JPM-H10S JPM-H18S





For household use

Pressure Induction Heating Rice Cooker

Operating Instruction

Thank you for purchasing this product. Please read all information in this manual before using the appliance. Afterward, keep this manual in a handy location for future reference by anyone who will use this product.

Improper handling of a pressure induction heating rice cooker can present a danger due to the high pressure inside. To avoid such risk, please read this manual to ensure proper use of the product.

家庭用

压力IH电饭煲

使用说明书

非常感谢您购买本公司的产品。在您使用之前,请仔细阅读本说明书,并妥善保管,以便随时参阅。由于压力IH电饭煲内部为高压,错误的使用会产生危险,所以请阅读本使用说明书,正确使用。

家庭用

使用說明書

壓力IH電子鍋

感謝您購買本公司產品。使用前,請您務必詳讀使用說明書,以便正確使用。 並請在閱讀後妥善保管本說明書,以便使用者隨時能夠翻閱。

壓力IH電子鍋系列內部會產生高壓,如果操作不當可能造成危險,因此請務必閱讀本使用說明書並正確使用。



IGER CORPORATION

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Important Safeguards

Read and follow all safety instructions before using the rice cooker.

- The WARNINGS and CAUTIONS described below are intended to protect the user and other individuals from physical and property damage. To ensure safety, please follow them carefully.
- Do not remove the caution/warning labels attached to the rice cooker.

Safety instructions are classified and described according to the level of harm and damage caused by improper use, as shown below.



This symbol indicates there is a possibility of serious injury or death*1 when the product is handled improperly.



This symbol indicates there is a possibility of injury*2 or damage to property*3 when the product is improperly handled.

- *1 Serious injury is defined here as loss of sight, physical injury, burns (high and low temperature), electric shock, broken bones, poisoning, or other injuries severe enough to involve permanent damage and require hospitalization or extended outpatient care.
- *2 Injury is defined here as a physical injury, burns, or electric shock that does not require a hospital stay or extended outpatient care.
- *3 Damage to property is defined here as damage that affects a building, furniture, livestock, or pets.

Description of Symbols



caution. The specific details of the warning or caution are indicated inside the symbol or in an illustration or text near the symbol.



action. The specific details of the prohibited action are indicated inside the symbol or in an illustration or text near the symbol.



indicates an action that must be taken or an instruction that must be followed. The specific details of the action or instruction are indicated inside the symbol or in an illustration or text near the symbol.

WARNING



Use only rated voltage power.

Use of any other power supply voltage may result in fire or electric shock.



Use an electrical outlet rated 7 A or higher and do not plug in other devices at the same time.

Connecting other devices to the same outlet may cause the outlet to overheat, resulting in fire.



shock.

Do not use a damaged power cord. Also, do not damage the power cord.

(Do not forcefully bend, pull, twist, fold, or modify the cord. Do not place the cord near high temperature surfaces or under/ between heavy objects.) Doing so may cause fire or electric



Wipe the power plug thoroughly if dust or other foreign objects are collected on it. This is to avoid fire.



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

Otherwise, a malfunction or accident may



Insert the power plug completely into

Failure to do so may cause electric shock, short circuit, smoke, or fire.

WARNING



Do not use the rice cooker when the power cord or the power plug is damaged or the plug is loose in the

This is to avoid electric shock, short circuits, and fire.



Do not handle the power plug with wet



Do not touch Doing so may cause electric shock or



Never open the lid during cooking.

Contents may spray out, causing or other injuries. If you need to open lid, check that the "Pressure" indication on the operation panel is off and no steam is coming out. → P. 22



Do not place your face or hands near the steam cap or steam vents.

Doing so may cause burns. Never allow small children near the steam vents.



Children should be supervised to ensure that they do not play with the appliance.



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.

This is to avoid burns, electric shock, or injury.



Do not soak this appliance in water or pour water on it.

This is to avoid electric shock, shorting, or



Do not attempt to modify the rice cooker. Disassembly or repairs should Disassembly only be performed by an authorized service representative.

> Otherwise, fire, electric shock, or injury may occur.



Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.



Do not expose the power plug to steam.

Doing so may cause electric shock or fire. When using the rice cooker on a sliding tabletop, be careful not to expose the power plug to steam.



Air outlet



Do not insert any pins, wires, or other metal objects into the air inlet or air outlet, or any gaps between parts.

Doing so may cause electric shock or in injury due to malfunction.

Air inlet



When closing the lid, remove any cooked rice or grains of rice adhering to the upper casing or around the hook, and close the lid firmly.

Steam may leak or contents may spray out from the opened lid, causing burns or other injuries.

Important Safeguards

WARNING



Do not use this product in any way not described in the operating instructions. Always make sure that the pressure adjusting hole, safety valve, and pressure valve reducing hole are not clogged.

If the pressure adjusting holes, safety valve, or pressure valve reducing hole is clogged, steam or contents may spray out, causing burns or other injuries.

- Examples of cooking that is not allowed: • Thickened foods such as curry sauce,
- Foods that use baking soda or such other agent that causes sudden foaming
- Cooking and seasoning rice in commercially available recipe books for rice cookers
- Heating ingredients or seasoning in a plastic bag, etc.
- Cooking and seasoning rice using tomatoes and greens that can clog pressure adjusting holes
- Using parchment paper, aluminum foil, or plastic wrap that may clog pressure adjusting holes
- Fish paste, beans (to be simmered), etc. that expand in volume (Before using beans for dishes such as sekihan (red bean rice), boil them in a different pot.)
- Using a lot of oil

stew, jam, etc.

 Cooking amaranth or other small grains that may cause clogging



If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Failure to do so may cause electric shock.



Stop using the rice cooker immediately in case of any malfunction or failure.

Using the rice cooker with a problem may cause fire, electric shock, or injury. Examples of malfunction and failure:

- The power cord and/or power plug become abnormally hot.
- Smoke is emitted from the rice cooker or a burning odor is detected.
- The rice cooker is cracked or there are loose or wobbly parts.
- The inner pot is deformed.
- There are other problems or abnormalities.

Immediately disconnect the power cord from the outlet and contact the place of purchase for inspection and repair service.



Do not use the rice cooker on an unstable surface, a heat sensitive table, or mat, etc.

Doing so may cause fire or damage to the table or mat.



Do not use the rice cooker near walls or furniture.

Steam and heat may cause damage, discoloration, and/or deformation. Use the rice cooker at least 30 cm away from walls or furniture. When using the rice cooker on a kitchen rack or cabinet, make sure that steam is not trapped.





Be careful to avoid any spillage on the connector during cooking or cleaning.



There are risks of injuries if you do not use this appliance correctly.



The heating element surface retains residual heat after use. Do not touch Do not touch high-temperature surfaces during or immediately after cooking.

Doing so may result in burns.



Wait until the rice cooker has cooled down before cleaning it. (Read P. 44 to 48 for how to clean the appliance.)

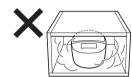
A CAUTION



Do not use the rice cooker in a small space where the operation panel is exposed to steam.

Steam and heat may result in deformation

of the operation panel, and/or damage, discoloration, deformation, and/or malfunction of the rice cooker. When using the rice cooker on a sliding tabletop, pull the tabletop out so that the operation panel is not exposed to the



emitted steam.



Do not use the rice cooker on a sliding tabletop that does not have sufficient load bearing capacity.

Otherwise, the rice cooker may fall, resulting in injury, burns, or malfunction. Before using the rice cooker, confirm that the sliding tabletop is sufficiently able to bear its weight.



Do not use the rice cooker near a heat source or where it may be splashed with water.

Doing so may cause electric shock, electric leakage, fire, and/or deformation or malfunction of the rice cooker.



Use only the inner pot made exclusively for this rice cooker.

Using any other pot may cause overheating or malfunction.



Do not use the rice cooker when the tab of the inner lid is broken.

Doing so may cause steam leaks or boiling over, resulting in burns or other injuries. Otherwise the rice may not be cooked properly.



Do not cook with the inner pot empty.

Doing so may cause overheating or malfunction.



This appliance is intended to be used in household and similar applications 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.



Do not use the rice cooker on an aluminum sheet or electric mat.

Aluminum material may generate heat, resulting in smoke or fire.



Do not use the rice cooker with the air inlet/outlet blocked or in a hot room.

Do not place it on a carpet or plastic bag. Doing so may result in electric shock, electric leakage, fire, or malfunction.



Do not use the rice cooker on an induction cooktop.

Doing so may result in malfunction.



Be careful about any escaping steam when opening the lid.

Exposure to steam may result in burns.

Important Safeguards

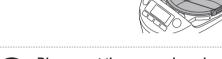
ACAUTION



Do not hold the inner pot handles with your bare hands when the rice cooker is in operation or immediately after cooking. Be sure to use oven mitts to pick up the inner pot handles.

Touching the hot inner pot handle may result in burns.

Inner pot handles





Disconnect the power plug when not in use.

Unplug th

This is to avoid injury, burns, electric shock, electric leakage, or fire caused by insulation deterioration.



Be sure to hold the power plug when removing it from an outlet.

This is to avoid electric shock, short circuits, or fire.



Do not use multiple appliances connected to the same outlet.

Doing so may cause fire.





Handle the rice cooker with care.

Dropping the rice cooker or exposing it to a strong impact may cause injury or malfunction of the rice cooker.



Do not place a magnetic sensitive object close to the rice cooker, since it produces a magnetic field.

TVs and radios may experience interference.

Content recorded on credit cards, magnetic ID cards, cassette tapes, or video tapes may be lost.



People with cardiac pacemakers must consult a medical specialist before using the rice cooker.

Operation of the rice cooker may affect cardiac pacemakers.



The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Such operation may cause a malfunction.



Do not wash the entire rice cooker.

Do not soak this appliance in water or pour water on it. Doing so may cause short circuits and electric shock.



Do not move the rice cooker while it is cooking.

Doing so may cause the contents to spill and cause burns.



Do not touch the hook button while carrying the rice cooker.

Do not touch Doing so may cause the lid to open, resulting in injury or burns.



Do not hold the lid when moving the rice cooker.

Doing so may cause burns or other injuries.

Be sure to hold the grips during movement.





Use and cook an appropriate amount of ingredients that can foam or expand.

Otherwise, the ingredients may overflow, resulting in accidents or malfunction.

Examples: Soy beans, black beans, white jelly ears, and other ingredients that can foam easily.

Safety instructions to follow so that the appliance can be used for many years

- Remove any cooked or grains of rice adhering to the rice cooker and inner pot.
 Failure to do so may cause steam to leak or contents to boil over. This may also result in malfunction or improperly cooked rice.
- Do not cover the rice cooker with a cloth or other object during cooking.

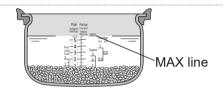
Doing so may cause the rice cooker or the lid to become deformed or discolored.



Do not reheat (keep warm) cooled rice. Doing so may cause unpleasant odors.

Do not exceed the MAX line of the inner pot for

Doing so may cause burns. It may also cause the contents to spill.



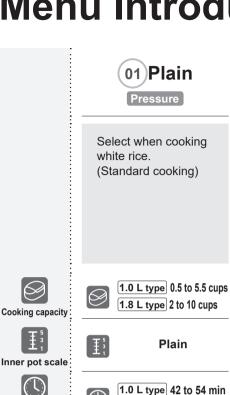
- The holes in the rice cooker are designed to maintain its functions and performance. In extremely rare cases, insects may enter these holes and cause a malfunction. To prevent this, a commercially available insect prevention sheet, etc., is recommended. If a malfunction does occur due to this problem, it will not be covered by warranty. In this case, contact the place of purchase.
- The fluorocarbon resin coating on the inner pot may wear and peel with extended use. It is harmless to humans and does not interfere with actual cooking or the heat insulating capability of the rice cooker. If deformation or corrosion is found on the inner pot, a new inner pot may be purchased. In this case, contact the place of purchase.
- Strictly observe the following instructions to keep the fluorocarbon resin coating of the inner pot from swelling, peeling, or deformation.
 - Do not place the inner pot directly over a gas or induction cooktop. Do not place in a microwave oven.
 - Use the Keep Warm function for white rice and rinse-free rice only. (Do not use for mixed or seasoned rice, etc.)
 - Do not use vinegar inside the inner pot.
 - Use only the supplied spatula or a wooden spatula.
 - Do not use hard or sharp utensils such as metal ladles, spoons, or whisks.
 - Do not place a strainer inside the inner pot.
 - Do not wash dishes or other hard objects inside the inner pot.
 - Do not clean the inner pot using hard materials such as wire wool or nylon scrubbing sponges.
 - Do not use a dishwasher/dryer to clean the inner pot and other parts.

1.8 L type 46 to 59 min

1 hr or more

Available

20 menu choices



٣

Cooking time guideline*

Timer setting guideline

Keep Warm function



Pressure

Soaking rice for a twice the duration of the Plain menu item and heating for a longer time makes rice with more flavor (sweetness, flavor, and stickiness).





Tips

• Select the Plain menu item if

condensation may collect on

you want softer rice.

A large amount of

the inner lid.

I 3 1

Available

04)Sushi

Select when cooking rice

sticky and slightly hard.

for sushi. The texture is less

1.0 L type 0.5 to 5.5 cups

Sushi

1.0 L type 47 to 58 min

1.8 L type 50 to 61 min

1 hr 5 min or more

1.8 L type 2 to 10 cups



Plain

1.0 L type 0.5 to 5.5 cups

1.8 L type 2 to 10 cups

05 Quick

Pressure

Select when cooking white

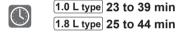
The cooking time is shorter

harder than when using the

and cooked rice is slightly

rice quickly.

Plain menu item.





Timer not available



Available

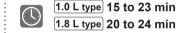
06 Exp. Limited Cups

Pressure

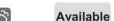
Select when cooking a small amount of white rice guicker. The cooking time is shorter and cooked rice is slightly harder than when using the Plain menu item.











• If cooked rice is too hard, extending the steaming time can change its hardness.

Tips

→ P. 57

Select when cooking white rice with a lower power consumption (by approximately 3 to 14% less). Cooked rice is slightly harder than when using the Plain menu item. 1.0 L type 0.5 to 5.5 cups 1.0 L type 0.5 to 5.5 cups 1.8 L type 2 to 10 cups 1.8 L type 2 to 10 cups **I**⁵ Premium Eco 1.0 L type 57 to 70 min 1.0 L type 36 to 50 min 1.8 L type 58 to 70 min 1.8 L type 41 to 58 min 1 hr 15 min or more **Available Available**

Pressure This indicates a menu item for cooking rice with pressure. During pressure cooking, attention should be paid to any rapid increase in the amount of steam as the pressure is adjusted during cooking. Otherwise, there is a risk of burns or injury.

*1: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking. (Voltage: 220-230 V, Room temperature: 23°C, Water temperature: 23°C, Amount of water: normal level) Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, room temperature, water temperature, amount of water, electrical voltage, and whether the Timer function (Soak Timer) is used or not, etc.





Select when cooking long-grain rice.





Inner pot scale



auideline*1

Timer setting guideline

Keep Warm function

1.0 L type 0.5 to 5.5 cups 1.8 L type 2 to 10 cups

Long-grain

1.0 L type 26 to 36 min 1.8 L type 31 to 42 min

45 min or more

٣ Available

Tips

 When cooking seasoned rice with various ingredients using long-grain rice, select the Mixed menu item. Selecting any other menu option may result in improperly cooked food.

08) Multigrain

Pressure

Select when cooking other grains (foxtail millet, barnyard millet, black rice, red rice, etc.) together with white rice.

 Θ

1.0 L type 0.5 to 3 cups 1.8 L type 2 to 6 cups

I 5 3

Plain



1.0 L type 43 to 53 min 1.8 L type 46 to 56 min



55 min or more



Available

Serve as soon as possible.*2

aaiT

- The amount of other grains should be less than 20% of the volume of the white rice.
- Place the other grains on top of the white rice. Mixing them together may result in improperly cooked food.
- If the amount of water to add is specified on a package of commercially available germinated brown rice or mixed grains, follow those directions and add water according to your personal preference.
- Do not mix in amaranth or other small grains that may cause clogging.
- Select the Multigrain menu item when cooking germinated brown rice, whole rice, and semipolished rice.

Pressure This indicates a menu item for cooking rice with pressure. During pressure cooking, attention should be paid to any rapid increase in the amount of steam as the pressure is adjusted during cooking. Otherwise, there is a risk of burns or injury.

- *1: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking. (Voltage: 220-230 V, Room temperature: 23°C, Water temperature: 23°C, Amount of water: normal level) Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, room temperature, water temperature, amount of water, electrical voltage, and whether the Timer function (Soak Timer) is used or not, etc.
- *2: Although the Keep Warm function is automatically activated, serve rice as soon as possible since it loses its flavor after being kept warm.



