

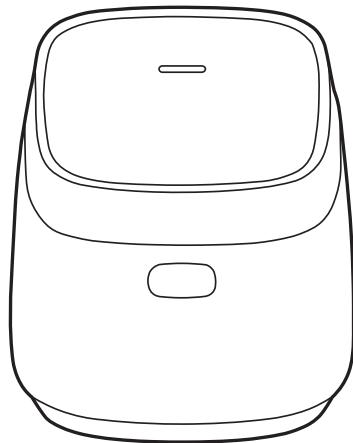
Operating Instructions

Household Use

IH Electronic Warm Jar

Model No. SR-N210DH-K

Contents



As the pictures in these Instructions are only schematic diagrams, please refer to the actual product.

中文請參考P21-封底。

Thank you for purchasing this Panasonic product.

- This appliance is intended to be used in household and similar applications.
- Please read these Operating Instructions carefully for safe and proper use of this product.
- **Be sure to read the "Safety Precautions" (page 2-3) before use.**
- Keep warranty card together with the Operating Instructions with care.



Reserve it for later use

The Warranty is attached separately.

Before Use

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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: Indicate a potential hazard which could result in death or serious injury.



CAUTION: Indicate a potential hazard which could result in injury or damage to property.

■ 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.)

● Please do not let anyone lick the plug.

(To avoid causing an electric shock or injury.)
· Pay special attention to infants and young children.

● Do not spill water or other liquids on the instrument plug.

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

● Please use an alternating current power socket with the voltage of 10 A, 220 V.

(Using the unit together with other equipment on the same outlet can cause overheating and fire.)

· Only use a power strip rated at least 10 amperes.

● Make sure that the power plug and the instrument plug are fully inserted in place.

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

● 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.)

● Clean the power plug regularly.

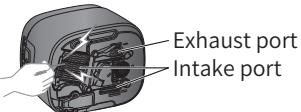
(To avoid causing a fire due to poor insulation of the power plug due to accumulation of moisture and foreign matter.)
→ Disconnect the power plug and wipe it with a dry cloth.



■ Main body

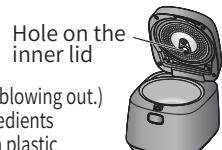
● Do not insert anything into intake port, exhaust port or gap.

· Especially pin or other metal objects.
(To avoid causing an electric shock or abnormal operation.)



● Do not place items which may clog the hole on the inner lid into the pan.

(To avoid causing burns or injuries resulting from steam or cooked food blowing out.)
Cooking methods which involve ingredients and seasonings that are placed into a plastic bag to heat cannot be done with this 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.

● 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.



! WARNING

■ Use

- 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.)
- Do not open the lid or move the main body during cooking. →If you need to open the lid halfway, please be careful. (So as to avoid burns or injuries resulting from steam or cooked food blowing out.)
- 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.)



Steam vent



- Keep the appliance out of reach of small children. (To avoid causing burns, injury or electric shock.)

- 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:

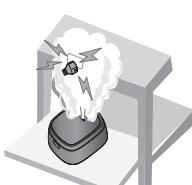
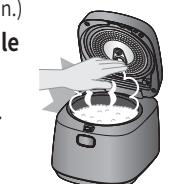
- The power plug and cord become abnormally hot.
- The power cord is damaged or there are intermittent power outages when being touched.
- The main body is deformed or abnormally hot.
- The main body emits smoke or a burning smell.
- The main body is broken, loose or makes abnormal noise.

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

! CAUTION

Before Use

- 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 move the main body while in use. (So as to avoid burns caused by the opening of the outer lid due to touching the hook button.)
- 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 metal parts such as the inner lid, the pan. (To avoid causing a burn.)
- 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 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 let the appliance operate in an empty state. (To avoid causing burns.)
- Do not connect the appliance to an external timing device or operate the appliance using a separate remote control system. (To avoid fire.)



If a power outage occurs during use

This includes unplugging of the power plug, trip, etc.

- In case of an instantaneous power outage, the rice cooker will return to the state before the power outage.
- If the power outage lasts for a long time, the following will happen after the power is turned on again.

Cooking: Continue to cook.

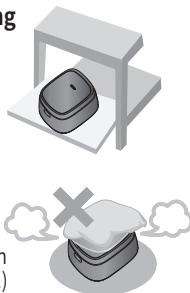
It may affect the cooking effect.

Keeping warm: Continue to keep warm.

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 P13)

- Please clean rice and other foreign objects that become stuck on the main body (bottom sensor, bottom of pan and supporting rubber of pan).

(To avoid error displays, scorched rice, half-cooked rice, etc.)

Edge or bottom



Supporting rubber of pan (3 places)



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

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

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

- 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.)

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

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 dry cooking or containing food with strong acidity and alkalinity for a long time.
- This product contains a stainless steel pan. During use, the surface of the pan will be subject to white spots and slight discoloration due to water quality and high temperature, which however will not affect health and use.

After the cooking is complete



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

During cleaning and maintenance(P12)

- Do not use the pan as a washing container.



- After cooking with seasoning, do not leave food inside the pan.
→Please clean out 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 them in hot water and then clean with detergent. You can use a scouring pad for cleaning. After cleaning, dry the pan with a dry cloth.



Notes

The following will not affect product performance or personal health.
[Outer surface] superficial scratches, small dents or collisions.
[Inner surface] scale, white spots or slight discoloration.
→If the pan is deformed or if you are worried about its condition, please purchase a new pan.

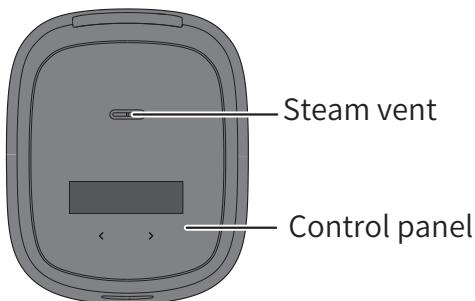
Tips for non-stick pan

- Before cooking, add a small amount of cooking oil to the pan to effectively reduce the rice sticking to the pan.
- Add rice and water according to the waterline on the pan to effectively reduce the rice sticking to the pan.
- After the rice is cooked, eat it as soon as possible. Long-term keep warm, secondary heating and cold rice are easy to cause rice sticking to the pan.

Parts Identification

For the first use, clean the pan, inner lid, accessories. (☞ P12-13)

Main body

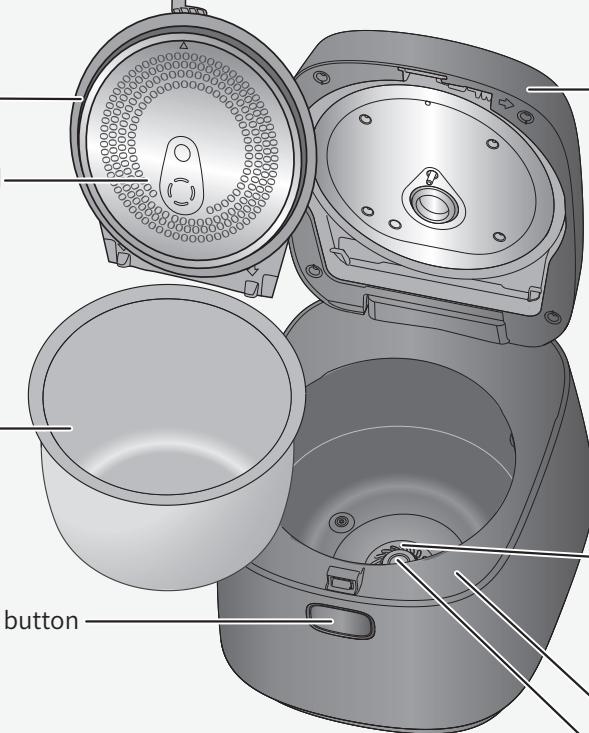


Pan seal ring

Inner lid

Pan

Hook button



Outer lid

Power cord

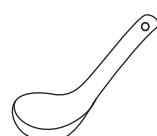
Power plug

Instrument plug

Accessories



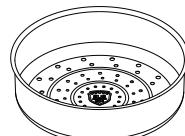
Rice scoop(1)



Porridge [Soup] scoop(1)



Measuring cup(1)
(Approx.180 mL)



Steaming basket(1)

Parts Identification/Adjust the current time

Control panel



Off

- Cancel incorrect operation, or turn off keep warm.

Timer

- Press this key to use the timer.

< or >

- It is used to select the function.
- It is used to adjust the current time, set the preset time and cooking time.
- When setting time, press and hold the key to quickly add or subtract time.

Timer

White Regular

Keep Warm

Time

White Regular

- Press this key to cook white rice in regular mode.

Time

- Press this key first to set the cooking time.
- Press and hold this key for 3 seconds to adjust the current time.
- Press this key to check the cooking time in the timer state.

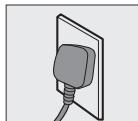
Keep Warm

- Press this key to keep food warm.

Adjust the current time

Example: To change 7:00 a.m. to 8:30 a.m.

- Connect the power plug.



- Press and hold the [Time] key for more than 3 seconds. (When hearing the buzzer beep, release the key.) When the Minute flashes on the screen, press the [Time] key, and the Hour flashes.
※ Only flashing numbers can be adjusted.



- Press [<] or [>] to adjust the time. Every time you press the [<] or [>] key, the minute is increased or decreased in units of 1 minute unit, and the hour is increased or decreased in units of 1 hour. (After the time is adjusted, if the number flashes several times and then stop automatically, the time adjustment is completed.)



- Time cannot be adjusted under working condition.
- Press and hold the [<] or [>] key to quickly add or subtract time.
- The clock is with 24 hour display, and 24:00 is expressed by 0:00.
- If there is an error in time display, there will be an error in the scheduled cooking time and the cooking end time. Please adjust it in time.

Preparation

Wash rice and add water

Before using for the first time

Boil a pan of water, then drain it.

- ① Add water to the maximum waterline of "Pearl 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 rice with the measuring cup provided

- Check the maximum quantity of rice that can be cooked at once,  "Specifications" on P20.

○ Correct



About 180 mL
(about 150 g)

✗ Incorrect

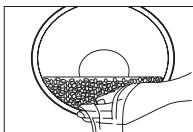


2

Wash the rice until the water turns relatively clear

- ① Wash the rice quickly with plenty of water, changing the water as you go.
- ② Stir the rice gently, and repeat washing several times → rinse with water 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.

①



②



※The Pan can be used for washing rice.

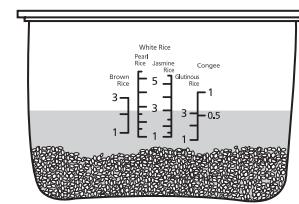
3

Place the washed rice into the pan

Add water up to the corresponding waterline ( P8) and dry the outside of the pan.

- When cooking rice, please select the appropriate waterline according to the rice type.
- When adding water, place the pan on a flat surface and flatten the surface of the rice.
(Confirm that the right amount of water is added based on the correct scale.)
- The above water quantities can be increased or decreased according to personal preference.
(When too much water is added, it may overflow when cooking.)

