下電源插頭，再重新插入。 如仍出現“H※※”，則表示存在故障。 →請諮詢Panasonic授權的服務中心，並告知錯誤代碼（“H”後的兩位數字）。●使用時若快速閉合外蓋，此時按“Start”「開/冷飯加熱」按鍵，可能會出現“H35”，此為正常現象。 →嘗試拔下電源插頭，再重新插入並重新開閉外蓋即可。	— —
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困惑時

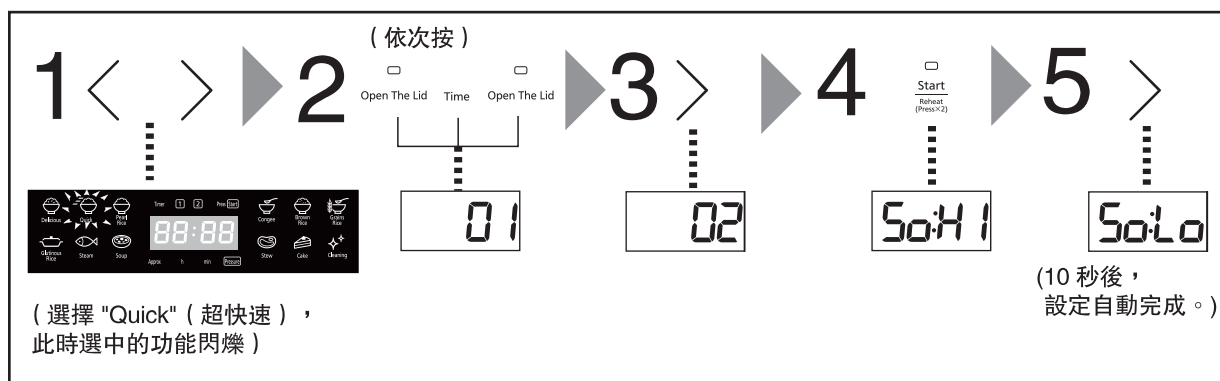
想要改善時（優化功能）

■ 如要更改保溫溫度（預設的保溫溫度為74）

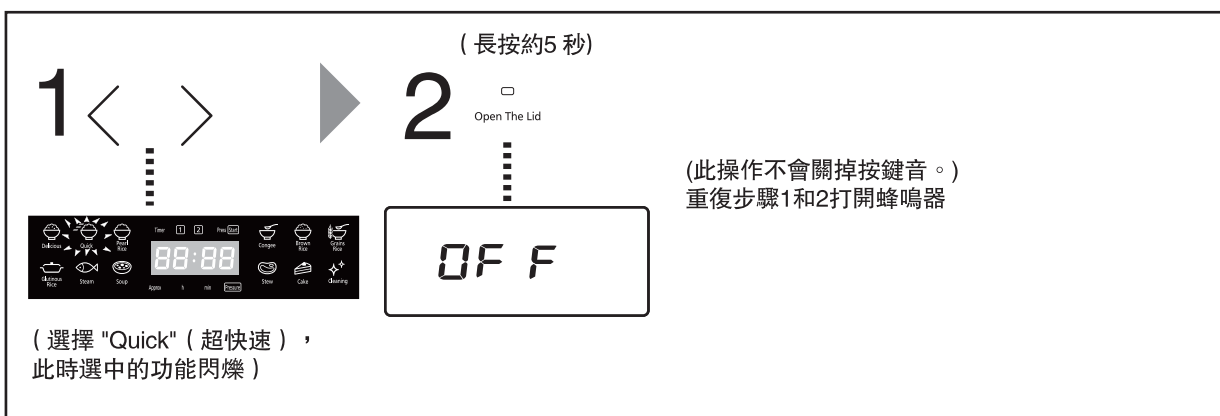
- 當保溫的米飯發出氣味時請更改為“76”，變色或乾燥時請更改為“72”。（72→74→76）
- 各步驟之間的操作，請務必在15秒之內完成，超過15秒將會退出設定模式。



■ 如要改善飯焦



■ 如要在烹調、冷飯加熱時消除蜂鳴聲(結束提示音)

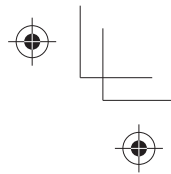
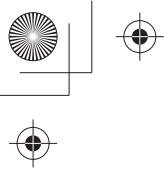


規格

型 號		SR-N335DH-K
額定電壓		220 V～
額定頻率		50 Hz
額定輸入功率		1200 W
額定蒸煮壓力		20 kPa
內鍋額定容積 L (煮飯容量)		3.8 (1.35)
煮飯容量 (米量) (約) L [杯]	Delicious (精煮)	0.18–1.26 [1–7] (Jasmine Rice 茉莉米)
	Quick (超快速)	
	White Regular (白米飯)	
	Pearl Rice (珍珠米)	0.18–1.35 [1–7.5]
	Brown Rice (糙米)	0.18–0.9 [1–5]
	Grains Rice (什穀米)	0.18–1.26 [1–7]
	Glutinous Rice (糯米飯)	0.18–0.9 [1–5] ^{※1}
煮粥容量 (米量) (約) L [杯]		0.09–0.27 [0.5–1.5]
燉湯的最大烹調容量(食材+水) (約) L		1.9 ^{※2}
蛋糕糊的最大量 (約) g		700
電源線長度 (約) m		0.9
產品重量 (約) kg		5.5
外形尺寸 (約) mm	寬	275
	深	329
	高	245 (441 ^{※3})

- (※1) 和食材一起烹調時，請勿超過2杯糯米，以免影響烹調效果。
- (※2) 為到"Congee" (粥) 的最大水位線的烹調容量。
- (※3) 為打開外蓋時的高度。

困
惑
時



Panasonic Appliances Rice Cooker (Hangzhou) Co.,Ltd.
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