Pressure

1.0 L type 0.5 to 3 cups

Premium

1.0 L type 42 to 53 min

1.8 L type 44 to 59 min

Timer not

available

Available soon as

Serve as

possible.*2

1.8 L type 2 to 6 cups

Select when cooking seasoned rice.



1.0 L type 1 to 3 cups 1.8 L type 2 to 5 cups

10)Sweet

Select when cooking

glutinous rice.



Glutinous and non-glutinous rice: Between Sweet and Plain Glutinous rice: Sweet



39 to 49 min



Timer not available



Serve as Available soon as possible.*2

RaiT

· Level the rice out so that all of the rice is under water.

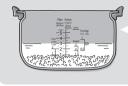
Instructions for adding other ingredients to rice

- You can add other ingredients to rice when using the Mixed, Sweet, Porridge • Firm, Brown Porridge, or Brown menu items. Do not add other ingredients when using any other menu item, which may result in improperly cooked food.
- The total amount of ingredients should be no more than approximately 70 g per cup of white, glutinous, and/or brown rice (except for the Porridge menu item).
- Mix seasonings well and then add other ingredients on top of the rice.
- Do not open the lid during cooking to add other ingredients. • If other ingredients are to be
- added to the rice, be sure to use no more than the allowed maximum amount.

- Add water prior to adding the ingredients. Adding water after the ingredients can result in the cooked rice being too firm.
- The following may result in improperly cooked or burned rice.
- · Adding too much of seasonings such as sov sauce, sweet cooking rice wine, etc.
- · Seasonings sinking to the
- · Adding ketchup or tomato sauce
- · Mixing other ingredients with rice
- When adding ingredients while using the Porridge menu item, add water to the rice so that the water level after the ingredients are added is not over the top line of the Porridge scale.

Inner pot scale (inside)

- Use the corresponding scale on the inner pot as a guide. Add water according to the type of rice and your personal preference.
- If adding more or less water than the recommended amount, do not deviate from that amount by more than 1/3 of one line. Doing so may cause the contents to boil over. etc



Scale on the other side

Rinse-free rice

- Use the supplied measuring cup for rinse-free rice as well.
- → P. 18. P. 20
- When cooking rinse-free rice, use the inner pot scale as a reference but add a little extra water (until it just covers the corresponding line).
- When cooking rinse-free rice, dark brown crisp rice may be formed.
- Add rinse-free rice and water, and then stir well from the bottom so that every individual grain of rice is fully wetted by the water. Just adding water to the rice may not fully wet the rice and may result in improper cooking.
- If the added water turns white, we recommend you rinse the rice thoroughly by replacing the water once or twice. The water turning white is due to the starch in the rice and not its bran. However. cooking it with the starch left in the water may result in improperly cooked or burned rice, or the contents boiling over.

Soaking rice

- Since the soaking time is included in the cooking time for each menu item (except for the Quick and Exp. Limited Cups menu items), rice can be cooked immediately without presoaking.
- You can also manually set the soaking time. \rightarrow **P. 28**



11)Porridge

Cooking capacity

I 3 1 Inner pot scale



Timer setting guideline

Keep Warm function

Ü

Select when cooking porridge.

1.0 L type Firm porridge: 0.5 to 1 cup Firm porridge with ingredients: 0.5 to 1 cup Soft porridge: 0.5 cups 1.8 L type Firm porridge: 0.5 to 2 cups

Firm porridge with ingredients: 0.5 to 2 cups Soft porridge: 0.5 to 1.5 cups

Firm porridge: Porridge • Firm Soft porridge: Porridge • Soft

The cooking time can be set

between 40 and 90 minutes.

Cooking time + 1 min

Serve as soon as **Available** possible.*2

Tips

- Serve cooked porridge as soon as possible before it turns into a sticky paste.
- Instructions for adding other ingredients to rice \rightarrow **P. 13**

12 Brown Porridge

Select when cooking brown porridge.

Firm porridge: 0.5 to 1 cup Firm porridge with ingredients: 0.5 cups Soft porridge: 0.5 cups

1.8 L type

1.0 L type

Firm porridge: 0.5 to 2 cups Firm porridge with ingredients: 0.5 to 1.5 cups Soft porridge: 0.5 to 1.5 cups

Firm porridge: Porridge • Firm

Soft porridge: Porridge • Soft

1.0 L type 85 to 99 min 1.8 L type 85 to 101 min

1 hr 40 min or more

Available

Serve as soon as possible.*2

Tips

- Serve cooked porridge as soon as possible before it turns into a sticky paste.
- Instructions for adding other ingredients to rice \rightarrow **P. 13**

Pressure This indicates a menu item for cooking rice with pressure. During pressure cooking, attention should be paid to any rapid increase in the amount of steam as the pressure is adjusted during cooking. Otherwise, there is a risk of burns or injury.

- *1: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking. (Voltage: 220-230 V. Room temperature: 23°C. Water temperature: 23°C. Amount of water: normal level) Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, room temperature, water temperature, amount of water, electrical voltage, and whether the Timer function (Soak Timer)
- *2: Although the Keep Warm function is automatically activated, serve rice as soon as possible since it loses its flavor after being kept warm.

13 Brown

Pressure

Select when cooking brown rice.

1.0 L type Brown rice: 1 to 3.5 cups

Brown rice with ingredients: 1 to 2 cups 1.8 L type

Brown rice: 2 to 6 cups

Brown rice with ingredients: 2 to 4 cups



Brown



1.0 L type 68 to 79 min 1.8 L type 68 to 82 min



1 hr 25 min or more



Available

Serve as soon as possible.*2

Tips

- Instructions for adding other ingredients to rice → P. 13 Cooking brown rice or multigrain brown rice mixed with white rice:
- Multigrain brown rice is brown rice mixed with other grains.
- If the rice to be cooked includes more brown rice or multigrain brown rice than white rice, use the Brown menu item.
- If there is an equal amount of brown rice or multigrain brown rice and white rice. or there is more white rice than brown rice or multigrain brown rice, use the Plain menu item. In this case, the brown rice or multigrain brown rice should be soaked for 1 to 2 hours before cooking.
- The maximum allowed amount when combining brown rice or multigrain brown rice with white rice is 3.5 cups for the 1.0 L type, and 6 cups for the 1.8 L type.

Cooking other grains together with brown rice:

- Be sure to select the Brown menu item.
- The maximum allowed amount for the combination of brown rice and other grains is 3.5 cups with the 1.0 L type and 6 cups with the 1.8 L type.



Select when cooking brown rice to be soft and easy to chew. (Cooking using this menu item takes longer than the Brown menu item.) In addition, GABA (gamma-aminobutyric acid), a nutrient currently attracting attention for its health benefits, can be increased as compared to brown rice cooked using the Brown menu item.



1.0 L type 1 to 3.5 cups 1.8 L type 2 to 6 cups



Brown



1.0 L type 4 hr 19 min to 4 hr 29 min 1.8 L type 4 hr 21 min to 4 hr 31 min



4 hr 35 min or more



Available

Serve as soon as possible.*2



(15) Quick Cook

→ P. 29. P. 30

Select when cooking easy and quick dishes. After boiling, the rice cooker continues heating at high temperature.

16 Slow Cook

→ P. 29, P. 31

Select when cooking simmered dishes slowly. After boiling, the rice cooker decreases the heat and steam to simmer the contents slowly.

17 Soup

→ P. 29, P. 30

Select when making soup.

Tips

- Be sure to use the Quick Cook, Slow Cook, or Soup menu when cooking foods other than rice and grains.
- Otherwise, steam or contents may spray out, causing burns or other injuries, or the inner pot may be burnt or damaged.
- Simmered dishes become softer and have enhanced flavor if kept warm after heating.

18 Bread Fermentation

2. 32 to 35

Select when fermenting bread.

(19) Bread Bake

→ P. 32 to 35

Select when baking bread.

(20) Cake

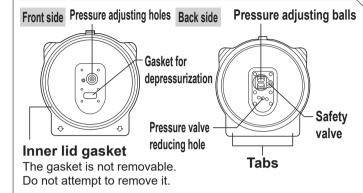
→ P. 36, P. 37

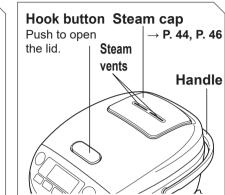
Select when making a cake.

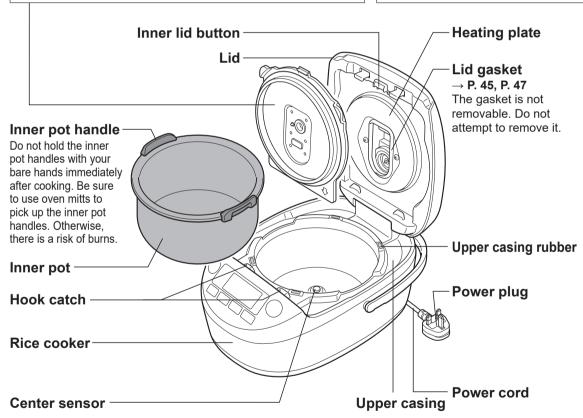
Names of Component Parts and Accessories

♦ Check the following immediately after opening the packaging.

Inner lid → P. 44, P. 47





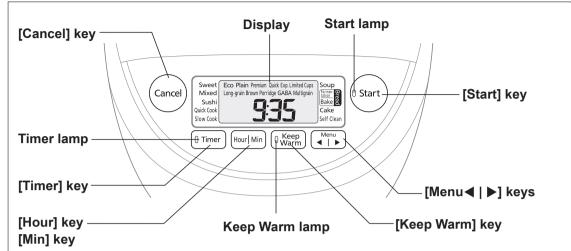


Be sure to hold the handle when moving the rice cooker.

* Be sure to use oven mitts when the rice cooker is hot. Otherwise, there is a risk of burns.

Names of Component Parts and Accessories

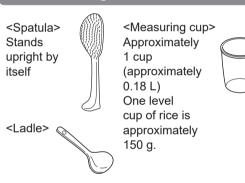
Operation panel



The projections () at the center of the [Start] and [Cancel] keys are intended to aid persons with visual impairment.

* Although blurring may occur in the display due to static electricity, it is only a temporary phenomenon and not a malfunction. If the blurring becomes noticeable, wipe the display using a firmly wrung out cloth. The static electricity is removed and the blurring is reduced.

Checking the accessories



About the inner pot (ceramic coating)

The inner pot is coated with materials included in an ceramic pot to achieve the same unique flavor as when rice is cooked in this type of pot.

Sounds emitted by the rice cooker

The following sounds coming from the rice cooker during cooking, reheating, or when the Keep Warm function is on are normal and do not indicate a problem:

- Humming (sound of the rotating fan)
- Buzzing or twittering (sound of induction heating operation)
- Hissing or bubbling sounds (sound of boiling)
- Clicking sounds (sound of pressure adjustment)

Lithium battery

The rice cooker has a built-in lithium battery that stores the current time and the preset timer settings even with the power plug disconnected.

 If the lithium battery runs out, 0:00 blinks when the power plug is plugged back in. The rice cooker can still cook normally, however, the current time and preset timer settings and elapsed Keep Warm time are deleted when the power plug is disconnected.

A CAUTION

 Do not attempt to replace the lithium battery by yourself. To replace the battery, contact the place of purchase. (A fee is required.)

For first time use

Wash the inner pot, inner lid, steam cap, and accessories before using them. \rightarrow **P. 44 to 47**

Checking the current time

The current time is displayed in a 24-hour format. Adjust the time if the correct time is not displayed. \rightarrow **P. 19**

Setting the Current Time

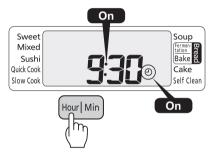
The current time is displayed in a 24-hour format.

* The time cannot be set during cooking, when the Keep Warm function is on, when the Timer function is set, when the Timer function (Soak Timer) is in use, or when the Porridge, Quick Cook, Slow Cook, Soup, Bread Fermentation, Bread Bake, or Cake menu items are selected.

Example: When changing the time from 9:30 to 9:35



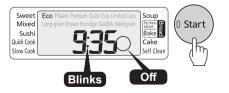
1 Connect the power plug to an outlet.



- Press [Hour] or [Min] to display the time setting mode.
- ♦ Pressing [Hour] or [Min] makes ④ light up.



- 3 Set the current time.
- ♦ Press [Hour] to change the set time in increments of 1 hour. Press [Min] to change that time in increments of 1 minute.
- Hold down the corresponding key to change the time more rapidly.
- ♦ To cancel setting of the time, press [Cancel].



4 Press [Start].

♦ 4 turns off, indicating that the time has been set.

How to Cook Rice

Correct measurement





Incorrect

measuremen

1 cup (level filling) is approximately 0.18 L (approximately 150 g).

Measure the rice with the supplied measuring

- ♦ Be sure to use the supplied measuring cup. If another rice dispenser is used, errors may occur or the rice may not cook properly.
- ♦ Use the supplied measuring cup for rinse-free rice as well.

- ↑ CAUTION Always use the specified volume of rice. Otherwise the rice may not be cooked properly. → P. 10 to 16. P. 59
 - Do not mix in amaranth or other small grains that may cause clogging. Doing so may cause a clogged pressure adjusting hole or pressure valve reducing hole, which may lead to steam leaks or boiling over, resulting in burns or other injuries.

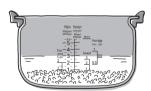


Rice can be rinsed in the inner pot.

Rinse the rice.

- ♦ First, add plenty of water, lightly stir the rice, and discard the water
- Use cold water and guickly rinse the rice so that the rice does not absorb the starchy water.
- ♦ Replace water for rinsing two to three times until the water does not turn as white.
- \Diamond When cooking rinse-free rice, stir it well from the bottom. \rightarrow **P. 13**

⚠ CAUTION • Do not use hot water (over 35°C) to rinse the rice. Otherwise the rice may not be cooked properly.

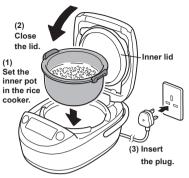




Adjust the water level.

- ♦ Place the inner pot on a level surface and level the rice out.
- ♦ Adjust the water level to the appropriate line of the corresponding scale on the inside of the pot. \rightarrow **P. 13**

⚠ CAUTION • Do not use hot water (over 35°C) when adding water. Otherwise the rice may not be cooked properly.





Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.

♦ Wipe off any water drops adhering to the outside of the inner pot before placing it into the appliance. Otherwise the rice may not be cooked properly.



Close the lid firmly using both hands.

♦ If the Keep Warm lamp is on, press [Cancel] to turn it off.

- ↑ CAUTION Be sure to remove any cooked rice or grains of rice adhering to the upper casing, around the hook button, and to the inner lid. Any rice on the inner lid can prevent the lid from closing, allow steam to leak out during cooking, or allow the contents to spray out, resulting in burns or other injury.
 - The lid cannot be closed unless the inner lid is set in place.
 - Confirm that the lid is completely closed. As the inner pot of the pressure induction heating rice cooker has high hermetic sealing, the lid may be difficult to close.

Sounds emitted by the rice cooker

- If [Start] is pressed or [Keep Warm] is held down without the inner pot being set, the rice cooker beeps 2 times (short beeps).
- The volume can be adjusted if desired. \rightarrow **P. 58**



after a menu item is selected, the cooking time (reference) for that item is displayed.



Press [Menu ◀ | ▶] to select a menu item. \rightarrow P. 10 to 16

♦ Each time the key is pressed, the selected menu item changes, with the item or **◄**▶ blinking.

→ Eco ↔ Plain ↔ Premium ↔ Quick ↔ Exp. Limited Cups ↔ Long-grain ↔ Brown ↔ Porridge < → Sushi ↔ Mixed ↔ Sweet ↔ Multigrain ↔ Brown GABA ↔ Brown Porridge ← → Quick Cook ↔ Slow Cook ↔ Soup ↔ Bread Fermen ↔ Bread Bake ↔ Cake ↔ Self Clean ←

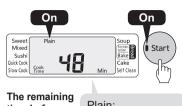




When you select the Porridge menu item, use [Hour] or [Min] to set the desired cooking time.

- ♦ The default setting is 60 minutes. Adjust the time as desired.
- ♦ The time can be set between 40 and 90 minutes in increments of 5 minutes.
- ♦ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.

How to Cook Rice



time before cooking is completed appears on the display.





Press [Start].

 \Diamond The Pressure indication lights up when pressure application starts. It goes off 2 minutes after the pressure is released. (Menu items for which Pressure is not lit \rightarrow **P. 10 to 16**)

- ↑ WARNING Do not place your face or hands near the steam vents during cooking. You may be burned or otherwise injured by steam coming out of the steam vents with a large sound.
 - Do not open the lid when the Pressure indication is lit.
 - If you need to cancel cooking before it is completed
 - (1) Make sure that no person is near the steam cap.
 - (2) Press [Cancel] to cancel cooking. (Be careful since hot steam comes out of the steam vents forcefully.)
 - (3) Wait approximately 2 minutes until the Pressure indication goes off. Check that no steam is coming out and then press the hook button.
 - * Opening the lid immediately after pressing [Cancel] may result in burns.