Example) When cooking 3 cups of rice, add water to the waterline "3" for "Jasmine Rice".



4

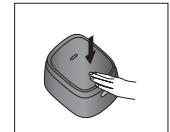
Put the pan into the body and close the outer lid

- When closing the outer lid, please make sure that a "click" closing sound is heard. If the inner lid is not installed correctly, the outer lid cannot be closed. ( P12 inner lid)

①



②

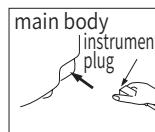


5

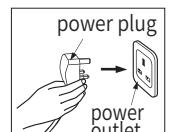
Connect the plugs

- Plug in the instrument plug, then the power plug, and make sure both are connected securely.

①



②



Attention

When cooking rice and steaming food with a steaming basket, the maximum cooking capacity of rice is 2.5 cups.

Preparation

Function selecting/Setting cooking time/Tips to cook delicious rice

■ Function selecting

Table 1

Categories of food to cook	Menu select	Waterline	* ¹ Cooking time (Approx.)	* ² Keep Warm(auto)	* ³ Preset timer options	
White Rice	White Regular	Jasmine Rice	32 minutes	<input type="radio"/>	More than 50 minutes	
	Delicious		47 minutes	<input type="radio"/>	More than 60 minutes	
	Quick		27 minutes	<input type="radio"/>	More than 40 minutes	
Pearl Rice	Pearl Rice	Pearl Rice	48 minutes	<input type="radio"/>	More than 60 minutes	
Congee	Congee	Congee	Table 2	<input checked="" type="radio"/>	Cooking time + 1 minute - 24 hours	
Brown rice	Brown Rice	Brown Rice	1 hour 20 minutes	<input checked="" type="radio"/>	More than 2 hours	
Grains Rice	Grains Rice		52 minutes	<input checked="" type="radio"/>	More than 60 minutes	
Glutinous Rice	Glutinous Rice	Glutinous Rice	42 minutes	<input checked="" type="radio"/>	-	
Steam	Steam	Please add 4 cups of water when steaming for more than 60 minutes	Table 2	<input checked="" type="radio"/>	Cooking time + 20 minutes - 24 hours	
Soup	Soup	To the maximum waterline of "Congee"		<input checked="" type="radio"/>	-	
Stew	Stew			<input checked="" type="radio"/>	-	
Cake	Cake	-		<input checked="" type="radio"/>	-	
Cleaning	Cleaning	Refer to P13	15 minutes	<input checked="" type="radio"/>	-	
Rice Reheat	Reheat	Refer to P9 Table 3	15 minutes	<input type="radio"/>	-	

- *1 · These cooking times are based on a room temperature of 20°C and a water temperature of 20°C, and with a medium amount of rice (3 cups) and at a voltage of 220 V.
- The actual cooking time will vary according to the amount of rice, water, voltage, temperature, water temperature and rice quality.
- The cooking time of glutinous rice will vary according to the ingredients used.
- *2 · At the end of cooking, the unit will automatically change to "Keep Warm".
It is not recommended that foods marked with "x" are kept warm with this function.
Please press the [Off] key as soon as possible after cooking has ended.
- *3 · The Glutinous Rice, Soup, Stew, Cake, Reheat, Cleaning functions do not have a timer function.
· When using the timer function, if the preset time is less than the cooking time, cooking will proceed directly.
· In summer when temperature is high, the preset time should not be greater than 8 hours to avoid rice deterioration.

■ Setting cooking time

Table 2

Categories of food to cook	Menu select	Cooking time range	Setting increments	Initial value	Time display	Time memory*
Cook congee	Congee	40 minutes-2 hours	10 minutes	1 hour	Back to 40 minutes after 2 hours	<input type="radio"/>
Steam	Steam	1 minute-60 minutes	1 minute	5 minutes	Back to 1 minute after 60 minutes	<input type="radio"/>
Soup	Soup	40 minutes-2 hours	10 minutes	1 hour	Back to 40 minutes after 2 hours	<input type="radio"/>
Stew	Stew	1 hour-4 hours	10 minutes	1 hour	Back to 1 hour after 4 hours	<input type="radio"/>
Cake	Cake	40 minutes-60 minutes	1 minute	60 minutes	Back to 40 minutes after 60 minutes	<input type="radio"/>

★Tips to cook delicious rice

- ① ● Measure water and rice correctly.
- ② ● Wash rice gently and quickly.
● Do not place rice in a sieve.
(To avoid rice fragmentation or rice sticking to the pan.)
- ③ ● Add water to the pan on a flat countertop.
● Do not use hot water or alkaline water with a pH higher than 9.
(So as to avoid rice from sticking to the pan or becoming burned.)



Menu Functions

Cook Rice/Keep warm/Reheat

※When cooking with "Delicious" function

1 Press < or > to select "Delicious".

- The selected function flashes.
- The "Start" indicator flashes.
- The rice function used last time can be memorized.

2 Press to start cooking.

- The "Start" indicator lights up.
- The remaining time decreases in units of 1 minute. Under the "Quick" and "Brown Rice" function starts to display the remaining time about 6 minutes and 15 minutes before the end of cooking.
- After entering the cooking stage, the remaining cooking time displayed will be automatically adjusted depending on the rice volume. For example, it may sometimes drop from "18 min" to "15 min", rather than decreasing in units of 1 minute.



3 When cooking is over, loosen the rice.

- After the buzzer rings, cooking has finished. The function will automatically change to keep warm status. To prevent the rice from sticking together, please loosen the rice after cooking.
- For brown rice and glutinous rice, please press the [Off] key as soon as possible to avoid affecting the taste.

■ Please note

- When cooking with the White Regular mode, press  and then press "Start".
- When cooking with "Quick", as the cooking time is shortened, the rice may be harder or there may be rice crust.
→Soak the rice in water in advance, and you can make the cooked rice become soft.
- Using the "Delicious" function will make the rice softer and more delicious.
- Do not mix brown rice with white rice, as this may affect the cooking result.
- When cooking grains rice, grains with a firm texture like brown rice, black rice, and black beans need to be soaked for at least 8 hours in advance.

Keep Warm

- The keeping warm time is displayed for 24 hours from 0 to 23. After 24 hours, it will return to the standby state. When within 1 hour, it shows 0 hour.
- Cooked rice should be consumed within 5 hours of keeping warm to avoid discoloration or becoming stale.
- When using the keep warm function, there may be some droplets at the edge of the pan.
- The rice taste may be affected if the rice scoop is left in the pan when the rice is in keep warm function.

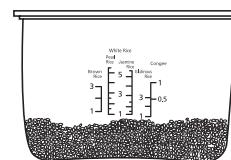
※When reheating cooled rice Preparation

- Stir the cooled rice in the pan to make it even.
- Please refer to the following table for the amount of water to be added.

Table 3

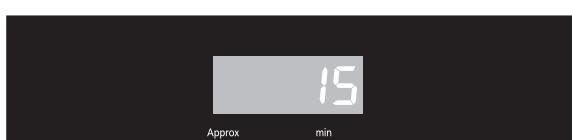
Cooled rice quantity (Waterline)	Water volume (measuring cup)
0.5	1/2
1	1/2
2	1/2

■ Maximum amount of reheat: Jasmine Rice 2 waterline.



1 Press twice to start cooking.

- The "Start" indicator lights up.
- No matter how much cooled rice there is to reheat, the heating time is about 15 minutes.



2 After the buzzer rings, reheating has finished. The function will automatically change to keep warm status.

- Please loosen the rice as soon as possible, as it will be more delicious.

■ Please note

- When adding cooled rice, do not exceed the maximum amount (as shown in Table 3).
- It is recommended to reheat cooled rice only once to avoid affecting the taste of the rice.
- Do not reheat glutinous rice, brown rice to avoid affecting the taste.

Menu Functions

Congee · Steam · Soup · Stew

※When cooking porridge for 1.5 hours

1 Press **<** or **>** key to select "Congee".

- The selected function menu flashes.
- The [Start] indicator flashes.

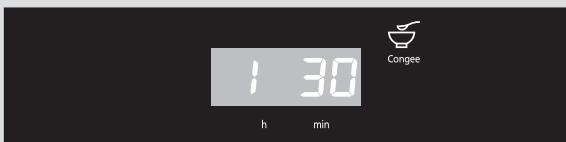
2 Press **Time** and then press **<** or **>** key to set the cooking time.

- Press and hold the **[<]** or **[>]** key to quickly add or subtract time.
- The last cooking time can be memorized.

※For details about what cooking time can be set,  P8 Table 2.

3 Press  to start cooking.

- The "Start" indicator lights up.
- The remaining time decreases in unit of 1 minute.



4 After the buzzer rings, cooking has finished. The function will automatically change to keep warm status.

- Keep warm function will affect taste, press **「Off」** key as soon as possible.

■ Please note

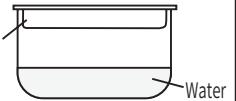
- Opening the lid during cooking will increase the amount of condensation.
- Incorrect water quantity or rice quantity may lead to overflow of rice water from the steam vent.
- When the porridge is kept in keep warm function for an excessively long time, it will get thicker.
- Soup may overflow if exceeding the "Congee" maximum waterline. ( Specifications on P20)
- After each use, the inner lid should be removed and washed to avoid odor.

※When steaming for 10 minutes

Preparation

① Put a proper amount of water into the pan.

Steaming basket



② Put in a steaming basket.

③ Put in the food to be steamed.

④ Close the outer lid.

1 Press **<** or **>** key to select "Steam".

- The selected function menu flashes.
- The [Start] indicator flashes.

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

- Press and hold the **[<]** or **[>]** key to quickly add or subtract time.
- The last cooking time can be memorized.

※For details about what cooking time can be set,  P8 Table 2.

3 Press  to start cooking.

- After water boils, the remaining time decreases in units of 1 minute.
- The time shown on the display is the remaining time after the water in the pan boils.



4 After the buzzer rings, cooking has finished. The function will automatically change to keep warm status.

- Keep warm function will affect taste, press **「Off」** key as soon as possible.

The steaming basket becomes very hot at this time, so be sure to avoid burning your hands when removing it.

■ Please note

- For longer steaming time (over 60 minutes), add 4 cups of water to avoid dry heating.

Menu Functions

Cake / Timer

※When baking a cake with the "Cake" function (50 minutes)

Preparation

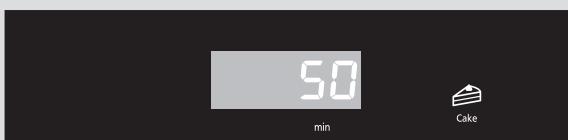
- According to the requirements of cake mix, stir all ingredients evenly.
- Coat a layer of butter (or cooking oil) on the wall of the pan, then pour the stirred cake batter into the pan and close the outer lid.

1 Press < or > key to select "Cake".

2 Press Time and then press < or > key to set the cooking time.

※For details about what cooking time can be set,  P8 Table 2.