Sushi Hook button Make sure that steam is not Push to open the lid. coming out.

• To start cooking again

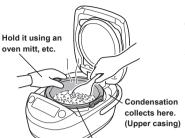
Replace the rice and water in the inner pot and let the rice cooker cool down completely before cooking again.

* When [Cancel] is pressed, the cooking is canceled. Cooking again without replacing the rice and water in the inner pot may result in burned rice or improperly cooked rice as the semi-cooked rice is cooked again from the beginning.

- ⚠ CAUTION Be sure to let the rice cooker cool down in the following cases.
 - Cooking continuously
 - Cooking immediately after turning off the Keep Warm function

Otherwise the cooking time may become longer or rice may not be cooked properly.

* Cooking time (reference) for each menu item \rightarrow **P. 10 to 16**





Stir and loosen the rice as soon as cooking is completed.

- ♦ Once the rice is fully cooked, the rice cooker beeps 8 times (long beeps) and the Keep Warm function is automatically activated. (Menu items for which the Keep Warm function is available \rightarrow **P. 10 to 16**; Keeping rice warm \rightarrow **P. 24**)
- ♦ Excess water is evaporated if you stir and loosen the rice soon after being cooked.
- ♦ Level the rice out so that grains of rice do not remain adhered to the inner sides of the inner pot. (As a feature of the inner pot shape, a well may be created at the center of rice.)
- ♦ After using the rice cooker, press [Cancel], disconnect the power plug, and wait until it has cooled down before cleaning.
- ♦ If ingredients have been added when using the Porridge and Brown Porridge menu items or a longer cooking time is required, etc., simply press the [Hour] and [Min] with the Keep Warm lamp lit or blinking to set the additional cooking time and then press the [Start]. The cooking time can be extended up to 15 minutes in increments of 1 minute, for a maximum of 3 times.
- ♦ Stir the rice well before pressing the [Start].
- ♦ Serve cooked porridge as soon as possible before it turns into a sticky paste.

⚠ WARNING • Before opening the lid, make sure that steam is not coming out of the steam vents and that the Pressure indication goes off. Otherwise, there is a risk of burns or injury. \rightarrow P. 10 to 16

- ↑ CAUTION If you disconnect the power plug without canceling the Keep Warm function, the next time you turn on the rice cooker, the Keep Warm lamp turns on and you cannot cook.
 - Be sure to wipe off any hot water that collects on the upper casing or that runs onto the outside of the rice cooker when you open the lid immediately after cooking or while the Keep Warm function is on.

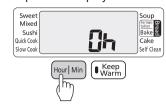
Keeping Rice Warm

The Keep Warm function is particularly good for maintaining the shine and taste of white rice (or rinse-free rice).

The rice cooker automatically switches to the Keep Warm setting when cooking is finished. (Menu items for which the Keep Warm function is available \rightarrow **P. 10 to 16**)



The elapsed Keep Warm time (24 hours) is displayed in increments of 1 hour while [Hour] is held down. After 24 hours have elapsed, 24 blinks and h lights up on the display.



Turning off the Keep Warm function

Press [Cancel]. (The Keep Warm lamp turns off.)



Keeping a small amount of rice warm

Collect the rice at the center of the inner pot and serve as soon as possible.



Restarting the Keep Warm function

Press [Keep Warm].



A CAUTION

- Avoid the following, as they may result in unpleasant odors, dryness, discoloration, and spoiling of the rice, or corrosion of the inner pot.
- Keeping rice warm with the power plug disconnected
 Canading the Keep Werm function with engled
- Canceling the Keep Warm function with cooked rice still in the inner pot
- Using the Keep Warm function with cold rice or adding cold rice to rice that is being kept warm
 Leaving a spatula in the inner pot while the Keep
- Warm function is on
 Leaving only a small amount of rice

 (1 cup or less with the 1.0 L type, 2 cups or less
- (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type)
 Using the Keep Warm function for anything other
- than white rice (or rinse-free rice)
- Keeping warm a circle of rice with a hole in the middle
- Using the Keep Warm function for longer than 24 hours

- Be sure to wipe off any hot water that collects on the upper casing or that runs onto the outside of the rice cooker when you open the lid immediately after cooking or while the Keep Warm function is on.
- More condensation can collect if the inner lid is dirty.
- Do not lift up the inner pot while keeping rice warm.
 Doing so cancels the Keep Warm function.
- Be sure to remove any cooked rice that adheres to the rim of the inner pot as well as to any gaskets.
 Failure to do so can result in dryness, discoloration, odors, or stickiness of the rice being cooked.
- Serve cooked rice as soon as possible in cold climates and high temperature environments.

Reheating Cooked Rice

♦ You can turn rice being kept warm into piping hot rice by reheating it before eating.





Stir and loosen the rice that is being kept warm, and add 1 to 2 tablespoons of water evenly over the rice.

♦ Adding water can prevent the rice from drying out and result in plumper rice.





Make sure that the Keep Warm lamp is on.

◇ Reheating is not available if the Keep Warm lamp is not on. If the lamp is not on, press [Keep Warm].





Press [Start].

♦ The remaining reheating time starts appearing on the display when 5 minutes remain. When reheating is finished, the rice cooker beeps 3 times (long beeps) and the Keep Warm lamp turns on.





- ♦ To cancel reheating, press [Cancel].
- ♦ If the rice is too cold (under approximately 55°C), the rice cooker beeps twice (short beeps) and reheating is not available.





Stir and loosen the reheated rice well and even it out in the inner pot.

♦ After stirring and loosening the rice, close the lid firmly using both hands.

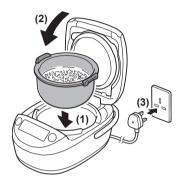
A CAUTION

- Rice cannot be fully heated if more than half of the inner pot is full.
- Rice will end up dry if reheated under any of the following conditions.
- · The rice is still hot, for example, immediately after cooking.
- There is a small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type).
- The rice is reheated 3 times or more.
- Reheating is not available when using the Porridge, Brown Porridge, Slow Cook, Bread Fermentation, Bread Bake, Cake, and Self Clean menu items.

Using the Timer Function

- ♦ You can preset the time that you want cooking to be actually finished.
- ♦ Select either Timer1 or Timer2 and set the desired completion time. The cooking will be finished at the
- ♦ The preset timer settings are stored in memory for both Timer1 and Timer2.
- ♦ It is useful to set the times that you use most often.

Example: If Timer1 is set to 13:30, cooking is finished at 13:30.





Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.

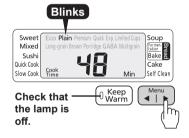
 \Diamond Follow steps **1** to **4** in How to Cock Rice \rightarrow **P. 20, P. 21**.





Check the current time.

 \diamondsuit Setting the Current Time \rightarrow **P. 19**



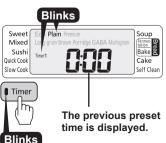


Press [Menu ◀ | ▶] to select the desired menu.

- ♦ It is not necessary to select a menu item if the desired item is already selected.
- ♦ If the Keep Warm lamp is on, press [Cancel] to turn it off. (This timer function is not available while the lamp is lit.)









When you select the Porridge menu item, use [Hour] or [Min] to set the desired cooking time.

- ♦ The default setting is 60 minutes. Adjust the time as desired.
- ♦ The time can be set between 40 and 90 minutes in increments of 5
- ♦ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.



Press [Timer] to select either Timer1 or Timer2.

- ♦ The selected setting switches between Timer1, Timer2, and Soak Timer each time the key is pressed.
- ♦ The previously preset time is displayed. It is not necessary to set the timer again if the desired completion time is already displayed. (Go to step 6)
- ♦ The above is not displayed for menu items for which the Timer function is not available.

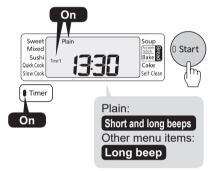


The current time is displayed in a 24hour format.



Press [Hour] or [Min] to set the desired completion time.

- ♦ Press [Hour] to change the set time in increments of 1 hour. Press [Min] to change that time in increments of 10 minutes.
- ♦ Hold down the corresponding key to change the time more
- ♦ When the preset time is less than the timer setting guideline → P. 10 to 16, cooking may not be finished at the preset





Press [Start] once.

♦ If you make a mistake or otherwise want to reset the timer, press [Cancel] and repeat the procedure.

A CAUTION

- The Timer function is not available in the following cases.
- When Quick, Exp. Limited Cups, Mixed, Sweet, Quick Cook, Slow Cook, Soup, Bread Fermentation, Bread Bake, Cake, or Self Clean is selected
- When 0:00 is blinking on the display
- When the inner pot is not set
- Dark brown crisp rice may be formed when the timer setting is extended. If this is an issue, rinse the rice well.
- Do not set the timer to more than 12 hours, as it may result in spoiled rice.

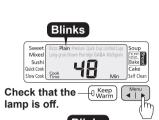
Sounds emitted by the rice cooker

- If you do not operate the rice cooker within approximately 30 seconds after pressing [Timer], the rice cooker beeps 2 times (short beeps).
- If [Timer] is pressed while the rice cooker is in a state where the Timer function is not available, the rice cooker beeps 2 times (short beeps).
- The volume can be adjusted if desired. → P. 58

Setting the Soak Timer Function

- ♦ You can set the time for rice to be soaked naturally.
- ♦ Select Soak Timer and set the soaking time. Cooking will start automatically when the set time has elapsed.
- ♦ The soaking time can be set in increments of 10 minutes from 10 to 60 minutes.

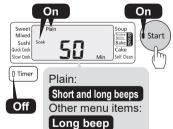
Example: If Soak Timer is set to 50 minutes, cooking starts after 50 minutes.













Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.

 \Diamond Follow steps 1 to 4 in How to Cock Rice \rightarrow P. 20, P. 21.



Press [Menu ◀ | ▶] to select the desired menu.

- ♦ It is not necessary to select a menu item if the desired item is already selected. ♦ If the Keep Warm lamp is on, press [Cancel] to turn it off. (This timer function is not available while the lamp is lit.)
- When you select the Porridge menu item, use [Hour] or [Min] to set the desired cooking time.
- ♦ The default setting is 60 minutes. Adjust the time as desired.
- ♦ The time can be set between 40 and 90 minutes in increments of 5 minutes.
- ♦ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.



Press [Timer] and then select Soak Timer.

- ♦ The selected setting switches between Timer1, Timer2, and Soak Timer each time the key is pressed.
- ♦ The above is not displayed for menu items for which the Soak Timer function is not available.



Press [Hour] or [Min] to set the desired soaking time.

- ♦ The time can be set in increments of 10 minutes from 10 to 60 minutes. ♦ Pressing [Hour] increases the time by 10 minutes while pressing [Min] decreases it by 10 minutes.
- ♦ Setting a long soaking time creates a soft texture when cooked.



Press [Start] once.

♦ If you make a mistake or otherwise want to reset the timer, press [Cancel] and repeat the procedure.

- ↑ CAUTION The Soak Timer function is not available in the following cases.
 - · When Quick, Exp. Limited Cups, Mixed, Sweet, Quick Cook, Slow Cook, Soup, Bread Fermentation, Bread Bake, Cake, or Self Clean is selected
 - When 0:00 is blinking on the display
 - · When the inner pot is not set

Sounds emitted by the rice cooker

- If you do not operate the rice cooker within approximately 30 seconds after pressing [Timer], the rice cooker beeps 2 times (short beeps).
- If [Timer] is pressed while the rice cooker is in a state where the Soak Timer function is not available, the rice cooker beeps 2 times (short beeps).
- The volume can be adjusted if desired. → P. 58

How to Make Other Foods (Quick Cook/Slow Cook/Soup)

♦ Quick Cook Select when cooking easy and quick dishes. After boiling, the rice cooker continues heating at high temperature. (Settable time: 1 to 30 min)

Select when cooking simmered dishes slowly. After boiling, the rice cooker decreases the ♦ Slow Cook heat and steam to simmer the contents slowly. This menu item helps prevent ingredients falling apart and liquids from boiling down. (Settable time: 30 to 360 min)

♦ Soup Select when making soup. (Settable time: 5 to 180 min)

Examples of cooking that is not allowed

- Thickened foods such as curry sauce, stew, jam, etc. (when using roux or starch, first cook ingredients only and then add roux or starch and use additional heating)
- Using baking soda or such other agent that causes sudden foaming
- Recipes in commercially available cookbooks for rice cookers
- · Heating ingredients or seasoning in a plastic bag, etc.
- · Using unpeeled tomatoes or leafy vegetables
- that may clog a pressure adjusting hole · Using parchment paper, aluminum foil, or plastic
- wrap that may clog a pressure adjusting hole
- · Fish paste, beans (to be simmered), and
- noodles that expand in volume · Using a lot of oil



Prepare the ingredients and put them in the inner pot.

♦ Use the Plain scale on the inside of the inner pot as a reference

Quick Cook

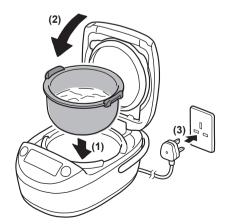
	1.0 L type		1.8 L type	
Maximum		5 or below	8 or below	
	Minimum	1 or above	2 or above	

Slow Cook & Soup

		1.0 L type	1.8 L type
	Maximum	5 or below	8 or below
	Minimum	2 or above	3 or above



Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.



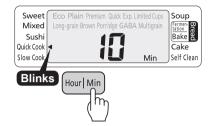
ACAUTION

- Be careful that using more than the maximum allowed amount can prevent proper boiling or cause the contents to boil over. Also be careful not to use less than the minimum required amount, as that can also cause the contents to boil over.
- Stir well before cooking to prevent seasonings from settling at the bottom of the inner pot.
- Using hot dashi (Japanese soup stock) or other stock may result in improper cooking, so cool it before cooking.
- Use only the supplied spatula or a wooden spatula. Do not use hard or sharp utensils such as metal ladles, spoons, or
- Caution should be exercised when making dishes other than those described in Menu Guide, as they may boil over or
- Since milk and soymilk can boil over particularly easily, add them after heating is finished and heat them no more than 5 minutes at a time.

How to Make Other Foods

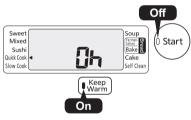
Quick Cook & Soup







The remaining time appears.



The elapsed Keep Warm time is displayed between 0 and 6 hours (0 to 6h).

Press [Menu | ▶] and select Quick Cook or Soup.

- ♦ The default setting for Quick Cook is 15 minutes.
- ♦ The default setting for Soup is 60 minutes.



Press [Hour] or [Min] to set the desired cooking time.

- ♦ With Quick Cook, the time can be set between 1 and 30 minutes in increments of 1 minute.
- ♦ For Quick Cook, pressing [Hour] increases the time by 1 minute while pressing [Min] decreases it by 1 minute.
- ♦ With Soup, the time can be set between 5 and 180 minutes in increments of 5 minutes.
- ♦ For Soup, pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.
- ♦ Hold down the corresponding key to change the time more rapidly.



Press [Start].

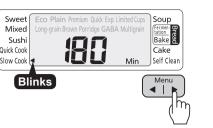
♦ Cooking starts.



When cooking is finished...

- ♦ The rice cooker beeps 8 times (long beeps) and automatically switches to the Keep Warm setting, the Keep Warm lamp turns on, and 0h is displayed.
- ♦ Steps for additional heating (for insufficient cooking or cooking using roux or starch)
- (1) Check that the Keep Warm lamp is on.
- When using roux or starch, put it in the inner pot and stir the entire pot well.
- (2) Press [Hour] to set the additional cooking time. (Up to 30 minutes)
- (3) Press [Start]. (Additional cooking can be repeated up to 3 times.)
- ♦ If you want food that is being kept warm to be piping hot before serving, press [Start] when the Keep Warm lamp is on in order to reheat that food.
- ♦ When cooking is finished, the Keep Warm function is automatically activated and the elapsed Keep Warm time is displayed in increments of 1 hour up to 6 hours after that. After 6 hours have elapsed, 6 blinks on the display. Serve it as soon as possible.
- ♦ After cooking, press [Cancel] to remove odors. (How to Self Clean → **P. 48**)

Slow Cook





♦ The default setting is 180 minutes.

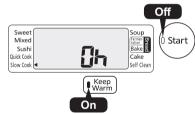


Press [Hour] or [Min] to set the desired cooking time.

- ♦ The time can be set in increments of 10 minutes from 30 to
- ♦ Pressing [Hour] increases the time by 10 minutes while pressing [Min] decreases it by 10 minutes.
- ♦ Hold down the corresponding key to change the time more rapidly.



The remaining time appears.



The elapsed Keep Warm time is displayed between 0 and 6 hours (0 to 6h).

Press [Start].

♦ Cooking starts

♠ CAUTION • Do not open the lid during cooking.

When cooking is finished...