3 Press  to start cooking.



4 After the buzzer rings, cooking has finished. The function will automatically change to keep warm status.

- Keep warm function will affect taste, press 「Off」 key as soon as possible.
- Take out the pan and cool it for a few minutes, then turn the pan upside down and pour out the cake. Please be careful when taking out the pan.

■ Please note

- Maximum amount of cake batter: 500 g (total weight of cake mix, milk, eggs, etc.), exceeding which may cause the cake to be undercooked.
- Besides cake mix, you can also make cakes with ordinary low-gluten flour.  Recipe on P15.
- When baking the largest amount of cake batter, please set the cooking time to 60 minutes to avoid the cake being undercooked.

※When "Delicious" of "Jasmine Rice" is finished at 11:30 with "Timer 1" function

- First, confirm whether the current time is correct. If not, please adjust it to the correct time.  P6

1 Select the function according to P9~P10.

- The selected function menu flashes.
- The [Start] indicator flashes.

2 Press Timer, and select "Timer 1".

- When using the timer function to cook congee, set the cooking time according to Step 2 in P10, and then press the [Timer] key.
- This product can set two different preset times (such as breakfast and dinner), press the [Timer] key each time, and Timer 1 → Timer 2 → Timer 1 will be displayed alternately.

3 Press < or > key to set the preset time.

- Press and hold the [<] or [>] key to quickly add or subtract time.
- When the preset time is less than the cooking time, cooking will be carried out directly.

※ For the functions and time range which apply to the timer  P8 Table 1.

4 Press  , Timer cooking starts.

- The [Start] indicator goes out, the [Timer] indicator lights up, and the timer setting is completed.
- Please press the [Time] key when confirming the congee cooking time in the timer state.
- When viewing the current time, please press the [Timer] key.



■ Please note

- In summer when temperature is high, the preset time should not be greater than 8 hours to avoid rice deterioration.
- The time set by the timer function is the time when cooking is finished.
- The last timer time and cooking time can be memorized.

Cleaning and Maintenance

Attention

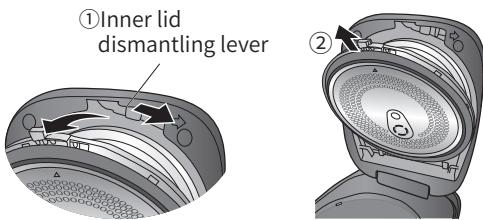
- Before cleaning, pull out the power plug first. Do not clean the main body until it cools down.
- When cleaning the main body, do not immerse it in water, or clean it with lacquer thinner, gasoline, alcohol, cleaning powder or abrasive materials, etc.

Inner lid/Pan seal ring

Use neutral detergent for kitchen cleaning.

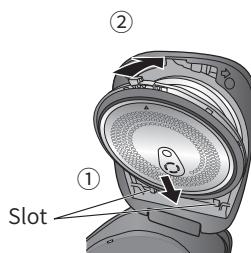
■ When dismantling

- ① Move the inner lid dismantling lever to the right. (The inner lid will tip forward.)
- ② Remove it.



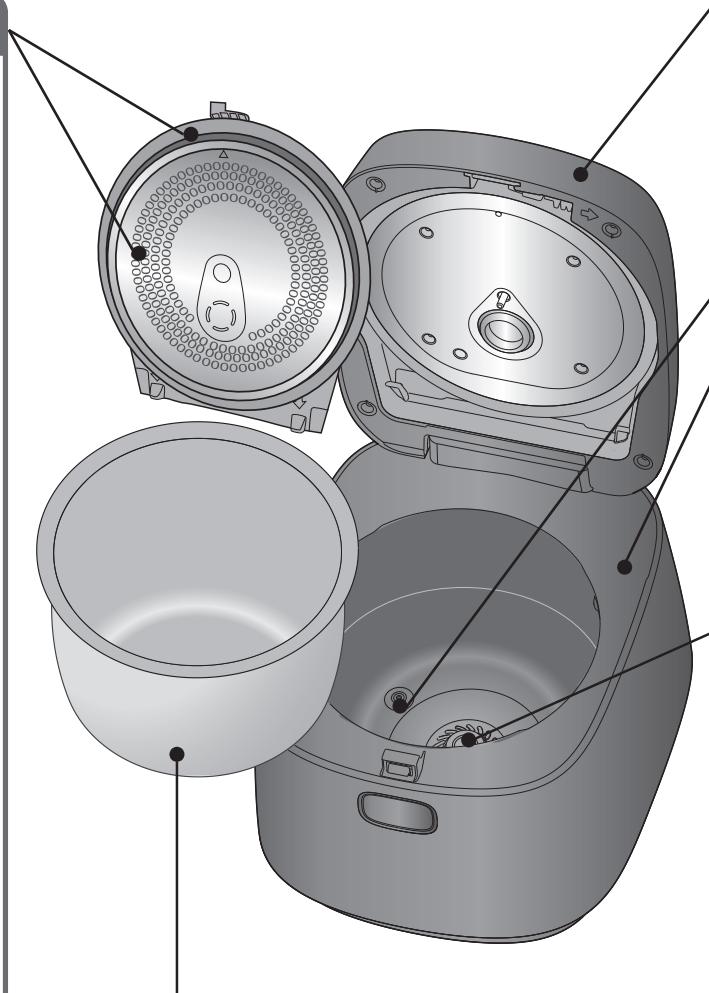
■ When installing

- ① Insert the inner lid into the slot. (Both Sides)
- ② Press in the outer lid until you hear a click.



Notes

- Do not pull the seal ring.
- After each cooking, the inner lid shall be removed for washing. (to avoid odor.)
- Clean it promptly after cooking with seasonings. (Failure to do so may result in odor, deterioration or rusting.)



Pan

- For stubborn stains, soak them in hot water and then clean with detergent. You may use a scouring pad for cleaning. After cleaning, dry the pan with a dry cloth.
- If there are white spots or yellowing on the inner wall of the pan, wipe it with a little edible vinegar or lemon slices; If there are rainbow spots, you can wipe them with vinegar, then rinse and dry it.

Cleaning and Maintenance

Inner surface of outer lid

Wipe it with a wrung damp towel.

- Wipe the inner surface of the outer lid.

Upper frame/Support rubber of pan(3 places)

Wipe with a damp towel.

Notes

- Do not pour water in to wash.

Bottom sensor

Wipe with a wet towel wrung.

- If the dirt is difficult to remove, clean with a little kitchen dedicated neutral detergent, and then gently wipe a nylon brush.

Notes

- If you do not clean the bottom sensor and lid sensor, the rice may get burnt or cooked badly.

Accessories

Clean with diluted detergent, soft sponge and water.



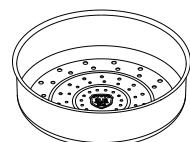
Rice scoop



Porridge [Soup] scoop



Measuring cup(1)
(About 180 mL)



Steaming basket(1)

Use "Cleaning" function

When there are stubborn stains on the pan or inner lid that are difficult to clean, or when you cannot eliminate lingering odors...

■ Preparation

Add water to the waterline "3" for "Pearl Rice".

- Do not add any liquid other than water.
(To avoid steam leakage or cooking materials spraying out.)

Notes

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

■ Operation

- 1 Press the < or > to select "Cleaning".

- 2 Press the to start cleaning.

● It takes about 15 minutes. The time depends on the water temperature and the amount of water used.

- 3 After the buzzer sounds, Press **Off**.

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

Recipes

Note:

- The rice may get burnt at the bottom depending on the ingredients added.
- To use white fungus soup or other ingredients that will get thicker, use the "Congee" function and do not exceed the "Congee" maximum waterline. Otherwise, the soup may overflow.

※1 cup (Measuring cup): approx. 150 g

Spicy Curry Beef Ribs

Ingredients: Carrot	75 g	Seasoning: Oil	10 g
Potato	150 g	Water	100-150 mL
Onion	180 g		
Beef ribs	400 g	Commercially available curry blocks (spicy)	45 g
		Group A	10 mL
		Satay sauce	15 mL
		Dark soy sauce	15 mL
		Peanut butter	15 mL
		Light soy sauce	15 mL

Steps:

- 1) Wash all ingredients, cut carrots, onions and potatoes into chunks, and dry the surface of the beef ribs with kitchen paper.
- 2) Pour oil into a hot pot, and when the oil is hot, turn the heat down and pour in the beef ribs, fry until the beef ribs are lightly browned on both sides, then pour in the onions, and stir fry them.
- 3) Stir fry until onions become soft, then pour in seasonings of group A. Stir fry until there is a nice flavor, then add appropriate amount of water and cook until the water boils.
- 4) Pour the food from the pot into the pan, add potatoes and carrots, and add water until the water is slightly over the ingredients.
- 5) Select the "Stew" function, and set the cooking time to 1 hour 30 minutes.
- 6) After cooking, serve and enjoy.

Pumpkin Porridge

Ingredients: Pumpkin	70 g
Jasmine Rice	1 measuring cup

Steps:

- 1) Wash and peel the pumpkin, then break it into pieces with a food processor.
- 2) Wash one cup of long grain rice, pour the rice and pumpkin to the pan and add water to the "1" waterline for "Congee".
- 3) Select the "Congee" function, and set the cooking time to 1 hour 30 minutes.
- 4) After cooking, press the "Off" key.

Cantonese glutinous rice

Ingredients: Glutinous Rice	2 cups	Seasoning: Light soy sauce	15 mL
Shiitake mushrooms	4 pieces	Oil	15 mL
Chinese sausage	1 piece	Oyster sauce	5 mL
Peas and sweetcorn	40 g	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 [>] key to select "Glutinous Rice", and then press the "Start" key.
- 3) After cooking, stir evenly.

Recipes

Mushroom soup

Ingredients: White beech mushroom 70 g
Crab mushroom 70 g
King oyster mushroom 60 g
Chopped scallion Suitable amount

Seasoning: Salt Suitable amount
Ground white pepper Small amount

Steps: 1) Soak the three species of mushrooms in lightly salted water for 10 minutes. Wash them clean, cut off the roots, and cut the king oyster mushrooms into small pieces.
2) Put all the mushrooms into the pan, add water to the "Congee" maximum waterline, and close the outer lid.
3) Press the [<] or [>] keys, select "Soup", set the cooking time to 1 hour and 30 minutes, and then press the [Start] key.
4) After the cooking is complete, open the outer lid, add a suitable amount of salt, ground white pepper and chopped scallion to taste.
Note: You can choose your favorite species of mushrooms.

Cake (Low-gluten flour)

Ingredients: Low-gluten flour 100 g
Egg 3-4
White sugar 100 g
Butter 30 g
Milk 25 g

Steps: 1) Separate the egg whites and yolks into two bowls (without water or oil), add 20 g of white sugar to the yolks and stir them until smooth and particle-free.
2) Add 80 g of white sugar to the egg whites, beat them with a whisk until the chopsticks can stand upright in the egg whites, add the egg yolks to the egg whites, and stir well left and right.
3) Add the sifted low-gluten flour to the cake batter in batches and stir well until smooth and particle-free.
4) Add melted butter to the cake batter and stir well until smooth and particle-free.

※ Do not exceed the specified weight of cake batter. Otherwise, the cake may be undercooked.

5) Add milk to the cake batter and stir well until smooth and particle-free.
6) Thinly spread butter on the inside of the pan. Pour the cake batter into the pan and close the outer lid.
7) Press the [<] or [>] keys, select "Cake", set the cooking time to 50 minutes, and then press the [Start] key.
8) When the buzzer sounds, it means that the cake is baked.
9) Press the [Off] key, take out the pan and let it cool for 2 minutes. Then reverse the pan to pour the cake onto a plate or disk and let it cool.

Troubleshooting

Please check before requesting a repair.

Scenario	Possible Cause	Ref. page
Start cooking as soon as a timer is set	<ul style="list-style-type: none"> ● Is the clock accurate? (24 hour display) ● Is the preset time not within "Time range to preset"? 	6 8
Does not cook during preset time	<ul style="list-style-type: none"> ● Is the current time displayed correctly? (24 hour display) ● Check if the [Start] key has been pressed. 	6 11
Cooking time is long	<ul style="list-style-type: none"> ● If cooking is done continuously, the cooking time will be longer (by up to 30 minutes). ● Due to the different amounts of rice and water, the remaining time displayed may be stopped for adjustment in the middle of cooking. 	— —
Cooking time is short	<ul style="list-style-type: none"> ● Due to the different amounts of rice and water, the remaining time display may be adjusted in the middle of cooking. 	—
The appliance makes a noise	<ul style="list-style-type: none"> ● The "pu" sound is the sound given by fan to dissipate the heat during rotation. ● The "grumble" sound is the sound given by IH (induction heating) during energizing. Sometimes you may hear these sounds during keep warm. ● "xiu" sound is the sound of the steam ejection. 	— — —
Steam vapor leaks from a place other than the steam vent	<ul style="list-style-type: none"> ● Is foreign object attached to the pan seal ring of the inner lid and along the pan, or is the pan deformed? ● Is the inner lid cleaned and installed correctly after each use? 	— 12
Key operation can not be performed	<ul style="list-style-type: none"> ● Check if the lights above the keys are on. →Key operation can not be performed during cooking, while using the timer, or when using the "Keep Warm" function. Press the [Off] key before operation. 	—
When a power outage occurs during cooking	<ul style="list-style-type: none"> ● The end of cooking may be delayed. ● Depending on the length of the power outage, sometimes delicious rice may not be cooked. 	— —
Sparks occur from the power plug	<ul style="list-style-type: none"> ● When plugging or pulling 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 a plastic smell	<ul style="list-style-type: none"> ● There may be a plastic smell at the beginning of use. This will be eliminated after several more uses. It is not abnormal. 	—
When the display disappears	<ul style="list-style-type: none"> ● Is "8:30" displayed when the power plug is plugged in? [Display] The lithium battery has been exhausted. As long as the power plug is plugged in, you can cook and keep warm, but to use the timer function for cooking, you must check the clock every time. Please replace the new battery at this time. The battery is fixed inside the body, and the customer cannot replace it himself/herself. <p>[No display] The circuit board is faulty. →For battery replacement or fault repair, please contact a Panasonic authorized service center.</p>	—

Notice

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

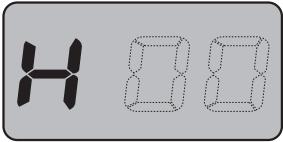
Troubleshooting

It is not a fault, please check it before requesting a repair.

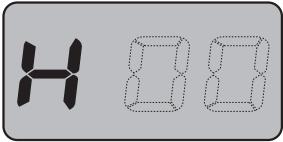
Phenomenon	Possible Cause
Rice is glutinous (soft)	<ul style="list-style-type: none">● Rice quantity and water volume may be incorrect.● There may be broken rice mixed in.● The rice may have been immersed in water for a long time (e.g. preset time is too long, etc.). → When using the timer function to cook, you need to put less water.● Hot water was used to wash the rice.● The rice was not loosened immediately after cooking.● Too much water was added into new rice for cooking.
Rice is dry (hard)	<ul style="list-style-type: none">● Rice quantity and water volume may be incorrect.● Is "Quick" function used to cook?
Porridge is mushy	<ul style="list-style-type: none">● The rice was soaked in water for a long time while using the cooking timer function.● The "Keep Warm" function has been used.● There is too much broken rice.
Rice is scorched	<ul style="list-style-type: none">● Rice was not washed adequately.● Is there any foreign object at the bottom of the pan, on the bottom sensor and inside the main body?● The cooking timer hasn't been set.● Broken rice has been mixed in.● Spices have been added for cooking.● Yellowish paste formed on the bottom of the pan is not a malfunction. → If it is not improved after the above has been confirmed, refer to "To improve scorched rice". ( P19) .
There is condensation There is odor Rice is yellow	<ul style="list-style-type: none">● Rice has not been loosened immediately after cooking.● The "Keep Warm" function has been used for longer than 5 hours.● Cooled rice has been added into the pan and the "Keep Warm" function has been used.● Rice was not washed adequately.● The rice scoop has been left in the pan while using the "Keep Warm" function.● Different types of rice or water quality may cause cooked rice to be yellowish in colour.● If seasonings are used during cooking, you may notice a smell. → Carefully clean the pan, inner lid after use.
Rice is dry	<ul style="list-style-type: none">● The "Keep Warm" function is used for longer than 5 hours.● Rice is reheated several times.● Is rice attached to the pan seal ring of the inner lid and along the pan, or is the pan deformed?
Rice sticks onto the pan	<ul style="list-style-type: none">● Due to the different varieties of rice, soft rice might easily stick to the pan.● Is there any foreign objects attached to the vent?
A thin film is formed	<ul style="list-style-type: none">● A paper-like film is the result of dry starch dissolution, and it is harmless. If rice is not washed sufficiently prior to cooking, such a film may form.
Cooked rice has bumpy surface	<ul style="list-style-type: none">● Did you make the surface of rice smooth before cooking?● The powerful firepower of IH (induction heating) caused this. This is not an anomaly. Under the following circumstances, rice tends to have uneven surface.<ul style="list-style-type: none">· When rice has not been sufficiently washed.· When a lot of broken rice is mixed in.· When rice has been broken due to excessive force used to wash it.

Error Codes Indication

Please check before requesting a repair.

Error display	Please check	Ref. page
	<ul style="list-style-type: none">● Has the pan been set? → Press the [Off] key until the error display disappears. Put the dedicated pan in, and perform the operation Again. (If you don't press the [Off] key, the error display will disappear automatically after a moment.)	—
	<ul style="list-style-type: none">● Has any dust or other foreign object clogged the intake port and the exhaust port at the bottom of the rice cooker? → Remove dust according to the following steps.<ul style="list-style-type: none">① Press the [Off] key, and then unplug the power plug.② Remove the pan until the rice cooker cools down.③ Clear the dust in the intake port/exhaust port at the bottom of the rice cooker. ( P13)● Is the rice cooker used on the carpet? → Do not use the rice cooker where the bottom of the rice cooker may be clogged.	—
	<ul style="list-style-type: none">● Try to unplug the power plug, wait for more than 3 seconds and plug it again. If "H XX" still appears, then there is a fault. → Please consult a Panasonic authorized service center, and advise what the error code says (two digits after "H").	4

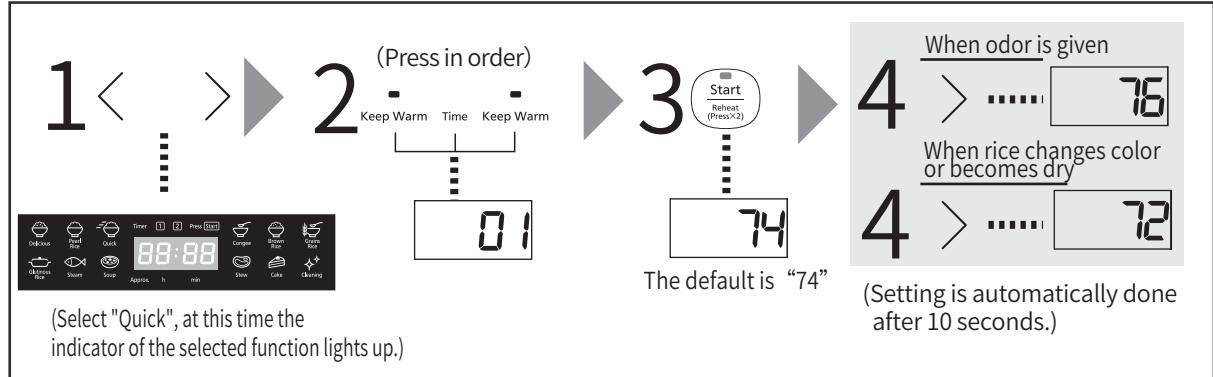
If the appliance is still not back to normal after the above is confirmed, contact a Panasonic authorized service center for repair.

	<ul style="list-style-type: none">● Try to unplug the power plug, wait for more than 3 seconds and plug it again. If "H XX" still appears, then there is a fault. → Please consult a Panasonic authorized service center, and advise what the error code says (two digits after "H").	—
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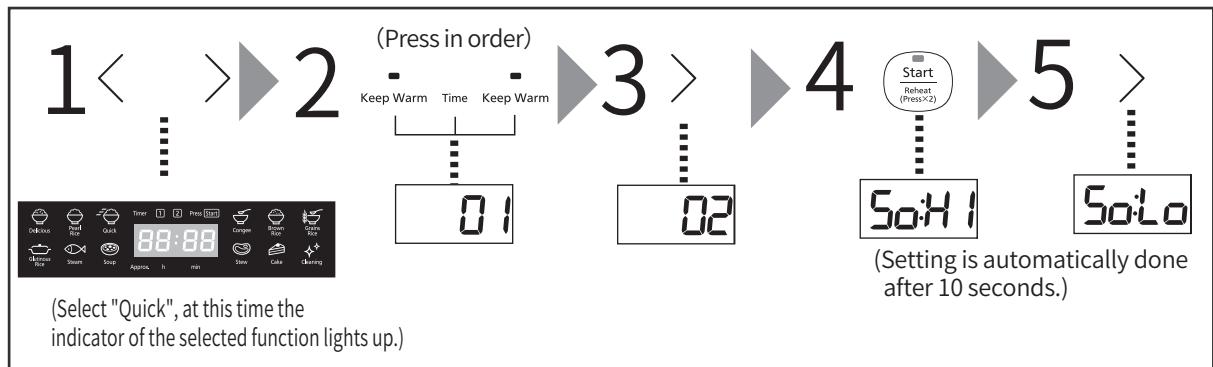
When you want to improve (optimize)

■ Change the temperature of keep warm (default temperature is 74)