- ♦ The rice cooker beeps 8 times (long beeps) and automatically switches to the Keep Warm setting, the Keep Warm lamp turns on, and 0h is displayed.
- ♦ Steps for additional heating (for insufficient cooking or cooking using roux or starch)
- (1) Check that the Keep Warm lamp is on.
- When using roux or starch, put it in the inner pot and stir the entire pot well
- (2) Press [Hour] to set the additional cooking time. (Up to 60 minutes)
- (3) Press [Start]. (Additional cooking can be repeated up to 3 times.)
- ♦ With Slow Cook, reheating is not available when the Keep Warm lamp is on.
- ♦ When cooking is finished, the Keep Warm function is automatically activated and the elapsed Keep Warm time is displayed in increments of 1 hour up to 6 hours after that. After 6 hours have elapsed, 6 blinks on the display. Serve it as soon as possible.
- ♦ After cooking, press [Cancel] to remove odors. (How to Self Clean \rightarrow **P. 48**)

- ⚠ CAUTION Do not use the Keep Warm function continuously for more than 6 hours as some foods may lose
 - When using roux or starch to thicken the sauce, be sure to use additional heating since the pressure adjusting holes, safety valve, or pressure valve reducing hole may be clogged, increasing the internal pressure. Otherwise, steam or contents may spray out, causing burns or other injuries.

- If a longer cooking time is required, do not press [Cancel] before extending that time. Doing so causes the Keep Warm lamp to go out and additional cooking cannot be performed. If you have mistakenly pressed the key, perform the following procedure.
- (1) Remove the inner pot and set it on a wet towel or cloth. (2) Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes. (3) Place the inner pot back into the rice cooker. (4) Repeat the procedure from step 2 on P. 29.

How to Make Bread (Bread Fermentation/Bread Bake)

A CAUTION

- Do not make bread other than those described in Menu Guide. Do not cook with more ingredients than indicated. Doing so may result in improper cooking.
- Use dry yeast.

Bread Fermentation/Bread Bake menu item

Sandwich bread

113 kcal (1.0 L type, per 1/8 piece)

Ingredients

	1.0 L type: For 2 to 3 servings	1.8 L type: For 3 to 4 servings	
 Bread flour 	200 g	300 g	
Dry yeast	3 g (less than 1 tsp)	4.5 g (1 1/2 tsp)	
Sugar	6 g (2 tsp)	9 g (1 tbsp)	
Salt	2 g (1/3 tsp)	3 g (1/2 tsp)	
Butter	15 g	25 g	
 Skim milk 	8 g (1 tbsp + 1 tsp)	12 g (2 tbsp)	
 Lukewarm water 	130 mL	200 mL	
(approximately 30°C)		ZUU IIIL	

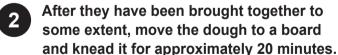




Put all ingredients in a bowl and bring them together with your hands.

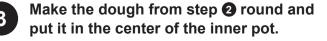
- Sift the flour and bring the butter to room temperature to soften it beforehand.
- (2) Put the flour in a bowl, add, in order, the skim milk, sugar, and dry yeast. Add salt so that it does not directly come into contact with the dry yeast.
- (3) Add the butter and pour lukewarm water over the dry yeast.
- (4) Mix the entire bowl using a wooden spatula and then bring them together with your hands.

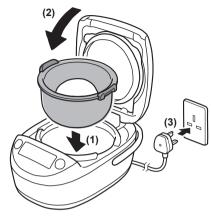




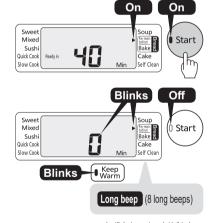
Knead it well by repeatedly stretching and folding it. Kneading is finished when the dough becomes smooth and can be stretched thinly without tearing.









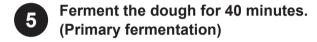








Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.



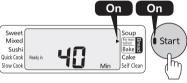
- (1) Press [Menu I ▶] to select Bread Fermentation.
- ♦ The time can be set between 5 and 60 minutes in increments of 5 minutes.
- ♦ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.
- (2) Press [Start].
- 6 When primary fermentation is finished...
- ♦ The Keep Warm lamp and 0 blink on the display.
- (1) Open the lid and check how the dough has fermented.
- ♦ After primary fermentation, the dough should have risen until it is 2 to 2.5 times its original volume.
- Coat your finger with bread flour and poke the center of the dough. If the finger mark remains, primary fermentation is finished.
- * If the mark bounces back, the fermentation needs more time. In this case, press [Hour] with the Keep Warm lamp blinking, set the additional fermentation time, and then press [Start]. (The time can be extended up to 15 minutes, a maximum of 3 times.)
- (2) Press [Cancel].

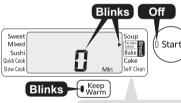
How to Make Bread





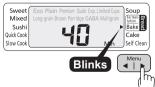


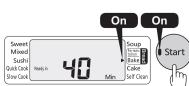


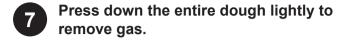








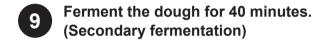




Form the dough from step 7 into a proper round shape again, put it in the center of the inner pot, and close the lid.

Tips

Remember the size of this dough. After the secondary fermentation is finished, you will check if the dough has risen to approximately 1.5 to 2 times its original volume.



- (1) Make sure that Bread Fermentation is selected and that 40 Min is displayed.
- (2) Press [Start].

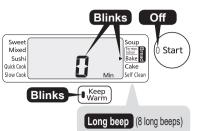
When secondary fermentation is finished...

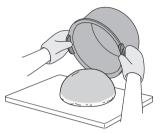
♦ The Keep Warm lamp and 0 blink on the display.

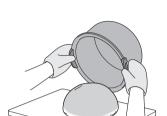
- (1) Open the lid and check if the dough has risen to be approximately 1.5 to 2 times the size it was when you checked in step 8 after degassing.
- (2) Close the lid and press [Cancel].

Bake the bread for 40 minutes.

- (1) Press [Menu I ▶] to select Bread Bake.
- ♦ The time can be set between 5 and 60 minutes in increments
- ♦ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.
- (2) Press [Start].







When baking is finished...

- ♦ The Keep Warm lamp and 0 blink on the display.
- (1) Open the lid and insert a toothpick into the center of the bread. (The bread is ready if the toothpick comes out clean.)
- * If the toothpick does not come out clean, press [Hour] with the Keep Warm lamp blinking, set the additional bake time, and then press [Start]. (The time can be extended up to 15 minutes, a maximum of 3 times.)
- (2) Remove the inner pot and turn it upside down to take the

A CAUTION

- Do not press [Cancel] before additional baking or nicely browning the surface. Doing so causes the Keep Warm lamp to go out and additional baking cannot be performed. If you have mistakenly pressed the key, perform the following procedure for baking.
- (1) Remove the inner pot and set it on a wet towel or cloth.
- (2) Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes.
- (3) Place the inner pot back into the rice cooker.
- (4) Select Bread Bake, set the additional time, and press
- Do not handle the inner pot with bare hands. Be sure to use oven mitts to pick up the inner pot. Otherwise, burns may be caused by hot surfaces.
- Remove the bread as soon as the baking is finished. Bread left in the rice cooker can become sticky as condensation on the inner lid drips onto it.

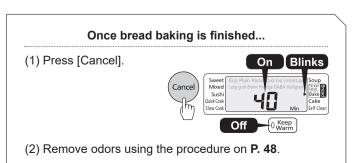


If you want to nicely brown the surface, turn the bread upside down to bake it for another 10 minutes.

(1) Put the bread in the inner pot with the non-baked surface facing downward.

A CAUTION

- Be sure to use oven mitts to avoid burns.
- (2) Set the inner pot in the rice cooker again.
- (3) Press [Hour] with the Keep Warm lamp blinking, set the time to 10 minutes, and then press [Start].





How to Make Cakes



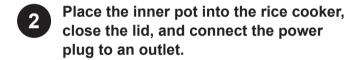


Prepare the ingredients, pour the batter into the inner pot, and remove any air from the batter.

↑ CAUTION

- Caution should be exercised when making cakes other than those described in Menu Guide, as they may boil over or may not be cooked properly.
- Remove any air from the batter by lifting the inner pot about an inch from the counter and dropping it a couple times. Be sure to place a cloth on the counter before doing so to prevent deformation or damage to the inner pot.





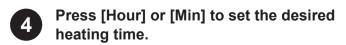




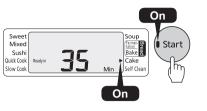
Press [Menu ◀ | ▶] to select Cake.

♦ The default setting is 40 minutes.





- ♦ The time can be set between 5 and 80 minutes in increments of 5 minutes.
- ♦ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.
- Hold down the corresponding key to change the time more rapidly.



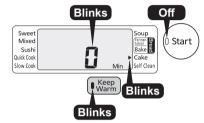


Press [Start].

Heating starts.

A CAUTION

• Do not open the lid during cooking.



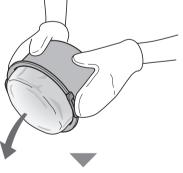


When cooking is finished, open the lid and insert a toothpick into the center of the cake.

- When cooking is finished, the rice cooker beeps 8 times (long beeps) and the Keep Warm lamp and 0 blink.
- ♦ The cake is ready if the toothpick comes out clean.
- ♦ If batter sticks to the toothpick, press [Hour] to set the additional heating time with the Keep Warm lamp blinking and press [Start]. (The time can be extended up to 15 minutes, a maximum of 3 times.)

A CAUTION

- Do not press [Cancel] before extending additional heating. Doing so causes the Keep Warm lamp to go out and additional baking cannot be performed. If you have mistakenly pressed the key, perform the following procedure for heating.
- (1) Remove the inner pot and set it on a wet towel or cloth.
- (2) Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes.
- (3) Place the inner pot back into the rice cooker.
- (4) Repeat the procedure from step 3 on P. 36.







Remove the inner pot using oven mitts and remove the cake to cool it.

♦ After making a cake, press [Cancel] to remove odors. (How to Self Clean → P. 48)

ACAUTION

- Do not handle the inner pot with bare hands. Be sure to use oven mitts to pick up the inner pot. Otherwise, burns may be caused by hot surfaces.
- Remove the cake as soon as the cooking is finished. A cake left in the rice cooker can become sticky as condensation on the inner lid drips onto it.

Menu Guide

- This Menu Guide uses a 0.18 L measuring cup (included).
- A tablespoon is 15 mL. A teaspoon is 5 mL.
- When too much of seasonings such as soy sauce, sweet cooking rice wine, etc. are added, food may not be cooked properly.
- * It is not necessary to rinse rinse-free rice. * The calories in the recipes are only intended as a quide.

Mixed

Gomoku Rice (Japanese Mixed Rice)

Ingredients (for 6 servings)

- Rice...3 cups Kombu (kelp)...3 cm square
- Seasoning mixture [soy sauce...2 tbsp, sake...1 tbsp., sweet cooking rice wine...1/2 tbsp, salt...1/2 tsp]
- Chicken thigh...60 g Abura-age (thin deep-fried tofu)...1/2 Carrot...40 g
- Gobo (burdock root)...35 a
- Konnyaku...1/8 block Dried shiitake mushrooms...2
- Sake, soy sauce, salt, and vinegar...To taste

322 kcal per serving

Directions

- (1) Cut the chicken thigh into 1 cm cubes and then season with a dash of sake and soy sauce.
- (2) Rinse off excess oil from the abura-age. Cut it lengthwise into halves and then into thin strips.
- (3) Peel the carrot and cut it into 3 cm-long thick strips.
- (4) Shave the skin off the burdock root using the back of a knife. Then, shred it into thin strips and soak it in vinegar water.
- (5) Boil the konnyaku in water for 4 to 5 minutes. Then, rinse it with fresh water and cut it in the same way as the carrot.
- (6) Soak the dried shiitake mushrooms in water to rehydrate. Remove and discard the stems and then slice the caps into thin strips.
- (7) Remove the strings from the snow peas and boil them in salted water. Place the peas in cold water so they retain their color and then cut them into thin pieces.
- (8) Rinse rice in the inner pot, add the seasoning mixture, and add water up to level 3 of the Premium scale. After mixing the rice and water well, place the kelp and other ingredients on top except the snow peas. Cook using the Mixed menu item.
- (9) When the cooking in (8) is finished, remove the kelp and add the snow peas. Mix all the ingredients well and arrange on a serving plate.

⚠ CAUTION

- Adjust the amount of water you add depending on the ingredients.
- The amount of ingredients to add at the beginning should be no more than approximately 45% of the weight of rice. Cooking may not be performed properly if the quantity of added ingredients is too great. (The total amount of ingredients should be no more than approximately 70 g per cup of rice.)

Snow peas...8

Chinese Style Glutinous Rice

Ingredients (for 6 servings)

Glutinous rice...3 cups

Pork back ribs...110 g

- Dried shiitake mushrooms...2
- Dried shrimp...10 g
 Bamboo shoot...20 g
- Carrot...10 g
- Pine nuts...1 tsp
 Peeled sweet roasted chestnuts...6
- Chicken soup...300 mL • Ginger, thin strips...10 g
- Pre-seasoning for pork [sake...2 tsp, soy sauce...2 tsp, ginger juice...1 tsp]
- Seasoning mixture [sake...3 tbsp, soy source...3 tbsp, sugar...1 tsp]
- Green onions, chopped...3 stalks
- Lard or vegetable oil...2 tbsp

Directions

- (1) Soak the dried shiitake mushrooms and shrimp in water to rehydrate and soften them. Pre-boil the bamboo shoot. (Keep the water used for soaking the dried shiitake mushrooms and shrimp.)
- (2) Cut the pork into 1 cm cubes and then season it. Cut the carrot. shiitake and bamboo shoot into 1 cm cubes
- (3) Heat the lard in a pan. Stir-fry the ingredients from step (2) and let them cool.
- (4) Rinse the glutinous rice in the inner pot. Add the water used for soaking the dried shiitake mushrooms and shrimp from step (1) and the seasoning mixture. Add the chicken soup up to level 3 of the Sweet scale. Thoroughly mix everything together.

426 kcal per serving

- (5) Add the ingredients from step (3), dried shrimp, pine nuts, and ginger to (4). Cook it using the Sweet menu item.
- (6) When cooking is finished, place the sweet roasted chestnuts on the rice. Toss the rice as though you were cutting it with a spatula. Place on a serving plate and sprinkle it with the green onions.

Sushi menu item

Hand-Rolled Sushi

Ingredients (for 5 servings)

- Sushi rice [rice...3 cups, kombu (kelp)...3 cm square]
- Blended vinegar [vinegar...4 1/2 tbsp. sugar...1 1/2 tbsp. salt...1 1/2 tsp]
- Roasted seaweed...As desired
- Ingredients (your favorite ingredients) [tuna, yellowtail, salmon, squid, shrimp, salmon roe, conger eel, cucumber, white radish sprouts, green asparagus, carrot, rolled egg, pickled daikon radish, shiso (Japanese basil), etc. ... As desired]
- Soy sauce...As desired Wasabi...As desired

Directions

- (1) Rinse rice in the inner pot, add water to level 3 of the Sushi scale. and place the kelp on top. Cook it using the Sushi menu item.
- (2) Mix vinegar, sugar, and salt in a bowl to make blended vinegar.
- (3) Transfer the cooked rice to a sushi bowl and pour the blended vinegar from step (2) over the rice. Toss the rice as though you were cutting it with a spatula, while cooling the rice using a fan or the like.
- (4) Cut the ingredients into sticks.
- (5) Place some rice from step (3) onto roasted seaweed, top with your desired ingredients, and then roll it.



• Do not mix the rice and vinegar in the inner pot.

Tips

- Clean the kelp using a damp, tightly wrung out dishcloth.
- Lightly wet the sushi bowl with vinegar water.

Multigrain menu item

Multigrain Rice Cooked with Dried Fish and Hijiki

Ingredients (for 6 servings)

- Rice...3 cups
- Mixed grains...4 1/2 tbsp (40 g)
- Dried fish (barracuda, tilefish, etc.)...1
- Green onions, chopped...2 stalks
- Cooked mehijiki (hijiki buds)

[mehijiki (dried)...12 g, abura-age (thin deep-fried tofu)...1/2, carrot...30 g, sesame oil...1 tbsp]

[sugar...1 tbsp, sweet cooking rice wine...1 tbsp, sake...1 tbsp, soy sauce...2 tbsp, dashi (Japanese soup stock)...200 mL1

Directions

- (1) Rinse rice in the inner pot, add water to level 3 of the Plain scale, and place mixed grains on top. Add 3 tablespoons of water for the added mixed grains and cook it using the Multigrain menu item.
- (2) Grill the dried fish, debone, and break it into flakes.
- (3) Soak the mehijiki in water to rehydrate and then drain. Rinse off excess oil from the abura-age and cut it into thin strips. Cut the carrot into thin strips as well.
- (4) Add the sesame oil into a small pot. Stir-fry the ingredients from step (3), add the stock and simmer.