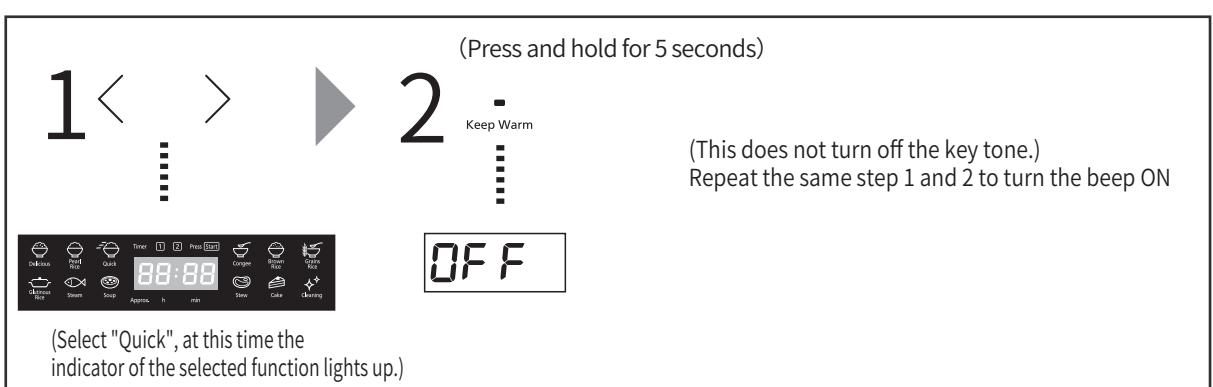
When the rice keeping warm has odor, please change to "76", when it changes color or is drying, change to "72". (74→76→72)



■ To improve scorched rice



■ To eliminate the beep during cooking, reheat (end the beep)



Specifications

Model No.		SR-N210DH-K
Rated voltage		220 V~
Rated frequency		50 Hz
Rated power input		1180 W
Nominal volume of the pan(RICE)(Approx.)		2.9 L (1.0 L)
Cooking quantity (Rice)L [cup]	White Regular	0.18-0.99 [1-5.5] (Jasmine Rice)
	Delicious	
	Quick	
	Pearl Rice	
	Brown Rice	0.18-0.54 [1-3]
	Grains Rice	0.18-0.54 [1-3]
	Glutinous Rice	0.18-0.54 [1-3] ^{*1}
	Porridge cooking volume(Rice)L [cup]	0.09-0.18 [0.5-1]
Maximum cooking capacity for cuisines (ingredients + water) (Approx.) L		1.26 ^{*2}
Maximum amount of cake batter (Approx.) g		500
Power cord length (Approx.)m		0.9
Weight (Approx.)kg		4.5
Size (Approx.)mm	Width	256
	Depth	313
	Heigh	191 (434 ^{*3})

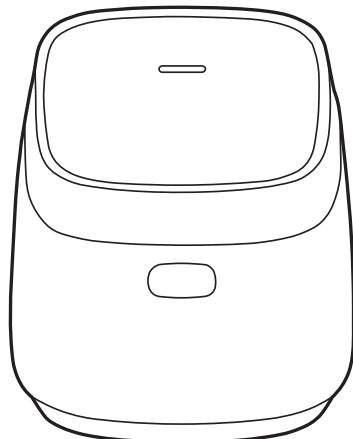
- (*1) When cooking with ingredients, please do not exceed 2 cups of glutinous rice to avoid affecting the cooking effect.
- (*2) The cooking capacity of the maximum waterline of "Congee".
- (*3) The height when the outer lid is opened.

使用說明書

家庭用 IH 微型電腦飯煲

型號 SR-N210DH-K

目 錄



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

- 本產品只限於家庭使用。
- 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22-23頁)。**
- 將保修卡和使用說明書一同小心收妥。

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保留備用

保修卡另附

使
用
前

使
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困
惑
時

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能導致的傷害程度。

！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。

（禁止）此符號表示不能進行，即“禁止”的內容。

（強制）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，必須用專用電源線或從製造廠或維修部買到的專用組件來更換。

●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。
(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掉電源插頭。

- 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。

●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。)

●務必要單獨使用規格為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。)
●務必使用規格至少為10 A的接線板。

●務必要將本體插頭、電源插頭切實插到底。

- 以免導致冒煙、火災或觸電。)

●本產品應使用單向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。)

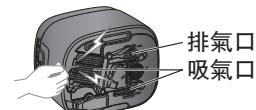
●定期清潔電源插頭。

- (以免電源插頭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。

- 特別是針及其他金屬物件。
(以免導致觸電或異常動作。)



●請勿將可能堵塞內蓋上的孔的物品放入內鍋。

- (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。

●請勿自行更改、拆解或修理產品。

- (以免導致火災、觸電或受傷。)
→如需修理，請與Panasonic授權的服務中心聯繫諮詢。

●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。

●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，請聯繫Panasonic授權的服務中心。





警告

■ 使用

- 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。)
- 請勿在烹調時打開外蓋或移動本體。
一如需中途開蓋，請務必小心。
(以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。)
- 器具不打算由存在肢體、感官或精神能力缺陷或缺少使用經驗和知識的人（包括兒童）使用，除非有負責他們安全的人對他們進行與器具使用有關的監督或指導。應照看好兒童確保他們不玩耍本器具。
(以免導致燒傷、受傷或觸電。)



- 請務必將產品放置於孩童觸碰不到的位置。

(以免導致燙傷、受傷或觸電。)

- 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授權的服務中心聯繫，諮詢檢查及修理事宜。

使用前

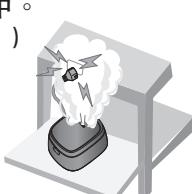


注意

- 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。)
- 請勿在下記地方使用本產品。
 - 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。)
 - 靠近牆壁或家具等處。
(以免開蓋時碰到，或導致家具等變色、變形及破損。)
 - 鋁板或電子墊子上。
(鋁質材料可能會產生熱量並導致冒煙或火災。)
- 搬運本體時，請勿觸碰開蓋按鈕。
(以免使外蓋打開，從而導致受傷。)
- 使用中或烹調剛結束時，請勿觸摸高溫部。



- 本體溫度很高。特別是內蓋、內鍋等金屬部。
(以免導致燙傷。)
- 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。
- 請勿空燒。
(以免導致燙傷。)
- 請勿將本產品外接定時器或在獨立的遙控控制系統的方式下運行。
(以免發生故障，導致受傷。)



- 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。)

- 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；
- 在酒店、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。

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。

- 發生瞬間停電時，會返回停電前的狀態。

- 如果停電時間很長，則重新通電後會出現以下情況。

烹調中：繼續烹調。

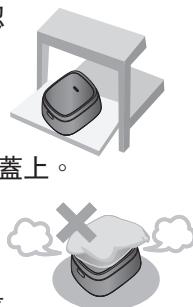
可能會影響烹調效果。

保溫中：繼續保溫。

使用注意事項

關於本體

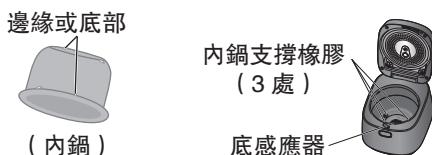
■放在滑動式拉桌上時，請務必確認桌子的負荷強度在12 kg以上。
(以免產品掉落。)



■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P33清潔保養)

■請及時清理粘在本體上（底感應器、內鍋底部、內鍋支撐橡膠）的飯粒等異物。
(以免出現錯誤顯示，或有飯焦、飯燒不熟等情況。)



■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。)

■請勿在陽光直射下使用。
(以免導致變色。)

■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：地氈、塑膠袋、鋁箔及布料等的上面。
(以免損壞產品。)

■請務必在海拔2000米以下的地區使用本產品，
以免影響烹調效果。

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。
●本產品使用不鏽鋼內鍋，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）

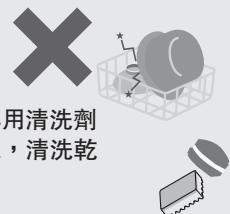
清潔保養時(P32)

●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。
→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，熱水浸泡後再用清潔劑清洗，可使用百潔布輔助清洗，清洗乾淨後，用乾布擦乾。

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。

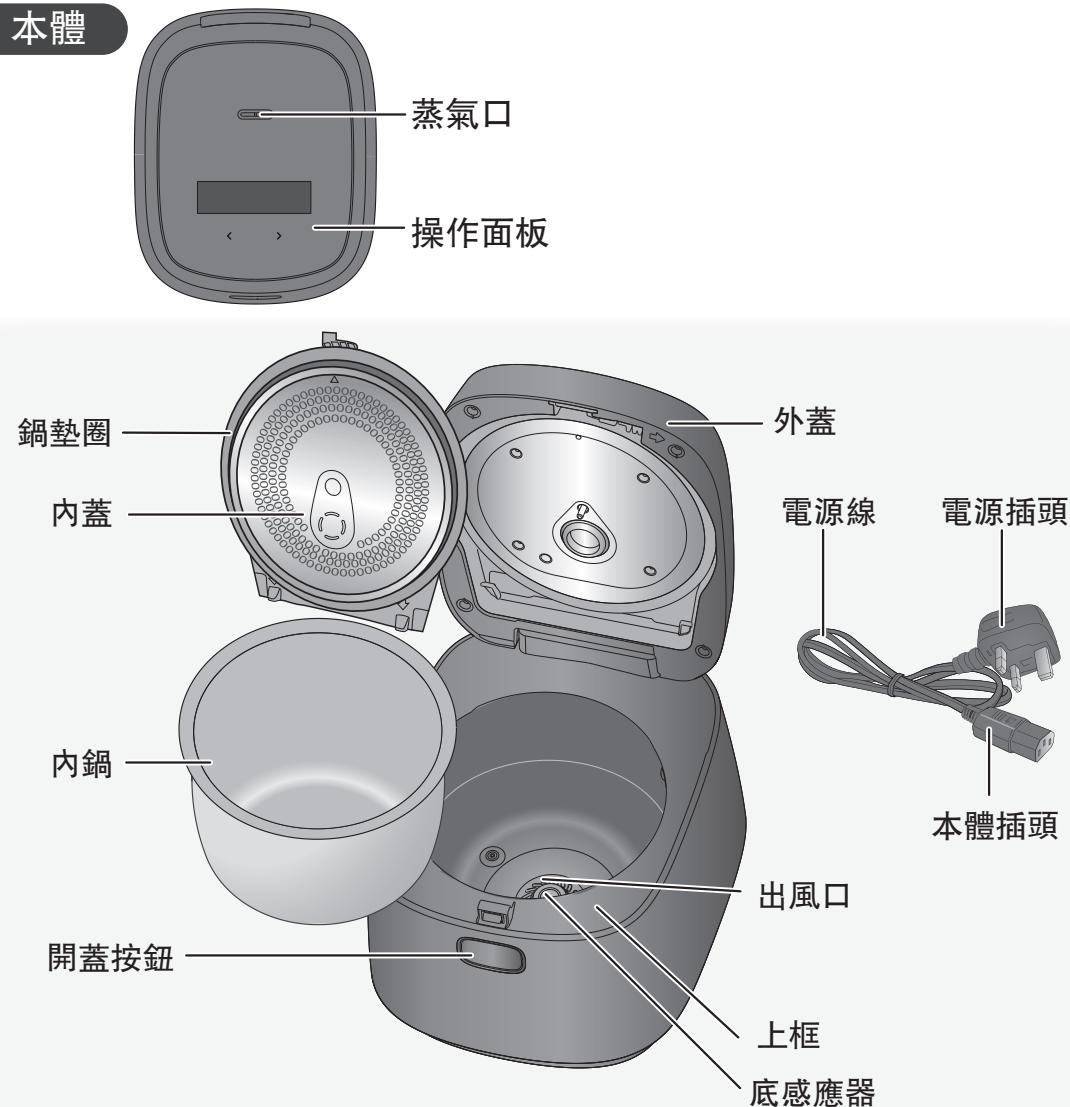
不粘鍋小提示

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

零件名稱

- 首次使用時，請清洗內鍋、內蓋、附件。(☞ P32-33)