362 kcal per serving

*Calories of sushi rice only

- (5) Drain the ingredients from step (4), mix them along with the fish from step (2) into the cooked rice as though you were cutting it
- (6) Place on a serving plate and sprinkle with the green onions.

Menu Guide

Porridge menu item

Porridge Topped with Thick Seafood Sauce

Ingredients (for 4 servings)

- Rice...1 cup
- Squid...60 g
- Japanese scallion...1/2 stalks
- Salad oil...As desired
- Shrimp...8
- Carrot...20 q
- Chinese soup stock...400 mL
- Salt...1/3 tsp • Scallops...4
- White ielly ears...5 a
- Starch and water...3 tbsp
- Pak choi (Chinese white cabbage)...1
- Ginger...10 g
- Sesame oil...2 tsp
- Pre-seasoning for seafood [sake, salt, and pepper...to taste; beaten egg and starch...1/2 tsp]
- Seasonings for sauce [sake...2 tbsp, sugar...1 tsp, pepper...to taste, oyster sauce...1 tsp, salt...2/3 tsp]

- (1) Rinse rice in the inner pot, add water with salt, to level 1 of the Porridge Firm scale, mix well, and cook it using the Porridge menu item set to a heating time of 60 minutes
- (2) Score the squid and cut it into thin bite-sized pieces. Peel and devein the shrimp and cut the scallops in half horizontally.
- (3) Season the ingredients from step (2), leave them for approximately 10 minutes, and coat them with beaten egg and starch.
- (4) Cut pak choi into bite-sized pieces, cut Japanese scallion into chunks, and slice carrot and ginger
- (5) Soak white jelly ears in lukewarm water to rehydrate and remove the hard stems
- (6) Heat salad oil in a pan, stir-fry the ingredients from steps (3), (4), and (5), and add the seasonings for sauce and Chinese soup stock.
- (7) After it boils, simmer it lightly, add starch and water to thicken the sauce, and top with sesame oil.
- (8) Place the cooked porridge from step (1) in a serving bowl and pour the thick sauce from step (7) over the top.

↑ CAUTION • Seafood turns tough if heated too much. Finish cooking the sauce together with the seafood quickly.

Brown menu item

Brown Rice Cooked with Salmon, Miso, and Butter

Ingredients (for 6 servings)

- Brown rice...3 cups
- Asparagus...3
 Lightly salted salmon...3 pieces
- Garlic, minced...1 clove
- Maitake mushrooms...100 g
- Ginger, minced...1 clove Onion...1/2
- Butter...25 q Carrot....50 q
- Seasoning mixture

[sake...1 1/2 tbsp, sugar...1/2 tbsp, sweet cooking rice wine...1 1/2 tbsp, soy sauce...1/2 tbsp, miso paste...30 g]

Salad oil...As desired

Green onions, chopped...3 stalks

Directions

- (1) Rinse brown rice in the inner pot, add water to level 3 of the Brown scale, and cook it using the Brown menu item.
- (2) Heat salad oil in a pan. Cook and flake the salmon.
- (3) Separate the maitake mushrooms and cut them into 2 cm wide pieces. Chop the onion and carrot.
- (4) Peel the skin from the bottom of the asparagus. Remove the triangular leaves and chop the asparagus into 1 cm pieces.
- (5) Melt butter in a pan, then add and stir the garlic and ginger. Add the ingredients from step (3) to the pan. Cook them until they are soft. Add and cook the asparagus from step (4).

422 kcal per serving

- (6) Add the seasoning mixture to the ingredients from step (5) and cook until the liquid evaporates. Chop the green onions and add the salmon from step (2).
- (7) When cooking is finished, mix the cooked rice with the ingredients from step (6) and place in a serving bowl.

Season with shichimi chili pepper as desired.



261 kcal per serving

Soup menu item

Vegetable and Chicken Pot-Au-Feu

Ingredients (1.0 L type: For 4 servings, 1.8 L type: For 6 servings)

	1.0 L type	1.8 L type
Chicken wings	8	12
Carrot	1	1 1/2
Celery	1	1 1/2
Onion	1	1 1/2
Potato	2	3
Water	650 mL	1,000 mL
Bouillon (powder)	1 1/2 tbsp	2 1/3 tbsp
Salt and pepper	To taste	To taste



156 kcal per serving

Directions

- (1) Cut off the ends of the chicken wings.
- (2) Cut the carrot into quarters, the celery into 5 cm pieces (after removing the strings), the onion into eighths, and the potato into quarters.
- (3) Put all ingredients from steps (1) and (2) in the inner pot, add water, bouillon powder, salt, and pepper, and mix well. Select **Soup.** set the heating time to 60 minutes, and press [Start].
- (4) When cooking is finished, place in a serving bowl.

Quick Cook menu item

Chicken and shimeji mushrooms with tomato sauce

Ingredients (1.0 L type: For 4 servings, 1.8 L type: For 6 servings)

	1.0 L type	1.8 L type
 Chicken thigh, cut into cubes 	250 g	380 g
 Salt and pepper 	To taste	To taste
 Shimeji mushrooms, cut 	1 bag (approx. 130 g)	1 1/2 bags (approx. 200 g)
Onion	1/2 (approx. 100 g)	3/4 (approx. 150 g)
Black olives, sliced	25 g	40 g
Tomato sauce	1 can (approx. 300 g)	1 1/2 cans (approx. 450 g)
 Chicken bouillon (powder) 	1 tsp	1 1/2 tsp
Water	100 mL	150 mL
Parsley, minced	As desired	As desired
Grated cheese	As desired	As desired



189 kcal per serving

Directions

- (1) Season the chicken thigh with salt and pepper.
- (2) Slice the onion into thick pieces in the direction of its fibers.
- (3) Place the chicken bouillon and water in the inner pot and mix well. Add the ingredients from step (1) and (2), in order, shimeji mushrooms, black olives, and tomato sauce.
- (4) Select Quick Cook, set the heating time to 15 minutes (18 minutes for the 1.8 L type), and press [Start].
- (5) When cooking is finished, mix and season with salt and pepper to taste. Place on a serving plate and sprinkle with parsley and grated cheese as desired.

Menu Guide

Slow Cook menu item

Spareribs Simmered in Orange Sauce

Ingredients (1.0 L type: For 4 servings, 1.8 L type: For 6 servings)

inground (no = typerrer recommings, no = typerrer er e corrings)					
1.0 L type	1.8 L type		1.0 L type	1.8 L type	
600 g	900 g	• Salt	To taste	To taste	
To taste	To taste	• Flour	As desired	As desired	
1 tbsp	1 1/2 tbsp	Garlic	1 clove	1 1/2 cloves	
1 clove	1 1/2 cloves	 Herbs (bay leaf, clove, thyme, rosemary, etc.) 	To taste	To taste	
1/2 stalk	3/4 stalk	• Fresh coriander	As desired	As desired	
200 mL	300 mL	Orange juice	200 mL	300 mL	
65 g	100 g	 Soy sauce 	80 mL	120 mL	
1 tbsp	1 1/2 tbsp	 Red pepper, sliced into rings 	1 stalk	1/2 stalk	
	600 g To taste 1 tbsp 1 clove 1/2 stalk 200 mL 65 g	600 g 900 g To taste To taste 1 tbsp 1 1/2 tbsp 1 clove 1 1/2 cloves 1/2 stalk 3/4 stalk 200 mL 300 mL 65 g 100 g	600 g 900 g • Salt To taste To taste • Flour 1 tbsp 1 1/2 tbsp • Garlic 1 clove 1 1/2 cloves • Herbs (bay leaf, clove, thyme, rosemary, etc.) 1/2 stalk 3/4 stalk • Fresh coriander 200 mL 300 mL • Orange juice 65 g 100 g • Soy sauce	600 g 900 g • Salt To taste To taste To taste • Flour As desired 1 tbsp 1 1/2 tbsp • Garlic 1 clove 1 clove 1 1/2 cloves • Herbs (bay leaf, clove, thyme, rosemary, etc.) 1/2 stalk 3/4 stalk • Fresh coriander As desired 200 mL 300 mL • Orange juice 200 mL 65 g 100 g • Soy sauce 80 mL	



696 kcal per serving

Directions

- (1) Slice the garlic and ginger.
- (2) Wash the spareribs, wipe off moisture, season them with salt and pepper, and flour them.
- (3) Heat a pan, add salad oil, and sear the surface of the spareribs from step (2).
- (4) Put the spareribs from step (3), the stock, the ingredients from step (1), and herbs in the inner pot, select Slow Cook, set the heating time to 2 hours, and press [Start].
- (5) After cooking is finished, keep it warm for 1 hour as is.
- (6) Arrange on a serving plate and sprinkle with the thinly sliced Japanese scallion and fresh coriander.

Tips

• Add herbs as desired.

Bread Fermentation/Bread Bake menu item

Apple Cinnamon Rolls

Ingredients (1.0 L type: For 4 servings, 1.8 L type: For 6 servings)

	1.0 L type	1.8 L type		1.0 L type	1.8 L type
 Cinnamon sugar 	15 g	30 g	For dough		
 Raisins 	50 g	75 g	 Bread flour 	280 g	420 g
For icing			Dry yeast	3 g	6 g
 Powdered sugar 	50 g	75 g	Beaten egg (medium)	1/2	1
Water	10 g	15 g	 Sugar 	35 g	52.5 g
For apple preserves		Salt	4 g	6 g	
Apple	1	1 1/2	 Unsalted butter 	40 g	60 g
Sugar	40 g	60 g	 Skim milk 	6 g	9 g
 Unsalted butter 	10 g	15 g	Water	160 mL	240 mL
 Lemon juice 	1/2 tsp	1 tsp			



Directions

- (1) Peel the apple, remove the core, and quarter the apple.
- (2) Put the apple from step (1) in a heatproof container, sprinkle with sugar, unsalted butter, and lemon juice and mix them with the apple. Cover the container with plastic wrap and heat it for 3 minutes at 600 W in a microwave oven.
- (3) Put the ingredients for the dough in a bowl and mix them. Move the dough to a board and knead until the surface is smooth.
- (4) Put the dough in the inner pot and ferment it using Bread Fermentation for 40 minutes (50 minutes for the 1.8 L type).
- (5) Once the dough rises to 2 times its initial volume, divide it into 6 pieces (8 pieces for the 1.8 L type), form each piece into a ball, cover with a damp cloth, and leave them to rest for approximately 10 minutes.
- (6) Roll out each dough ball using a rolling pin with light pressure, sprinkle cinnamon sugar over the entire surface, and spread with cooled apple preserves and sprinkle with raisins. Roll the dough away from you and seal the end by pressing with your fingers.
- (7) Arrange them evenly in the inner pot and ferment them using **Bread Fermentation** for 40 minutes.
- (8) Check that fermentation was successful and then bake them using Bread Bake for 40 minutes (55 minutes for the 1.8 L type).
- (9) Insert a toothpick into a roll. If the toothpick comes out clean, turn the rolls upside down, press [Hour] and set the additional heating time to 10 minutes, and then press [Start].
- (10) As soon as the baking is finished, press [Cancel] and take the rolls out.
- (11) Mix powdered sugar and water thoroughly to make icing. After the rolls cool, drizzle with the icing.

Cake menu item

Sponge Cake

Ingredients (for 1 cake)

1.0 L type	1.8 L type	
4	5	
120 g	150 g	
120 g	150 g	
40 g	50 g	
As desired	As desired	
As desired	As desired	
200 mL	250 mL	
24 g	30 g	
As desired	As desired	
	4 120 g 120 g 40 g As desired	



309 kcal per 1/8 piec (1.0 L type) (Excluding fruit)

Directions

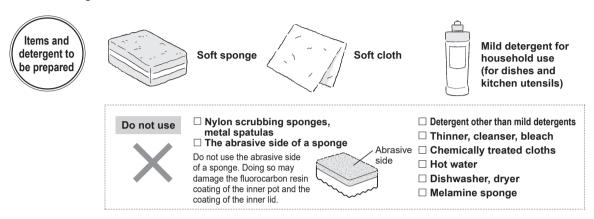
- (1) Bring the eggs to room temperature and sift the cake flour. Melt the unsalted butter.
- (2) Place the eggs and sugar in a bowl and lightly mix them.
- (3) Warm the bowl from step (2) in hot water at 40°C and mix the ingredients until the sugar dissolves. Remove the bowl from the hot water.
- (4) Beat (3) at a high speed using a hand mixer. Beat (3) until it becomes whitish and thick and falls slowly from the whisk. Whip (3) for 1 minute at a low speed to make it fluffy.
- (5) Add the cake flour from step (1) to (4) and fold in lightly until the flour is just combined using a rubber spatula. Fold in the unsalted butter from step (1).
- (6) Pour the batter from step (5) into the lightly buttered inner pot. Remove the air by dropping the inner pot an inch or so onto a soft cloth, and then select the **Cake** menu item and bake for 35 minutes (40 minutes for the 1.8 L type).
- (7) When baking is finished, take the cake out of the inner pot and cool it down. Decorate the cake with sweetened whipped cream, strawberries, and blueberries.
- * If the cake is not cooked well enough, press [Hour] with the Keep Warm lamp blinking, set the additional bake time, and then press [Start].

riangle Caution

Remove odors after making a cake. (How to Self Clean → P. 48)

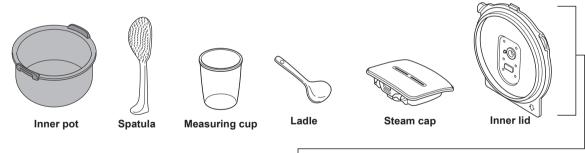
How to Clean

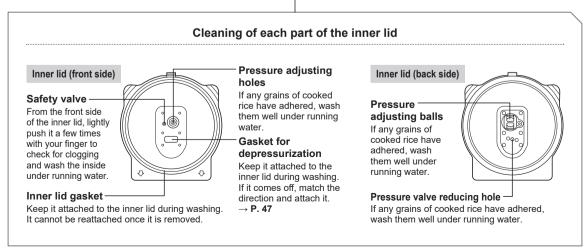
- Any repair services not described in this manual should be performed by an authorized service representative.
- Be sure to disconnect the power plug and allow the rice cooker, inner pot, inner lid, and steam cap to cool down before cleaning.
- ♦ To maintain cleanliness, always clean the rice cooker on the same day it is used.
- ♦ The rice cooker should also be cleaned on the day that it is used in order to remove any odors that remain from cooking. → P. 48



Parts to wash after every use

- 1. Wash it well using a sponge with detergent diluted with cold or lukewarm water, and rinse it with water.
- 2. Wipe off the water using a dry cloth and completely dry all parts.





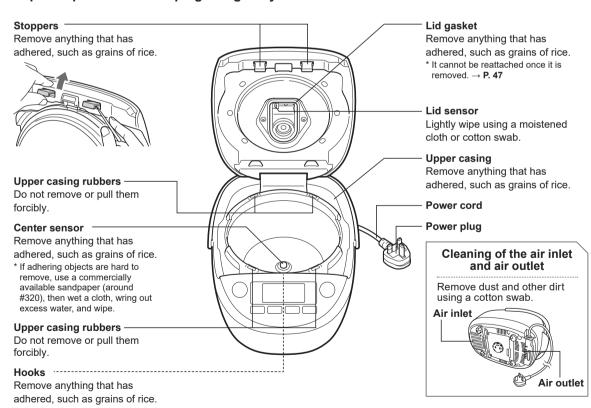
A CAUTION

- Always keep the inner pot and lid clean to prevent corrosion and odors.
- Rinse the parts thoroughly, since detergent remaining on them may result in deterioration and discoloration of materials such as plastic. (Only washable parts)
- After cleaning the steam cap and inner lid, wipe them off using a dry cloth immediately. Otherwise, water drops may leave marks on them.
- Be sure to clean the steam cap and inner lid after cooking rice with mixed grains. Otherwise they may be clogged, causing problems like the lid not opening, contents boiling over, or rice not cooking properly.
- Be sure to remove any cooked rice that has adhered to the inner lid. Any rice on the inner lid can prevent the lid from closing, allow steam to leak out during cooking, or enable the lid to open and the contents to spray out, resulting in burns or other injury.
- Do not wash dishes, etc. inside the inner pot. Also, do not place the inner pot upside down on top of dishes, etc., to dry. Doing so may damage the fluorocarbon resin coating or cause it to peel.



Parts to wash when dirty

Wipe the rice cooker (outside and inside) using a firmly wrung out cloth. Wipe the power cord and plug using a dry cloth.

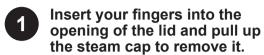


A CAUTION

- Do not allow water to get inside the rice cooker unit. Otherwise, electric shock, electric leakage, fire, and/or
 deformation or malfunction of the rice cooker may be caused.
- Do not use the rice cooker if dust is adhered to the air inlet or outlet. Otherwise the temperature will increase inside the rice cooker, resulting in malfunction or fire.