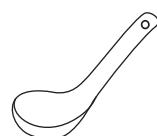
本體



附件



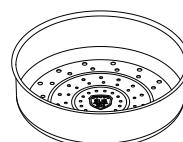
飯勺 (1個)



粥(湯)勺 (1個)



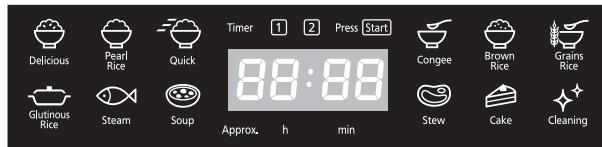
計量杯 (1個)
(約180 mL)



蒸籠 (1個)

零件名稱/調整當前時間

操作面板



「Off」(關)

- 可取消不正確的操作，或關閉保溫。

「Timer」(預約)

- 要預約時，按此按鍵。

〈或〉

- 要選擇功能時使用。
- 要調整當前時間、設置預約時間和烹調時間時使用。
- 長按按鍵則可快速前進或後退。

White Regular

Keep Warm

Time



「Start/Reheat」(開/冷飯加熱)

- 開始烹調或預約時間設置結束時按此按鍵。
- 冷飯加熱按2次。

「White Regular」(白米飯)

- 要用標準模式烹調短粒米時，按此按鍵。

「Time」(時間)

- 要設置烹調時間時，需先按此按鍵。
- 要調整當前時間時，需長按此按鍵3秒。
- 要在預約狀態下查看烹調時間時，按此按鍵。

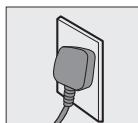
「Keep Warm」(保溫)

- 要保溫時，按此按鍵。

調整當前時間

例：要將上午7:00調到上午8:30時

- ①插好電源插頭。



- ②按住「Time」(時間)按鍵，保持3秒鐘以上。

(當聽到蜂鳴器發出“嗶”的聲音時，放開按鍵)
顯示屏上分位數字閃爍，再按一下「Time」(時間)按鍵，
則時位數字閃爍。
※只能調整閃爍的數字。



- ③按「<」和「>」按鍵調整時間。

每按一次「<」和「>」按鍵，分位時間便以1分鐘位單位，
時位數字以1小時位單位增加或減少。
(時間調整好後，數字閃爍幾下自動停止，則時間調整完成。)



※工作狀態下無法調整時間。

※長按「<」或「>」按鍵，則時間可快速前進或後退。

※時鐘為24小時制，24:00以0:00表示。

※時間顯示有誤差時，則預約烹調的時間和烹調結束時間均會出現誤差，敬請及時調準時間。

準備 洗米、加水

初次使用前

請先燒開一鍋水，再倒掉。

- ①加水至“Pearl Rice”(珍珠米)的最高水位線，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 用附屬的計量杯量米

- 一次可煮的米量，封底“規格”。

○正確

約180 mL
(約150 g)

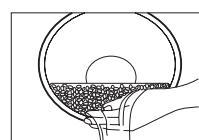
× 不正確



2 將米洗至水清

- ①加入充分的水，快速搓洗後立即倒掉水。
- 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。

①



②



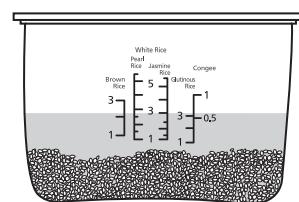
※內鍋可用於洗米。

3 將洗好的米放入內鍋

根據需要加水至相應的水位線( P28)，並擦乾內鍋外表面。

- 烹煮米飯時，請根據米飯種類選擇合適的水位線。
- 放在平坦的檯面上加水，並整平米的表面。
(確認水位線，加水至相同的高度)
- 以上水量可根據個人喜好適當增減。
(水加得過多時，烹調時可能會沸騰溢出。)

例) 烹調3計量杯米時，加水至“Jasmine Rice”(茉莉米)的水位線“3”處。



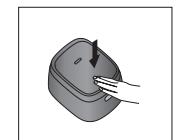
4 將內鍋放入本體內，閉合外蓋

- 閉合外蓋時，請確認發出“喀噠”的閉合音，若未正確安裝內蓋，則外蓋無法閉合。 P32內蓋)

①



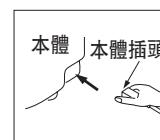
②



5 插上插頭

- 請先插上本體插頭，再插電源插頭，並確保兩者均已插到底。

①



②



注意

在煮飯的同時使用蒸籠蒸煮食物時，白米最大烹調容量：2.5杯。

準備 功能的選擇/烹調時間的設定/煮出美味米飯的訣竅

■功能的選擇

表 1

烹調類別	功能選擇	水位線	* ¹ 烹調時間 (約)	* ² 保溫 (自動)	* ³ 預約時的可設定範圍	
烹調白米	White Regular(白米飯)	Jasmine Rice(茉莉米)	32分鐘	○	50分鐘以上	
	Delicious(精煮)		47分鐘	○	60分鐘以上	
	Quick(超快速)		27分鐘	○	40分鐘以上	
烹調珍珠米	Pearl Rice(珍珠米)	Pearl Rice(珍珠米)	48分鐘	○	60分鐘以上	
烹調粥	Congee(粥)	Congee(粥)	表2	×	烹調時間+1分鐘-24小時	
烹調糙米	Brown Rice(糙米)	Brown Rice(糙米)	1小時20分鐘	×	2小時以上	
烹調什穀米	Grains Rice(什穀米)		52分鐘	×	60分鐘以上	
烹調糯米飯	Glutinous Rice(糯米飯)	Glutinous Rice(糯米飯)	42分鐘	×	-	
蒸煮	Steam(蒸煮)	蒸煮60分鐘以上時 請加4計量杯水	表2	×	烹調時間+20分鐘-24小時	
燉湯	Soup(湯)	至“Congee”(粥)的 最大水位線		×	-	
炆煮	Stew(炆煮)			×	-	
蛋糕	Cake(蛋糕)	-		×	-	
清潔保養	Cleaning(清潔保養)	參照P33	15分鐘	×	-	
冷飯加熱	Reheat(冷飯加熱)	參照P29 表3	15分鐘	○	-	

*1 在電壓為220 V, 室溫20 °C, 水溫20 °C, 米量為中間量(3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。

• Glutinous Rice(糯米飯)的烹調時間會根據使用的食材而變化。

*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」。

*3 Glutinous Rice(糯米飯)、Soup(湯)、Stew(炆煮)、Cake(蛋糕)、Reheat(冷飯加熱)、Cleaning(清潔保養)功能不能預約。

• 當使用預約功能時, 如設定預約時間少於烹調時間, 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。

■烹調時間的設定

表2

烹調類別	功能選擇	烹調時間 設定範圍	設定單位	初期值	調理時間的顯示	調理時間 的記憶
烹調粥	Congee(粥)	40分鐘-2小時	10分鐘	1小時	到2小時後又回到40分鐘	○
蒸煮	Steam(蒸煮)	1分鐘-60分鐘	1分鐘	5分鐘	到60分鐘後又回到1分鐘	○
燉湯	Soup(湯)	40分鐘-2小時	10分鐘	1小時	到2小時後又回到40分鐘	○
炆煮	Stew(炆煮)	1小時-4小時	10分鐘	1小時	到4小時後又回到1小時	○
蛋糕	Cake(蛋糕)	40分鐘-60分鐘	1分鐘	60分鐘	到60分鐘後又回到40分鐘	○

★煮出美味米飯的訣竅

① ●正確量水及量米。



② ●輕柔並快速地洗米。

●勿將米放置在洗米籠內。

(以免米粒碎裂或米飯粘鍋。)



③ ●在平坦的檯面加水。

●勿用熱水及pH9以上的鹼性水。

(以免米飯粘鍋或變黃。)



關於各功能 米飯烹調/保溫/冷飯加熱

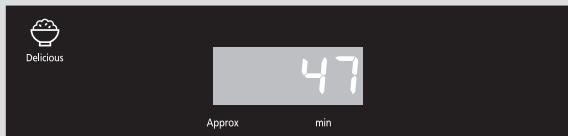
※用“Delicious(精煮)”功能煮飯時

1 按〈或〉，選擇“Delicious(精煮)”。

- 所選擇的功能閃爍。
- 「Start」指示燈閃爍。
- 能記憶上一次使用的米飯功能。

2 按，烹調開始。

- 「Start」指示燈點亮。
- 剩餘時間以1分鐘為單位遞減，“Quick(超快速)”、“Brown Rice(糙米)”功能在烹調結束前約6分鐘和15分鐘開始顯示剩餘時間。
- 進入燜煮階段後，會根據飯量的多少自動調整顯示的剩餘煮飯時間。如：有時可能會從“18 min”一下跳到“15 min”，而不是逐分遞減。



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。為防止米飯粘在一起，請儘快翻鬆米飯。
- 烹調糙米、糯米後，請儘快按「Off」(關)按鍵，以免影響口感。

■溫馨提示

- 使用白米飯模式烹調白米時，按，再按「Start」(開)。
- 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(珍珠米、茉莉米)混合煮飯，以免影響煮飯效果。
- 煮什穀米時，糙米、黑米、黑豆等不易煮熟的雜穀需要提前浸泡至少8小時以上。

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。
- 1小時以內時，顯示0小時。
- 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。

※冷飯加熱時

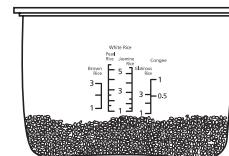
準備

- 請將鍋內的冷飯攪拌均勻，使之平整。
- 冷飯加熱時，請參照下記水量表的標準加水。

表3

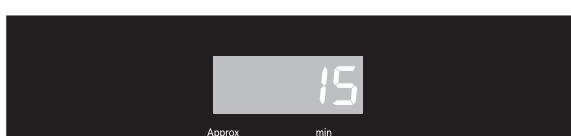
冷飯量 (水位線)	水量(計量杯)
0.5	1/2
1	1/2
2	1/2

■冷飯加熱的最大量：Jasmine Rice(茉莉米) 2水位線。



1 按兩下，烹調開始。

- 「Start」指示燈點亮。
- 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3所示)。
- 建議冷飯加熱的次數為一次，以免影響米飯的口感。
- 請不要加熱糯米飯、糙米飯，以免影響口感。