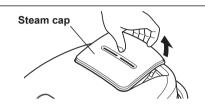
How to Remove and Attach Each Component Part

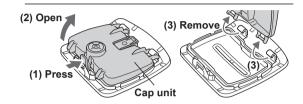
Removing the steam cap





Remove it as shown below.



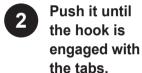


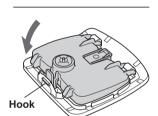
Attaching the steam cap

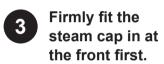
Fit and engage the cap unit with the cap lid.

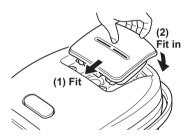
Unless they are engaged firmly, they may come off or steam may leak out of the rice cooker, resulting in malfunction.











ACAUTION

Fit the steam cap in securely. Otherwise, rice may not be cooked properly or the contents may boil over, resulting in burns.

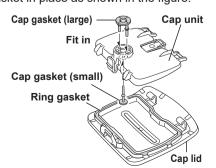


Attaching the steam cap gaskets

When the steam cap gasket, etc. comes off, carefully set the gasket in place as shown in the figure.

ACAUTION

- Be sure to use the rice cooker with all gaskets in place.
 Otherwise, steam may leak out and rice may not be cooked properly.
- Fit all gaskets in securely. Otherwise, they may come off or steam may leak out of the rice cooker, resulting in malfunction.
- Do not remove the ring gasket. If it comes off, attach it as it was. (If it is hard to attach, moisten it with water for easier attachment.)

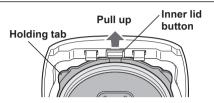


Removing the inner lid

Pull up the inner lid button.



Remove the inner lid toward you.





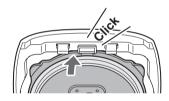
Attaching the inner lid

Set the left and right tabs of the inner lid in the slots securely.



Push in until it clicks.





ACAUTION

- Do not pull on the lid gasket and inner lid gasket. It cannot be reattached once it is removed.
- When the lid gasket or inner lid gasket comes off, contact the place of purchase.
- Lid gasket: Do not remove the gasket. Do not press or pull it forcibly. Doing so may cause steam leaks or sticking of the lid, resulting in malfunction.

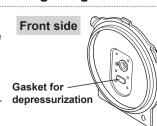


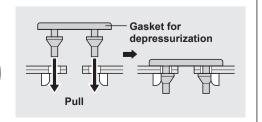


Attaching the gasket for depressurization

Be sure to attach it in the correct direction. Otherwise rice may not be cooked properly.

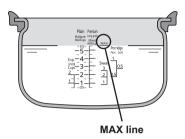
If the gasket for depressurization is hard to attach, moisten it with water for easier attachment.





How to Self Clean

The following procedure should be performed each time after cooking, or if odors become noticeable.





Pour water in the inner pot and set it in the rice cooker.

- ♦ Add water up to the MAX line.
- ♦ Place it in the rice cooker and connect the power plug to an outlet. → P. 21
- ♦ If odors become noticeable, use citric acid (approximately 20 g) added to the water for more effective deodorizing.





Press [Menu ◀ | ▶] to select Self Clean.





Press [Start]. (Cleaning starts.)





When cleaning is finished, the rice cooker beeps 8 times (long beeps), and ▶ and the Keep Warm lamp blink.

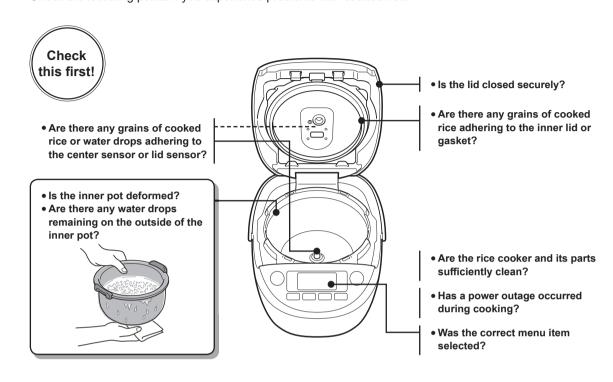
- ♦ Press [Cancel] and disconnect the power plug from the outlet.
- ♦ When the rice cooker has cooled down, drain the hot water remaining in the inner pot and clean the parts. → P. 44

ACAUTION

- Be careful with the inner pot and rice cooker as they are hot after cleaning.
- When cleaning continuously, be sure to let the rice cooker cool down. Cleaning may not finish properly as the rice cooker becomes hot.
- It may be impossible to remove some odors completely. In this case, contact the place of purchase.

If Rice Does Not Cook Properly

Check the following points if you experience problems with cooked rice.



Problems with rice

Symptom	O Rice	™ Water	◎ Cooking
Steam leaks	 The amount of rice, ingredients, or mixed grains was not correct. More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59 	• The amount of water was not correct. → P. 10 to 16	
Boils over	 The amount of rice, ingredients, or mixed grains was not correct. There were a lot of cracked grains of rice. More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59 	The amount of water was not correct. → P. 10 to 16 The rice was not rinsed sufficiently (except for rinsefree rice). The rice was left in a strainer after rinsing.	The rice was mixed with other ingredients or grains. Seasonings were not stirred well.
It takes a long time before cooking is finished.	The amount of rice, ingredients, or mixed grains was not correct. More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59	The amount of water was not correct. → P. 10 to 16	 Cooking was repeated continuously. → P. 22 Cooking was performed immediately after the Keep Warm function had been turned off. → P. 22
There is a thin film covering the rice.	A thin, tissue-like film is formed by melted and dried starch. This is not harmful to your health.		

Problems with rice

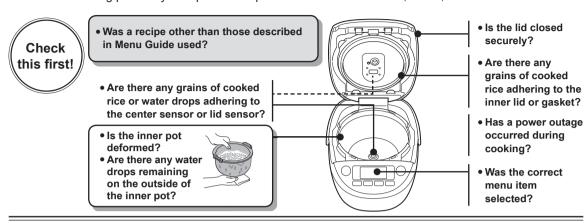
Symptom	O Rice	™ Water	S Cooking
Rice sticks to the inner pot.	Soft rice and sticky rice can easily stick to the pot.		
Smells like rice bran, etc.		The rice was not rinsed sufficiently (except for rinse- free rice).	The Timer function was set for more than 12 hours.
Too soft	The amount of rice, ingredients, or mixed grains was not correct. There were a lot of cracked grains of rice.	The amount of water was not correct. → P. 10 to 16 The rice was cooked with alkaline ionized water (pH 9 or higher). Hot water (35°C or higher) was used to rinse the rice or adjust the water level. The rice was left soaking in the water too long after rinsing. The rice was left in a strainer after rinsing.	The Timer function was used. The rice was mixed with other ingredients or grains. Seasonings were not stirred well. The cooked rice was not stirred and loosened well. Cooking was repeated continuously. → P. 22 Cooking was performed immediately after the Keep Warm function had been turned off.→ P. 22
Too hard	 The amount of rice, ingredients, or mixed grains was not correct. More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59 	The amount of water was not correct. → P. 10 to 16 The rice was cooked with hard water, such as mineral water. Hot water (35°C or higher) was used to rinse the rice or adjust the water level.	The rice was mixed with other ingredients or grains. Seasonings were not stirred well. The cooked rice was not stirred and loosened well. Cooking was repeated continuously. → P. 22 Cooking was performed immediately after the Keep Warm function had been turned off.→ P. 22
	• • • • • • • • • • • • • • • • • • • •		
Dark brown crisp or burned rice	 The amount of rice, ingredients, or mixed grains was not correct. More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59 There were a lot of cracked grains of rice. 	The amount of water was not correct. → P. 10 to 16 The rice was cooked with alkaline ionized water (pH 9 or higher). The rice was cooked with hard water, such as mineral water. Hot water (35°C or higher) was used to rinse the rice or adjust the water level. The rice was not rinsed sufficiently (except for rinsefree rice). The rice was left soaking in the water too long after rinsing. The rice was left in a strainer after rinsing.	The Timer function was used. The rice was mixed with other ingredients or grains. Seasonings were not stirred well.
Not cooked completely	 The amount of rice, ingredients, or mixed grains was not correct. More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59 There were a lot of cracked grains of rice. 	 The amount of water was not correct. → P. 10 to 16 Hot water (35°C or higher) was used to rinse the rice or adjust the water level. 	The rice was mixed with other ingredients or grains. Seasonings were not stirred well. Cooking was repeated continuously. → P. 22 Cooking was performed immediately after the Keep Warm function had been turned off. → P. 22 The rice was left after cooking without turning off the Keep Warm function but pressing [Start].

Problems with rice

Symptom	O Rice	™ Water	S Cooking
Rice being kept warm smells.		The rice was not rinsed sufficiently (except for rinse-free rice).	Anything other than white rice or rinse-free rice was kept warm. Cold rice was added. A spatula was left in the inner pot. A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 24, P. 25 The Keep Warm function has been used continuously for more than 24 hours. The rice was left in the rice cooker with the Keep Warm function turned off. Odors were not removed after cooking.
Rice being kept warm discolors.			The cooked rice was not stirred and loosened well. Anything other than white rice or rinse-free rice was kept warm. The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot). Cold rice was added. A spatula was left in the inner pot. A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 24, P. 25 The Keep Warm function has been used continuously for more than 24 hours. The rice was reheated 3 or more times.
Rice being kept warm is dry.	The amount of rice, ingredients, or mixed grains was not correct.	 The amount of water was not correct. → P. 10 to 16 	The cooked rice was not stirred and loosened well. Anything other than white rice or rinse-free rice was kept warm. The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot). Cold rice was added. A spatula was left in the inner pot. A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 24, P. 25 The Keep Warm function has been used continuously for more than 24 hours. The rice was reheated 3 or more times.
Rice being kept warm is sticky.	The amount of rice, ingredients, or mixed grains was not correct.	• The amount of water was not correct. → P. 10 to 16	The cooked rice was not stirred and loosened well. Anything other than white rice or rinse-free rice was kept warm. The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot). Cold rice was added. A spatula was left in the inner pot. A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 24, P. 25 The Keep Warm function has been used continuously for more than 24 hours. The rice was left in the rice cooker with the Keep Warm function turned off. The Timer function was set for more than 12 hours.
Reheated rice is dry.	The amount of rice, ingredients, or mixed grains was not correct.	The amount of water was not correct. → P. 10 to 16	The rice was reheated 3 or more times. A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 24, P. 25 Rice that was just cooked and still hot was reheated.

If Other Food, Bread, or Cakes Are Not Made Properly

Check the following points if you experience a problem with cooked dishes, bread, or cakes.



Problems with cooking

Symptom	[™] Ingredients	① Time
Does not boil	Inappropriate ingredients or amounts were used. More than the maximum allowed ingredients were added.	The cooking time was short.
Boils over	Inappropriate ingredients or amounts were used. More than the maximum allowed ingredients were added. Less than the minimum required ingredients were added.	
	• • • • • • • • • • • • • • • • • • • •	
Boils down	Inappropriate ingredients or amounts were used. Less than the minimum required ingredients were added.	The cooking time was too long.
•••••	••••••	
Burns	Inappropriate ingredients or amounts were used. More than the maximum allowed ingredients were added. Less than the minimum required ingredients were added.	The cooking time was too long.

Problems with bread fermentation

Symptom	[™] Ingredients	○ Time		
The dough does not rise at all or doesn't rise enough.	Inappropriate ingredients or amounts were used. The ingredients were not stirred well.	An incorrect fermentation time was set. Fermentation was not sufficient.* The kneaded dough was not fermented immediately, but, for example, was put in a refrigerator (the temperature of the dough was low).		
The dough rises too much.	Inappropriate ingredients or amounts were used.	An incorrect fermentation time was set. The dough was fermented for too long.*2		
Dough is sticky.	Inappropriate ingredients or amounts were used. The ingredients were not stirred well.			

Problems with bread baking

Symptom	[™] Ingredients	① Time
Small and hard	Inappropriate ingredients or amounts were used. The ingredients were not stirred well.	An incorrect fermentation time was set. Fermentation was not sufficient.*1
•••••••••••••••••••••••••••••••••••••••		•••••
Rough texture and dry	Inappropriate ingredients or amounts were used.	 An incorrect fermentation time was set. The dough was fermented for too long.*2
······································	•	
Doughy inside (undercooked)	Inappropriate ingredients or amounts were used. The ingredients were not stirred well.	The baking time was too short.
Sticking to the inner lid (rising to much)	Inappropriate ingredients or amounts were used.	The dough was fermented for too long.*2
•••••••••••••••••••••••••••••••••••••••	•••••	
Burned	Inappropriate ingredients or amounts were used.	The baking time was too long.
······································	• • • • • • • • • • • • • • • • • • • •	•
Not browned	Inappropriate ingredients or amounts were used.	The baking time was too short. Only one side was baked.
Doesn't smell good	The ingredients were not stirred well.	The dough was fermented for too long.*2
•••••••••••••••••••••••••••••••••••••••	••••••	•·····
Wrinkled surface	Inappropriate ingredients or amounts were used.	 The bread was not taken out immediately after baking finished.
Uneven burned color	See Check this first! on P. 52.	
	• • • • • • • • • • • • • • • • • • • •	
Sticky surface	Inappropriate ingredients or amounts were used.	 The bread was not taken out immediately after baking finished.

- *1: Low dough temperature, wrong types or amounts of ingredients, and short fermentation times may result in insufficient fermentation.
- *2: High dough temperature, wrong types or amounts of ingredients, and long fermentation times may result in excessive fermentation.

Problems with cake baking

Symptom	[™] Ingredients	○ Time
Not baked	Inappropriate ingredients or amounts were used.	The baking time was too short.
Boils over	Inappropriate ingredients or amounts were used.	
Burned	Inappropriate ingredients or amounts were used.	The baking time was too long.
Uneven burned color	See Check this first! on P. 52 .	
Sticky surface		The cake was not taken out immediately after being baked.

Troubleshooting

♦ Check the following before requesting repairs.

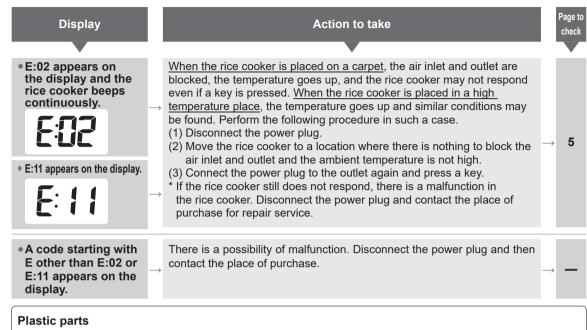
Check the following before requesting repairs.						
Symptom		Point to check		Action to take		Page to check
		.				_
 Rice is not completely cooked. Cooking is not possible. Bread cannot be made. Cake cannot be made. 		Is the power plug connected to an outlet?	\rightarrow	Connect the power plug securely to an outlet.	\rightarrow	21 26 28 29 33 36
 Cooking has not been finished by the preset 		Is the current time correctly set in the rice cooker?	\rightarrow	Set the time correctly.	\rightarrow	19
time.	\rightarrow	See It takes a long time before cooking is faction.	inisl	hed on P. 49 and take the necessary	\rightarrow	49
		When the preset time is less than the timer finished at the preset time.	set	ting guideline, cooking may not be	\rightarrow	10 to 16
The Timer or Soak Timer function cannot	\rightarrow	Is 0:00 blinking on the display?	\rightarrow	Set the current time.	\rightarrow	19
be set.	\rightarrow	Is Quick, Exp. Limited Cups, Mixed, Sweet Fermentation, Bread Bake, Cake, or Self C available when using those menu items.			\rightarrow	27 28
Reheating is disabled.		The rice cooker beeps 2 times (short beeps) when [Start] is pressed.	\rightarrow	The rice is cold. Rice below approximately 55°C cannot be reheated.	\rightarrow	
	\rightarrow	ls the Keep Warm lamp off?	\rightarrow	Press [Keep Warm] and check that the Keep Warm lamp lights up. Then, press [Start] again.	\rightarrow	25
	\rightarrow (Is Porridge, Brown Porridge, Slow Cook, B Clean selected? Reheating is not available when using thos			\rightarrow	
• The display is foggy.	\rightarrow	Are there any grains of burned rice or any other remaining grains of rice adhering to the gaskets or the rim of the inner pot?	\rightarrow	Completely remove all remaining rice.	\rightarrow	49 52
	\rightarrow	Is the outer surface of the inner pot wet?	\rightarrow	Wipe using a dry cloth.	\rightarrow	
		Due to a temperature difference between the condensation may collect on the liquid cryst condition. If the problem persists, contact the condition is the problem persists.	tal (display. Repeated use can improve the	\rightarrow	_
 Sounds can be heard during cooking, while the Keep Warm 	\rightarrow 1	A humming sound can be heard during fan A buzzing or twittering sound can be heard a malfunction.			\rightarrow	
function is on, or during reheating.		Steam suddenly comes out of the steam verboiling and it is not a malfunction.	ent v	with a hissing or bubbling sound due to	\rightarrow	18
	\rightarrow	There is a clicking sound during cooking. T It is not a malfunction.	his	is caused when pressure is adjusted.	\rightarrow	
	\rightarrow	A completely different sound from the above can be heard.	\rightarrow	Contact the place of purchase for repair service.	\rightarrow	_