關於各功能 煮粥・蒸煮・湯・炆煮

※用1.5小時烹調粥時

1 按 < 或 >，選擇 “Congee(粥)” 。

- 所選擇的功能閃爍。
- 「Start」指示燈閃爍。

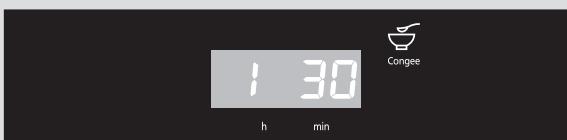
2 按 Time，再按 < 或 >，設定烹調時間。

- 長按「<」或「>」按鈕，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  P28表2。

3 按 ，烹調開始。

- 「Start」指示燈點亮。
- 剩餘時間以1分鐘為單位遞減。



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」(關)按鍵。

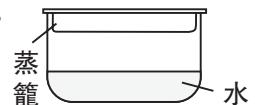
■溫馨提示

- 烹調中打開外蓋，會增加結露量。
- 水量、米量不正確，可能會導致米湯從蒸氣口中溢出。
- 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。 (封底規格)
- 每次使用完畢後，應取下內蓋沖洗，以免產生異味。

※要蒸煮10分鐘時

準備 ①向鍋內放入適量的水。

- ②放入蒸籠。
- ③放入需蒸煮的食物。
- ④閉合外蓋。



1 按 < 或 >，選擇 “Steam (蒸煮)” 。

- 所選擇的功能閃爍。
- 「Start」指示燈閃爍。

2 按 Time，再按 < 或 >，設定烹調時間。

- 長按「<」或「>」按鈕，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  P28表2。

3 按 ，烹調開始。

- 水沸騰後，剩餘時間以1分鐘為單位遞減。
- 顯示屏內顯示的時間為內鍋中的水沸騰後的剩餘時間。



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」(關)按鍵。此時，蒸籠變的非常燙，取出時請務必當心燙手。

■溫馨提示

- 如選擇了較長的蒸煮時間 (如蒸60分鐘以上)，加水4計量杯，以免水被蒸乾。

關於各功能 蛋糕 / 預約功能

※用“Cake(蛋糕)”功能烘烤蛋糕(50分鐘)時

準備

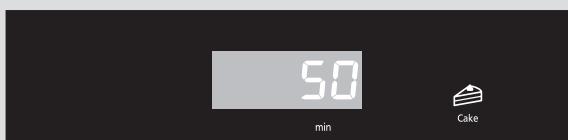
- 按照蛋糕粉的要求，將所有食材攪拌均勻。
- 在內鍋壁上塗一層黃油(或食用油)，然後將攪拌好的蛋糕糊倒入內鍋並閉合外蓋。

1 按 < 或 >，選擇“Cake(蛋糕)”。

2 按 Time，再按 < 或 >，設定烹調時間。

※烹調時間的可設定範圍  P28表2。

3 按 ，烹調開始。



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」(關)按鍵。
- 取出內鍋並冷卻幾分鐘，然後倒扣內鍋，倒出蛋糕即可食用。取出內鍋時，請小心燙手。

■溫馨提示

- 蛋糕糊的最大量：500 g (蛋糕粉、牛奶、雞蛋等的總重量)，超過此量可能會導致蛋糕烘烤不熟。
- 除了蛋糕粉，還可以用普通的低筋粉做蛋糕，食譜  P35。
- 烘烤最大量的蛋糕糊時，烹調時間請設定為60分鐘，以免蛋糕不熟。

※用“Timer①”功能在11:30完成“茉莉米”的“Delicious(精煮)”時

- 首先確認當前時間是否正確。如果不正確，請調整到正確時間。 P26

1 按P29 ~ P30的方法選擇功能。

- 所選擇的功能閃爍。
- 「Start」指示燈閃爍。

2 按 Timer，選擇“Timer①”。

- 預約粥時，先按P30步驟2設定烹調時間，再按「Timer」(預約)按鍵。
- 本產品可以設定兩個不同的預約時間(如早飯和晚飯)，每按一次「Timer」(預約)按鍵，

Timer① → Timer② → Timer① 將交替顯示。

3 按 < 或 >，設定預約時間。

- 長按「<」或「>」按鈕，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。

※可以預約的功能和時間範圍  P28表1。

4 按 ，預約烹調開始。

- 「Start」指示燈熄滅，「Timer」指示燈點亮，預約設定完成。
- 預約狀態下確認煮粥時間時，請按「Time」(時間)按鍵。
- 查看當前時間時，請按「Timer」(預約)按鍵。



■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。

清潔保養

注意

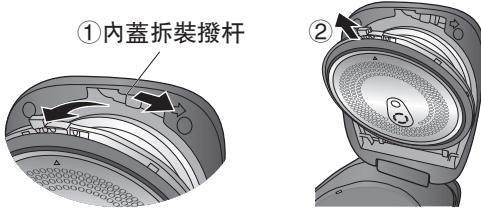
- 清潔前，務必拔掉電源插頭，等本體冷卻後再進行清洗。
- 清潔時，切勿將本體浸入水中，不要使用香蕉水，氣油、酒精，去污粉，硬質刷等擦拭。

內蓋/鍋墊圈

使用廚房專用中性清洗劑清洗。

■ 拆除時

- ① 向右移動內蓋拆裝撥杆。
(內蓋會向面前方向傾倒。)
- ② 取出。



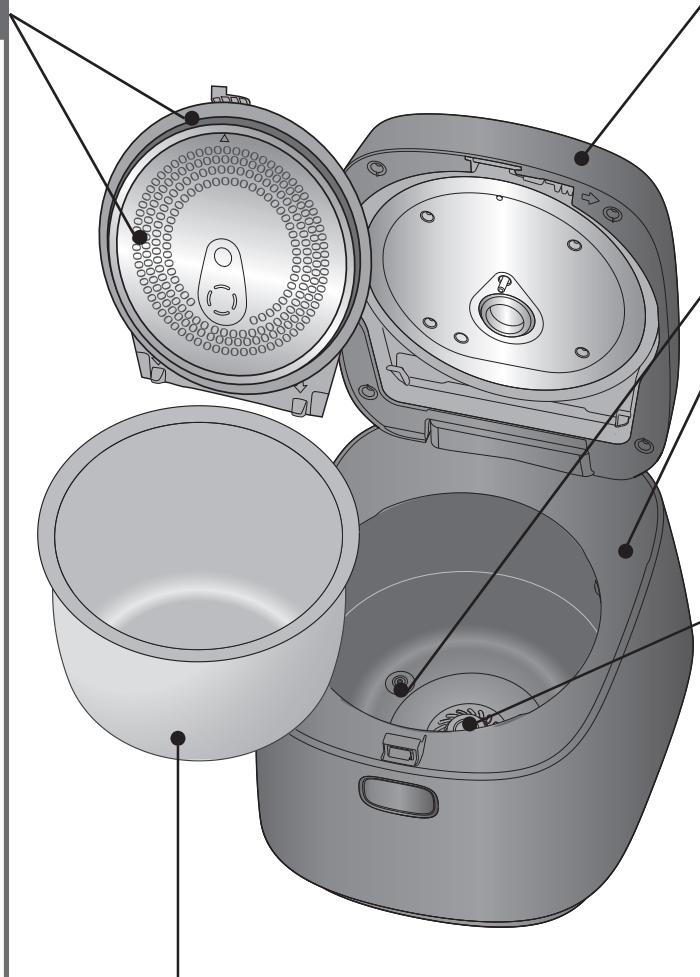
■ 安裝時

- ① 將內蓋插入槽位內。(兩側)
- ② 向外蓋按入，直至聽到“喀噠”一聲。



提示

- 請勿拉扯墊圈。
- 每次烹調完後，應取下內蓋進行沖洗。
(以免產生異味。)
- 使用調味料後，請及時清洗。
(以免產生異味、變質或銹蝕。)



內 鍋

- 針對頑固污漬，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。

清潔保養

外蓋內表面

用擰乾的濕毛巾擦拭。

- 擦拭外蓋內表面。

上框 / 內鍋支撐橡膠 (3 處)

用擰乾的濕毛巾擦拭。

提示

- 請勿將水倒入進行清洗。

附件

用稀釋後的餐具清洗劑和海綿清洗。



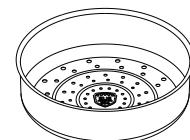
飯勺



粥 (湯) 勺



計量杯 (1 個)
(約180 mL)



蒸籠 (1 個)

底感應器

用擰乾的濕毛巾擦拭。

- 如污垢很難清除，用少量廚房專用中性清潔劑，再用尼龍刷輕輕擦拭。

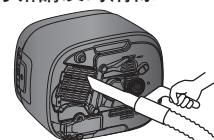
提示

- 如果不擦乾淨底感應器，則米飯可能會被燒焦，煮不好。

定期檢查

- 大約每月檢查一次，如有污垢請及時清除。

產品底部
(吸氣口/排氣口)



用吸塵器吸除垃圾及異物等。

使用 “Cleaning (清潔保養)” 功能

當內鍋、內蓋難以清潔，或無法去除異味時.....

■ 準備

加水至 “Pearl Rice” (珍珠米)3水位線

- 請勿加入水以外的液體。
(以免導致蒸氣洩露或烹調物噴出)

提示

- 可能無法完全去除異味和髒污。

■ 操作

- 1 按 < 或 >，選擇 “Cleaning (清潔保養)” 。

- 2 按 ，開始清潔。

●大約需要15分鐘，時間長短需視乎水溫或水量。

- 3 蜂鳴器響起後，按 **Off** 。

●待內鍋中的熱水完全冷卻後，再清洗內鍋、內蓋。

食譜

注意：・根據加入米飯內的食材不同，飯的底部可能有燒焦的現象。

・煮銀耳湯等會變濃稠的食材時，請使用“Congee(粥)”功能，最大烹調量至“Congee”最高水位線，以免溢出。

※1 杯(計量杯)：約150 g

辣咖喱牛肋排

食材：胡蘿蔔	75 g	調味料：油	10 g
土豆	150 g	水	100–150 mL
洋葱	180 g	市售咖喱塊	
牛肋排	400 g	(辣味)	45 g
		沙茶醬	10 mL
		老抽	15 mL
		花生醬	15 mL
		生抽	15 mL

做法：1) 洗淨所有食材，胡蘿蔔、洋葱、土豆切塊，牛肋排用廚房紙擦乾表面水分。
2) 熱鍋倒入油，油熱後轉小火倒入牛肋排，煎至兩面微微焦黃後，倒入洋葱翻炒。
3) 洋葱炒軟後，倒入A組調料，炒香調料後加入適量水，煮至水開。
4) 將鍋中食物倒入內鍋，加入土豆、胡蘿蔔，加水至微微沒過食材。
5) 選擇“Stew(炆煮)”功能，設定烹調時間為1小時30分鐘。
6) 烹調結束後，盛出即可食用。

金瓜粥

食材：金瓜(南瓜)	70 g
茉莉米	1計量杯

做法：1) 金瓜洗淨去皮後，用料理機打碎。
2) 洗洗一杯茉莉米，同金瓜一起倒入內鍋，並加水至“Congee(粥)”的“1”水位線處。
3) 選擇“Congee(粥)”功能，設定烹調時間1小時30分鐘。
4) 烹調結束，按「Off」(關)按鍵。

廣式糯米飯

食材：糯米	2杯	調味料：生抽	15 mL
香菇	4個	油	15 mL
臘腸	1根	蠔油	5 mL
豌豆粟米粒	40 g	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)按鍵。
3) 烹調結束，攪拌均勻即可。

菌菇湯

食材：白玉菇 70 g
蟹味菇 70 g
杏鮑菇 60 g
葱花 適量

調味料：鹽 適量
白胡椒粉 少許

做法：1) 三種菌菇在加了適量鹽的淡鹽水中浸泡10分鐘，洗淨，切去根部，杏鮑菇切小段。

2) 將所有菌菇放入內鍋，加水至“Congee(粥)”的最大水位線，並閉合外蓋。

3) 按「<」和「>」按鍵，選擇“Soup(湯)”，烹調時間設定為1小時30分鐘，再按下「Start」(開)按鍵。

4) 烹調結束後，打開外蓋，加入適量鹽、白胡椒粉及葱花調味即可。

注：菌菇可選用自己喜歡的種類。

蛋糕（低筋粉版）

食材：低筋麵粉 100 g 黃油 30 g
雞蛋 3-4個 牛奶 25 g
白糖 100 g

做法：1) 將雞蛋的蛋清和蛋黃分開到兩個盆中(無水無油)，在蛋黃中加入20 g白糖，把白糖和蛋黃攪拌均勻至順滑無顆粒。
2) 在蛋清中加入白糖80 g，用打蛋器打發至筷子可以直立在蛋清中不倒，將蛋黃加入到蛋清中，切拌均勻。
3) 分次在蛋糕糊中加入過篩的低筋麵粉，攪拌均勻至順滑無顆粒。
4) 在蛋糕糊中加入融化的黃油攪拌至順滑無顆粒。

※請注意不要倒入超過指定重量的蛋糕糊，否則蛋糕會烘烤不熟。

5) 在蛋糕糊中加入牛奶攪拌均勻至順滑無顆粒。

6) 將蛋糕糊倒入內鍋，閉合外蓋。

7) 按「<」和「>」按鍵，選擇“Cake(蛋糕)”，烹調時間設定為50分鐘，再按下「Start」(開)按鍵。

8) 蜂鳴器響後，表示蛋糕已經烤熟。

9) 按「Off」(關)按鍵，從飯煲取出內鍋並冷卻2分鐘，再倒轉內鍋把蛋糕倒入盤中或碟上，等它冷卻後便可切開享用。

故障排除

在委托維修之前請先進行檢查。

現 象	請檢查	參考 頁碼
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。	26 28
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)按鍵？	26 31
烹調時間長	<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30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。	— —
烹調時間短	<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。● “嘵—”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">● 內蓋的鍋墊圈部和內鍋的鍋沿上是否附有異物，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？	— 32
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」(關)按鍵後再進行操作。	—
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">● 剛開始使用時可能會有塑膠的味道，多使用幾次後便會消除，不是異常。	—
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，請聯繫Panasonic授權的服務中心。	— —

須 知

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

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

發粘（較軟）

- 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？

發乾（較硬）

- 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

- 預約定時烹調時，是否讓米長時間浸泡于水中？
- 是否對粥進行了保溫？
- 是否碎米太多？

飯燒焦

- 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？
- 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，請參考“如要改善飯焦”（☞P39）。

結露
有氣味
帶黃色

- 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裡並進行了保溫？
- 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。
- 在放入調料烹調後，可能有氣味。
→請仔細清洗內鍋、內蓋。

米飯乾燥

- 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？

米飯粘在內鍋上

- 因大米品種不同，柔軟的米飯和粘性好的米飯可能會容易粘鍋。
- 出風口是否有異物附著？

形成一層薄膜

- 是否殘留著糠皮？
糯米紙狀的薄膜是由於澱粉溶解後乾燥所生成的，對人體無害，米沒有洗乾淨則容易生成這種薄膜。

煮好的米飯表面
凹凸不平

- 是否在煮飯前未將米的表面整平？
- 是IH（電磁加熱）特有的強大火力造成的。不是異常現象。
下記情況下，容易變得凹凸不平。
 - 淘米不充分時。
 - 混有許多碎米時。
 - 由於洗米時用力過大，米粒已經破碎。

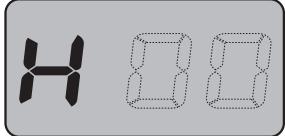
困
惑
時

當出現這樣的顯示時

在委託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」(關)按鍵，待錯誤顯示消失後，放入專用的內鍋，再次進行操作。 (若不按「Off」(關)按鍵，稍等片刻後會自動消失)	—
	<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。<ol style="list-style-type: none">①按「Off」(關)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。( P33)● 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本產品。	24

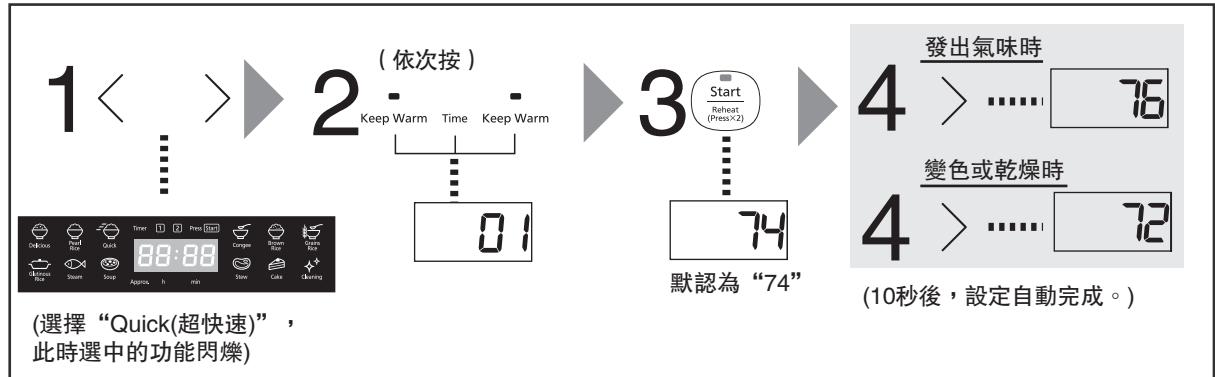
當進行了上述處理後仍不能恢復正常時，請聯繫Panasonic授權的服務中心修理。

	<ul style="list-style-type: none">● 嘗試拔下電源插頭，等待3秒以上，再重新插入。 如仍出現“H※※”，則表示存在故障。 → 請聯繫Panasonic授權的服務中心，並告知錯誤代碼(“H”後的兩位數字)。	—
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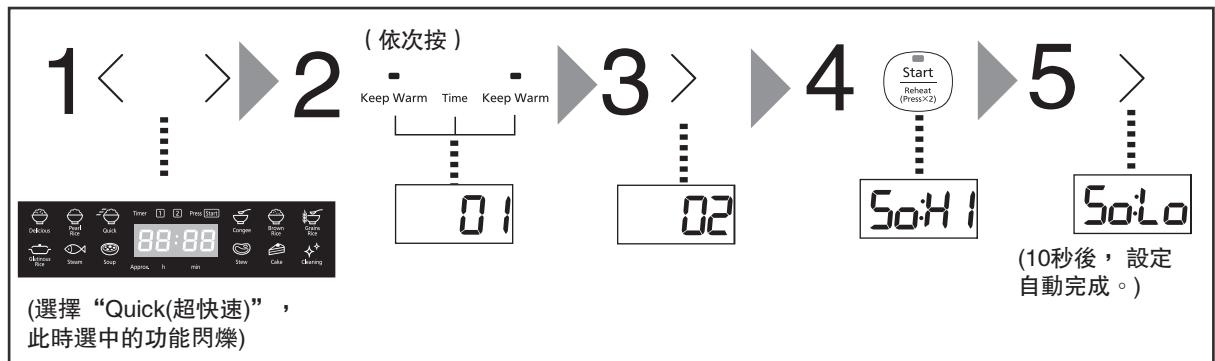
想要改善時（優化功能）

■ 如要變更保溫溫度 (默認的保溫溫度為74)

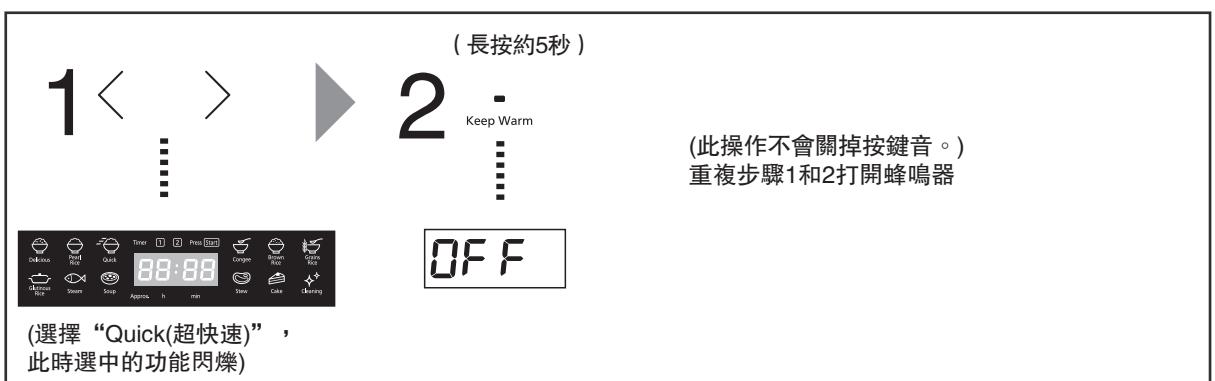
當保溫的米飯發出氣味時請變更為“76”，變色或乾燥時請變更為“72”。(74→76→72)



■ 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-N210DH-K
額定電壓		220 V~
額定頻率		50 Hz
額定輸入功率		1180 W
內鍋的額定容積 (米量)(約)		2.9 L (1.0 L)
煮飯容量 (米量) L [杯]	White Regular (白米飯)	0.18–0.99 [1–5.5] (Jasmine Rice 茉莉米)
	Delicious(精煮)	
	Quick (超快速)	
	Pearl Rice (珍珠米)	
	Brown Rice (糙米)	
	Grains Rice(什穀米)	
	Glutinous Rice (糯米飯)	
煮粥容量 (米量) L [杯]		0.09–0.18 [0.5–1]
料理類最大烹調容量 (食材+水) (約) L		1.26 ^{※2}
蛋糕糊的最大量 (約) g		500
電源線長度 (約) m		0.9
產品重量 (約) kg		4.5
外形尺寸 (約) mm	寬	256
	深	313
	高	191 (434 ^{※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“Congee”(粥)最大水位線的烹調容量。

● (※3) 為打開外蓋時的高度。