Symptom	Point to check Action to take	Page to check	
 When [Start] or [Keep Warm] is pressed, the rice cooker beeps 2 times (short beeps). 	Is the inner pot set in the rice cooker? Set the inner pot. \longrightarrow	→ 21	
 The remaining time does not change from XX Min or the displayed time 	According to the cooking conditions or changes to the adjustment setting, the displayed remaining time may not be updated or may decrease or increase suddenly, not gradually. However, this is not a malfunction.	→ 22	
suddenly changes.	Did you start cooking when the rice cooker was still warm (e.g. repeated → cooking, or cooking immediately after the Keep Warm function had been turned off)?	→ 22 49	
• The rice cooker beeps 2 times (short beeps) when the Timer function (Soak Timer) is set.	The rice cooker beeps if no operation is performed within approximately 30 seconds after pressing [Timer], however, the Timer function can be set without interruption.		
Water or rice has entered the main body of the rice cooker.	Water or rice inside the rice cooker unit may cause problems. Contact the place of purchase for repair service.		
When setting the current time, pressing [Hour] or [Min] does not access the time setting mode.	The time cannot be set during cooking, when the Keep Warm function is on, when the Timer function is set, when the Soak Timer is in use, during reheating, during additional heating, or when the Porridge, Quick Cook, Slow Cook, Soup, Bread Fermentation, Bread Bake, or Cake menu is selected.		
The Keep Warm lamp blinks.Rice has not been kept warm.	Is the Bread Fermentation, Bread Bake, Cake, or Self Clean menu item selected? The Keep Warm function is not available with Bread Fermentation, Bread Bake, Cake, and Self Clean. Serve the bread or cake as soon as possible before it turns sticky.	→ 35 37	
A blurred black line is shown in the display.	Although blurring may occur in the display due to static electricity, it is only a temporary phenomenon and not a malfunction. If the blurring becomes noticeable, wipe the display using a firmly wrung out cloth. The static electricity is removed and the blurring is reduced.	→ 18	
 6 blinks while cooked food is kept warm. 	Has the Keep Warm function been used continuously for more than 6 hours after cooking? After 6 hours have elapsed, 6 blinks on the display. (Do not keep warm for more than 6 hours after cooking.)		
 24 blinks on the display when [Hour] is pressed while the Keep Warm function is on. 	Has the Keep Warm function been used continuously for more than 24 hours? After 24 hours have elapsed, 24 blinks on the display.		
0:00 blinks on the display when the power plug is	Are the saved current time, timer setting, and elapsed Keep Warm time lost when the power plug is connected again? The lithium battery has run out. (Normal cooking can be performed.) Contact the place of purchase for repair service.	→ 18	
connected.	[Cancel] and [Timer] were pressed at the same time.	→ 19	

Troubleshooting

Point to check **Symptom** Action to take Are there any cooked rice or grains of • The lid does not Completely remove all remaining rice. rice adhering to the upper casing, inner close or opens during lid gasket, or around the hook catch? cooking. Although a gap is generated between the lid and rice cooker due to their designs when There is a gap the lid is closed, this is not a problem as long as steam does not leak during cooking or between the lid and while the Keep Warm function is on. rice cooker. Pressure is applied during cooking and the lid is lifted. The clearance between the lid The clearance between and rice cooker may become larger, however, the performance of the rice cooker is not the lid and rice cooker becomes larger during cooking. The lid does not close. Is the inner lid set in place? Set the inner lid. Is the lid being closed just after The inner lid of the pressure rice cooker is highly air-tight. The lid may be slightly loosening cooked rice? 21 hard to close but it is not a malfunction. Close the lid slowly. Condensation may collect in the upper casing immediately after rice is cooked or while Condensation collects the Keep Warm function is on but it is not a malfunction. Wipe the upper casing using a in the upper casing. dry cloth when condensation collects. Is the inner lid dirty? Thoroughly clean the inner lid using a More condensation can collect if the mild detergent for household use. 45 inner lid is dirty 47 Is Eco selected? 10 When using the Eco menu item, more condensation may be formed on the inner lid. If condensation becomes an issue, it is recommended to use the Plain menu item. Nothing happens Is the power plug connected to an Connect the power plug securely to an outlet. when a key is pressed. 26, 28 29, 33 Is the Keep Warm lamp on? Press [Cancel] to turn off the Keep Warm function and then try the operation again. A tiny spark specific to the induction heating method may occur when the power plug is The power plug connected or disconnected, however, it is not a malfunction. sparks. There is a smell of Such smells may occur when the rice cooker is first used, however, they should go away over time. If this is an issue, clean the rice cooker according to How to Self Clean. plastic. Such stripes and waves are produced when the resin is being molded. They do not • There are stripes or waves on the plastic affect the performance of the rice cooker parts. When [Cancel] is pressed, the following The rice cooker is in the demo mode. In Rice has not been appears on the display this case, contact the place of purchase. completely cooked. • dE no appears on the display. dEño

Error Displays and Actions to Be Taken



Plastic parts that are exposed to heat or steam may deteriorate over time. In this case, contact the place of purchase.

Adjusting the Steaming Time (Exp. Limited Cups Menu)

- * Complete the following procedure from steps 1 to 2 each within 30 seconds with the power plug connected to the outlet. If no operation is performed within 30 seconds, the current time is displayed again and the steaming time cannot be set. Restart the procedure to set the steaming time again.
- * The setting cannot be changed during cooking, when the Keep Warm function is on, when the timer function is set, when the Soak Timer is in use, during reheating, or during additional heating.

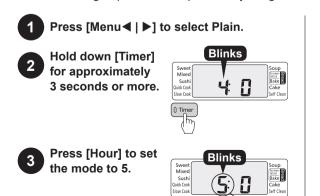
* To cancel adjustment of the steaming time, press [Cancel].

Mode adjustment 5: Steaming time 1: +1 min. 2: +2 min. adjustment

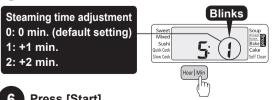
Procedure for adjusting the steaming time

When selecting Exp. Limited Cups and adjusting the steaming time, perform the following procedure.

Mode



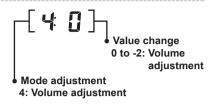
- Press [Start].
- Press [Hour] or [Min] to adjust the time.



- Press [Start].
- When [Timer] is held down for approximately 3 seconds or more, the setting is completed and the current time is displayed again.

Adjusting the Sound Volume

- * Complete the following procedure from steps ① to ② each within 30 seconds with the power plug connected to the outlet. If no operation is performed within 30 seconds, the current time is displayed again and the sound volume cannot be set. Restart the procedure to set the sound volume again.
- * The setting cannot be changed during cooking, when the Keep Warm function is on, when the timer function is set, when the Soak Timer is in use, during reheating, or during additional heating.
- * To cancel adjustment of the sound volume, press [Cancel].

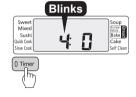


Procedure for adjusting the sound volume (key operation sound and alarm sound)

If the key operation and alarm sounds are too loud, adjust the volume according to the following procedure.

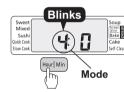
1 Press [Menu◀ | ▶] to select Plain.

Hold down [Timer] for approximately 3 seconds or more.

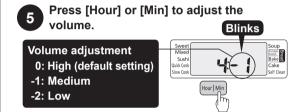


Check that the mode is set to 4.

♦ If the mode is set to 5, press [Hour] or [Min] to set the mode to 4.



4 Press [Start].



- 6 Press [Start].
- When [Timer] is held down for approximately 3 seconds or more, the setting is completed and the current time is displayed again.

Specifications

Unit size				1.0 L (5.5 cup) type	1.8 L (10 cup) type		
Rated voltage/Rated frequency			су	220-230 V	220-230 V~/50-60 Hz		
Rated power input (W)				1100	1210		
	Plain			0.09 to 1.0 (0.5 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)		
	Premium			0.09 to 1.0 (0.5 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)		
	Eco			0.09 to 1.0 (0.5 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)		
	Sushi			0.09 to 1.0 (0.5 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)		
	Quick			0.09 to 1.0 (0.5 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)		
Cooking capacity	Exp. Limite	xp. Limited Cups ong-grain					
kin	Long-grain			0.09 to 1.0 (0.5 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)		
g c	Multigrain Mixed			0.09 to 0.54 (0.5 to 3 cups)	0.36 to 1.08 (2 to 6 cups)		
ap				0.09 to 0.54 (0.5 to 3 cups)	0.36 to 1.08 (2 to 6 cups)		
aci	Sweet	Firm		0.18 to 0.54 (1 to 3 cups)	0.36 to 0.9 (2 to 5 cups)		
ly (L)	Dorridge			0.09 to 0.18 (0.5 to 1 cup)	0.09 to 0.36 (0.5 to 2 cups)		
	Porridge Soft			0.09 (0.5 cups)	0.09 to 0.27 (0.5 to 1.5 cups)		
	Brown			0.09 to 0.18 (0.5 to 1 cup)	0.09 to 0.36 (0.5 to 2 cups)		
	Porridge			0.09 (0.5 cups)	0.09 to 0.27 (0.5 to 1.5 cups)		
	Brown			0.18 to 0.63 (1 to 3.5 cups)	0.36 to 1.08 (2 to 6 cups)		
	Brown GABA			0.18 to 0.63 (1 to 3.5 cups)	0.36 to 1.08 (2 to 6 cups)		
	Width		27.0	28.8			
Outside dimensions* (cm) Depth Height			dimensions* (cm) Depth 38.0 40.7		40.7		
			Height	20.8	24.4		
Weight* (kg)				5.4	6.6		
Cord	Cord length* (m)			1.	.5		

^{*} Approximate values

- The current time setting may vary approximately 30 to 120 seconds per month from the actual time depending on the room temperature and the conditions of use.
- One cup of rice is approximately 150 g.

If There Is a Power Outage

If a power outage does occur, the rice cooker resumes its normal functions once power is restored.

*Beware of sudden discharge of hot steam when the pressure inside the rice cooker is released during pressurized cooking.

State when a power outage occurs	Once power is restored
When the Timer or Soak Timer Function is in use	The timer resumes operation. (If the power outage lasts for an extended period of time and the preset time has passed when power is restored, the rice cooker immediately begins cooking.)
During cooking (reheating)	The rice cooker resumes cooking (reheating). Cooking may not finish properly.
While the Keep Warm function is on	The Keep Warm function is canceled in case of a power outage that lasts for more than 30 minutes.

Purchasing Consumables and Optional Accessories

- Gaskets are consumable parts. Although the amount of wear varies depending on the conditions of use, gaskets wear down as they are used. For stubborn stains, odors, or serious damage, contact the place of purchase.
- The inner pot's fluorocarbon resin coating may wear and peel with extended use. → P. 9

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安全注意事项

使用前请仔细阅读,并务必遵守。

- 此处标识的注意事项是为防止对使用者及他人造成危害及财产损失。此注意事项为安全相关的重要内 容. 请务必遵守。
- 请勿撕下贴在本体上的注意事项贴纸。

以下标志说明了忽视标识内容、采用错误的用法可能产生的 危害及损害程度。

警告 ^{该符号表示错} 死亡或重伤*'。

该符号表示错误操作可能导致使用者

表示如果用户操作不当, 可能会造成 使用者受伤害*2或财产损失*3的内容。

重伤是指因失明、外伤、烫伤(高温、低温)、触电、骨折、中毒 等留下的后遗症及需要住院治疗或长期看门诊的伤害。 *2 伤害是指无需住院治疗、长期看门诊的外伤、烫伤、触电等。

*3 财产损失是指损害扩大到房屋、家产及家畜、宠物等。

图标记号的说明



△记号表示警告、注意。具体 的注意内容用图或文字标注 在图标记号的中间或附近。



○记号表示禁止的行为。具体 的禁止内容用图或文字标注 在图标记号的中间或附近。



●记号表示强制行为或指示 的内容。具体的指示内容用图 或文字标注在图标记号的中 间或附近。

魚警告



不使用额定电压以外的电源。

以免造成火灾、触电。



单独使用额定电流7A以上的插座。

与其它电器同时使用时, 多头插座部异常 发热可能起火。



不使用已破损的电源线。也不要损坏电 源线。

(如加工、强行弯曲、接近高温部、拉扯、扭 曲、捆扎、压在重物下、夹在物中等) 以免造成火灾、触电。



电源插头上附着灰尘时,请仔细擦拭干

以免造成火灾。



如果电源线损坏,为了避免危险,必须 由制造商,其维修部或类似部门的专业 人员更换。

以免造成故障、事故。



将电源插头切实插到底。

以免造成触电、短路、冒烟、起火。



电源线或电源插头破损或插座松动时, 不要使用。

以免造成触电、短路、起火。



不要用湿手插入或拔出电源插头。 以免造成触电、外伤。



煮饭中,请勿打开上盖。

以免内容物溢出造成烫伤或受伤。不 得不打开上盖时、请确认操作面板的 "Pressure"指示灯熄灭,不会喷出蒸汽后 再打开。→P.78

安全注意事项

҈警告



不要将脸、手靠近蒸汽盖、蒸汽孔。

以免造成烫伤。特别注意勿让婴幼儿触摸。



请勿让儿童独自使用,或在婴幼儿可以 触碰到的地方使用。

以免造成烫伤、触电或受伤。



请不要让身体行动不便或没有充分理解 使用方法的人单独使用。

如需使用时务必要有充分理解使用方法 的人在旁指导确认。

以免造成烫伤、触电及受伤。



请勿将产品浸于水中或向其泼水。 以免造成短路・触电。



不要改装。维修技术人员以外的人不要 拆解或者修理。

禁止分解以免造成火灾、触电、外伤。



请勿将刀子、汤匙、锅盖等金属制品放 在本产品上面。

以免造成金属制品过热。



不要让蒸汽熏到电源插头。

以免造成火灾、触 电、起火。在抽出式 桌台上使用时, 在 蒸汽熏不到电源插 头的位置使用。



不要将别针、铁丝等金属物、 异物插入吸气孔和

排气孔、缝隙中。 以免造成触电,或者 因异常动作导致外

吸气孔

关闭上盖时,清除附着在上框、开关片 部位周围的饭粒、米粒等, 并将上盖盖

> 以免蒸汽漏出,或者打开上盖时内容物喷 出,导致烫伤、外伤。



请勿用于使用说明书记载内容以外的 用途。另外,应随时检查调压孔、安全 阀、减压孔是否堵塞。

调压孔、安全阀、减压孔堵塞,蒸汽、内容物 喷出,可能导致烫伤、外伤。

〈不可烹调的事例〉

- 烹调咖喱、炖菜、果酱等会产生糊状的菜
- 使用会激烈产生气泡的"小苏打"等烹调
- 市场上销售的料理书籍等中介绍的用电 饭煲制作的烹调、菜饭
- 将食材、调料等放入塑料袋中加热烹调
- 有可能堵塞调压孔的番茄、叶菜类蔬菜 的烹调、菜饭
- 使用了有可能堵塞调压孔的烤盘纸、铝 箔、保鲜膜烹调
- 烹调分量会增加的鱼浆制品或煮豆子等 豆类(如需在红豆饭等中使用豆类, 请用 其他锅煮制后使用)
- 加入大量油的烹调
- 加入容易造成堵塞的苋属籽等小粒杂粮 讲行烹调



如果该表面有裂纹,关掉器具以避免可 能出现的电击。

以免造成触由。



发生异常、故障时,立即停止使用。

若继续使用,可能会造成火灾、触电、外伤。 〈异常、故障事例〉

- 使用中, 电源线、电源插头异常发热。
- 从电饭煲中冒出烟雾, 或有煮糊的异味。
- 电饭煲的部分位置开裂、松动或摇晃。
- 内锅变形。
- 有其它异常、故障。

立刻拔下电源插头, 然后委托销售店进行 检查及维修。



不要在不稳定的地方、不耐热的桌子、 垫材等上使用。

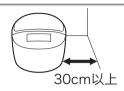
以免造成火灾或使桌子、垫材受损。

企警告



不要在贴近墙壁、家具的附近使用。

蒸汽和热量会导致受损、变色、变形,使用时与墙壁和家具保持 30cm以上的距离。在厨房内的储物架等的地方使用时,注意不 要让蒸汽滞留其中。





防止溢漏到连接器上。



使用后, 加热元件表面可能留有余热。 使用中、刚使用完时不要触碰高温部。

以免造成烫伤。



如使用方法不正确可引致受伤。



等待本体冷却后,再进行保养。 (请参照P.100~104的记载内容 来进行清洗保养。)

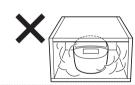
⚠注意



不要在操作面板可能接触到蒸汽的狭 窄空间内使用。

蒸汽和热量会导致操作面板变形、本体受 损、变色、变形、故障。

在抽出式桌台上使用时, 拉出到在蒸汽熏 不到的位置使用。





不要在负重强度不足的抽出式桌台上

以免电饭煲掉落导致外伤、烫伤、故障。 使用前确认负重强度足够。



不要在会淋到水、靠近火源的场所使用。 以免造成触电、漏电、本体变形或引起火灾、 故障。



不要使用非专用内锅。

以免造成过热、异常动作。



不要在内盖的别扣折断的情况下使用。

以免因蒸汽漏出、沸腾溢锅造成烫伤、外伤。 以免导致做出的米饭不可口。



不要干烧。

以免造成故障、过热、异常动作。



本产品为一般家庭用电器。 同样可以用于以下用途。

- 商店, 办公室等的茶水间
- 农场设施
- 酒店等住宿设施的客房
- 民宿等简易住宿设施的客房



不要在铝板、电热毯上使用。

以免铝质材料发热,导致冒烟、起火。

不要在吸气孔和排气孔有可能堵塞或、 室温较高的场所使用。

不要放在地毯、塑料袋等物品上。以免造成 触电、漏电、火灾、故障。



不要在IH电磁灶上使用。 以免造成故障。



打开上盖时注意蒸汽。

以免造成烫伤。

安全注意事项

注意



使用中、刚使用完接触内锅把手时,应 使用隔热手套,不要直接用手接触。

由于处于高温状态,可能引起烫伤。

内锅把手~





不使用时从插座拔掉电源插头。

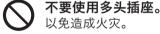
以免引起外伤、烫伤及因绝缘体老化而造 必须拨出插头成触电、漏电火灾。



务必手持电源插头 拔出。

以免造成触电、 短路而起火。









请小心使用。

坠落或强力冲击可能导致外伤、故障。



由于磁力线暴露在外,不要靠近不耐磁 的物体。

可能使电视机、收音机等产生杂音。 银行卡、交通卡、磁带、录影带等也有可能 被消磁。



使用医疗用起搏器等的用户在使用本 产品时,请先仔细咨询专业医生。

本产品动作时可能会影响起搏器。



器具不能在外接定时器独立的遥控控 制系统的方式下运行。

以免造成故障。



不要整体清洗。

不要整体清洗本体,或将本体浸于水中或 向其泼水。以免造成短路、触电。



煮饭中不要移动本体。

以免造成烫伤或食物喷出。



搬动本体时,不要触碰上盖开关片。 上盖打开可能造成外伤、烫伤。



移动本体时,不要握住上盖移动。

以免造成烫伤、外伤。 务必握持把手移动。





本产品具调理功能,请勿过度使用容易 出现泡沫或容易膨胀的食材。

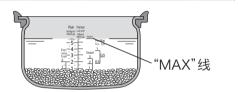
以避免食材溢出导致事故的发生或产品故障。 (如:黄豆,黑豆,白木耳,等...,容易产生泡 沫,溢出的食材。)

为了能经久耐用,注意以下事项

- 清除粘附于本体、内锅上的饭粒和米粒等。 以免造成漏蒸汽、煮沸溢出、故障或煮饭的结果不理想。
- 煮饭中,不要将布等覆盖在本体上。 以免造成本体、上盖变形、变色。



- 不要使用本产品对已冷却的米饭进行再加热(保温)。 以免造成异味等。
- 煮饭时,加水不要超过内锅里的"MAX"线。 以免造成烫伤。以免造成食物溢出。

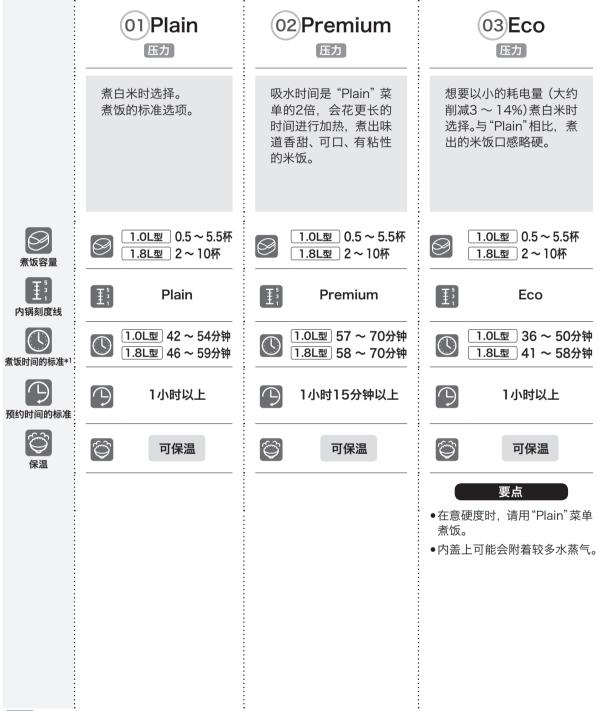


- 为维持功能、性能,产品上设有小孔,但是有可能因虫子等进入而引发故障。请注意使用市场上销 售的防虫遮罩物等。另外,因虫子等进入引起的故障属于有偿修理的范围。请向购买本产品的销 售店洽询。
- 内锅的氟涂层会随着使用不断消耗,并可能剥落,但对人体无害,且煮饭、保温性能也无问题。如 果担心或发生变形和腐蚀现象时,可以购买。请向购买本产品的销售店洽询。
- 请务必遵守, 以免内锅氟涂层面膨胀, 剥落或变形。
 - 不要将内锅直接放在煤气上烧或放在IH电磁灶上、微波炉中使用。
 - 不要保温白米、免洗米以外的米饭(菜饭等)。
 - 不要在内锅中使用醋。
 - 不要使用附属品或木制品以外的饭勺。
 - 不要使用金属制的汤勺、汤匙、打蛋器等坚硬物品。
 - 不要在内锅中放入竹制蒸笼。
 - 不要将餐具等坚硬物放入内锅中一起清洗。
 - 不要使用钢丝球、尼龙刷等坚硬的物品来清洗。
 - 不要使用洗碗机、烘碗机等。

67

菜单介绍

可选择的 20 个菜单







05)Quick

压力



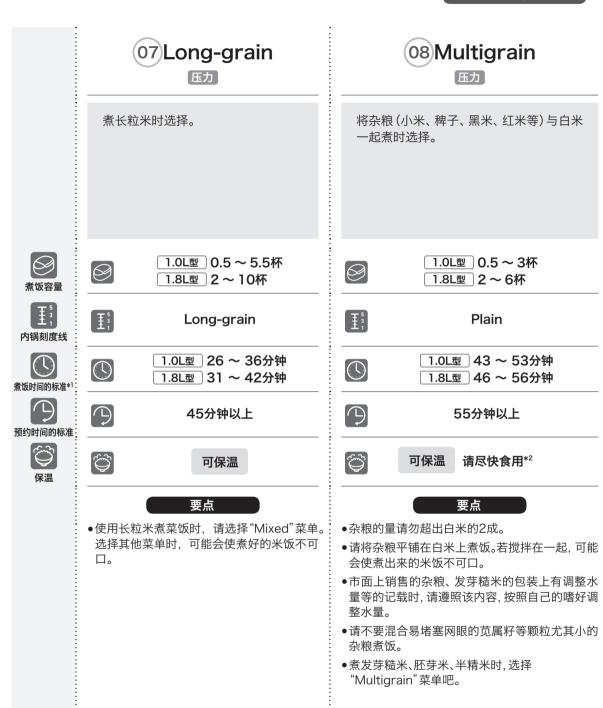
•如煮出的米饭口感过硬,延 长焖饭时间,可以调整硬度。 →P.113

- 压力 这是加压煮饭的菜单。在压力煮饭的情况下,由于在煮饭中调整压力,蒸汽量会突然增多,因此请注意。以免造成 烫伤、外伤。
- *1:煮饭时间的标准是指从立即开始煮饭到焖饭结束的时间。 (电压220-230V、室温23度、水温23度、按标准水位加水)

煮饭时间会根据煮饭容量、米的种类、食材种类及其用量、室温、水温、水量、电压、预约煮饭(吸水)等情况而有所不 同。

菜单介绍

可选择的 20 个菜单



压力 这是加压煮饭的菜单。在压力煮饭的情况下,由于在煮饭中调整压力,蒸汽量会突然增多,因此请注意。以免造成 烫伤、外伤。

- *1: 煮饭时间的标准是指从立即开始煮饭到焖饭结束的时间。 (电压220-230V、室温23度、水温23度、按标准水位加水) 煮饭时间会根据煮饭容量、米的种类、食材种类及其用量、室温、水温、水量、电压、预约煮饭(吸水)等情况而有所不
- *2: 虽然可自动切换为保温,但是会损坏米饭的美味,所以请不要保温,尽快食用。

09 Mixed

压力

1.0L型 0.5 ~ 3杯

1.8L型 2~6杯

Premium

1.0L型 42 ~ 53分钟

1.8L型 44 ~ 59分钟

不可预约

请尽快食用*2

可保温

煮菜饭时选择。

I 3 3 1

(10)Sweet

1.0L型 1~3杯

1.8L型 2~5杯

Sweet与Plain之间

39~49分钟

不可预约

可保温 请尽快食用*2

要点

●请把米摊平, 以免超出水面, 然

<糯米和粳米>

<糯米>Sweet

煮糯米饭时选择。

- ■免洗米也请用附带的量杯计量。
- ■免洗米以内锅刻度为标准. 稍微
- ■加入免洗米和水后,从锅底自上 而下充分搅拌,以便让每一粒米 都能充分浸水。如果只是从上倒 入水,会因为米粒不能充分浸水
- ■倒入水后若出现白浊现象,建议 换水1~2次淘洗。白浊现象源 自米中的淀粉而非米糠,但是如 果直接煮饭,有可能会造成煮糊、

放入食材煮饭时的注意事项

- 可加入食材煮饭的菜单有 "Mixed"、"Sweet"、"Porridge·Firm"、"Brown Porridge"、 "Brown"。其他菜单可能会使煮好 的米饭不可口, 所以请不要加入食
- 1杯白米、糯米、糙米请加入70g以 下的食材。("Porridge"菜单以外)
- 充分搅拌均匀调料后, 将食材放到 米上面。 • 煮饭中请勿打开上盖加入食材。
- 请务必遵守放入食材煮饭时的最大
- 煮饭容量。

- 请先调整水量, 然后放入食材。若先 放食材再调整水量, 煮好的饭会比 较硬。
- 下述情形可能导致煮出来的米饭不 可口,煮糊等。
- 酱油、甜料酒等调料过多时
- · 调料沉入锅底时

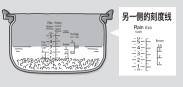
后煮饭。

- 使用番茄酱、番茄酱时
- · 混合食材时
- 为 "Porridge" 加入食材时, 请 确保添加食材后的水位不超过 "Porridge"的最高刻度线。

据米的种类、个人喜好调整水量。

■相对干标准刻度线增加或减少 水量时, 请避免1/3以上刻度线 的增减。以免造成食物溢出等。

内锅刻度线(内侧) ■内锅的刻度线是大致标准。请根



关于免洗米

- →P.74 · 76
- 多加一点水(刻度线刚刚被水淹 没的程度)。
- ■煮免洗米时,有时出现锅巴颜色 变深的情况。
- 而导致煮好的米饭不可口。
- 溢出,或煮出的米饭不可口。

关于吸水

- ■各菜单的煮饭时间已经包含了 吸水的过程("Quick"、"Exp. Limited Cups"菜单除外),因 此煮饭前您无需泡米,可以马上 煮饭。
- ■您也可以进行预约吸水。

→P.84

菜单介绍



11)Porridge

(12)Brown Porridge

想要煮出软烂易干食用的糙米饭时选择。 (煮饭时间比 "Brown" 菜单更长。) 另外. 与"Brown"菜单相比,还可以煮出更多有 益于健康的GABA (伽马氨基丁酸)。

14 Brown GABA

压力

 Θ

1.0L型 1~3.5杯 1.8L型 2~6杯

王⁵ 1

Brown

1.0L型 4小时19分钟 ~ 4小时29分钟以上 1.8L型 4小时21分钟~ 4小时31分钟以上

4小时35分钟以上

Ü

可保温

请尽快食用*2

煮粥时选择。

1.0L型

< 稠粥 > 0.5 ~ 1杯

<加食材的稠粥> 0.5 ~ 1杯

<稀粥> 0.5杯

1.8L型

<稠粥> 0.5 ~ 2杯

<加食材的稠粥> 0.5 ~ 2杯

<稀粥> 0.5 ~ 1.5杯

I 3 1 内锅刻度线

煮饭容量

王3

<稠粥> Porridge · Firm <稀粥> Porridge・Soft



可将烹调时间设定在40~90分 钟的范围内。



烹调时间+1分钟



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可保温 请尽快食用*2

要点

- ●如果煮好后放置不管, 会变成浆糊状, 或者 黏糊糊的,所以请尽早食用。
- ●放入食材煮饭时的注意事项→P.69

1.0L型

煮糙米粥时选择。

<稠粥> 0.5~ 1杯 <加食材的稠粥> 0.5杯 <稀粥> 0.5杯

1.8L型

<稠粥> 0.5 ~ 2杯 <加食材的稠粥> 0.5 ~ 1.5杯

<稀粥> 0.5 ~ 1.5杯

王⁵

<稠粥> Porridge · Firm <稀粥> Porridge・Soft



1.0L型 85 ~ 99分钟

1.8L型 85 ~ 101分钟

1小时40分钟以上



Ü

可保温

请尽快食用*2

要点

- •如果煮好后放置不管, 会变成浆糊状, 或者黏 糊糊的,所以请尽早食用。
- ●放入食材煮饭时的注意事项→P.69

- 压力 这是加压煮饭的菜单。在压力煮饭的情况下,由于在煮饭中调整压力,蒸汽量会突然增多,因此请注意。以免造成
- *1: 煮饭时间的标准是指从立即开始煮饭到焖饭结束的时间。(电压220-230V、室温23度、水温23度、按标准水位加
- 煮饭时间会根据煮饭容量、米的种类、食材种类及其用量、室温、水温、水量、电压、预约煮饭(吸水)等情况而有所不
- *2: 虽然可自动切换为保温, 但是会损坏米饭的美味, 所以请不要保温, 尽快食用。

(13)Brown 压力

煮糙米时选择。

1.0L型

< 2 3.5杯 <加食材的糙米> 1 ~ 2杯

1.8L型

< 2 ~ 6杯 <加食材的糙米> 2 ~ 4杯

I 3 3 1

Brown

1.0L型 68 ~ 79分钟 1.8L型 68 ~ 82分钟

1小时25分钟以上

可保温

请尽快食用*2

要点

●放入食材煮饭时的注意事项→P.69

【白米中加入糙米、杂粮糙米一起煮饭时】

- 杂粮糙米是糙米中加了杂粮的米。
- ●糙米、杂粮糙米比白米多时,请选择"Brown"菜单煮饭。
- ●糙米、杂粮糙米与白米同量,或白米量多时,请选择 "Plain"菜单煮饭。此时, 先将糙米、杂粮糙米浸泡1~2 小时,使其吸水。
- ●糙米、杂粮糙米和白米加在一起的量最大为1.0L型= 3.5杯、1.8L 型=6杯。

【将糙米和杂粮一起煮时】

- ●请务必选择"Brown"菜单。
- ●糙米和杂粮加在一起的量最大为1.0L 型=3.5杯、1.8L 型=6杯。

73

菜单介绍



15 Quick Cook

→ P.85 • 86

轻松地进行短时间烹调时选择。沸腾后,依 靠高温继续加热。

16 Slow Cook

→ P.85 • 87

长时间进行炖煮烹调时选择。沸腾后火力变弱,抑制蒸汽,慢慢炖煮。

17 Soup →P.85 · 86

熬汤时选择。

要点

- ●请务必用"Quick Cook"、"Slow Cook"或 "Soup"菜单进行烹调。
- 如果用煮饭的菜单进行烹调,蒸汽、内容物喷出,可能导致烫伤、外伤,或者内锅煮糊等,造成损伤。
- ●炖煮的菜肴可以在加热后保温的状态放置一段时间,让食材更加入味、柔软。

18 Bread Fermentation

→**P.88 ~** 91

使面包发酵时选择。

19 Bread Bake

→P.88 **~** 91

烤面包时选择。

20 Cake

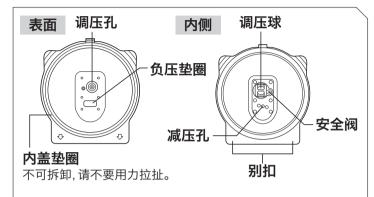
→P.92 • 93

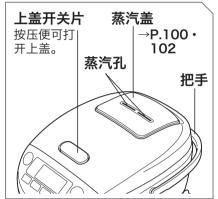
做蛋糕时选择。

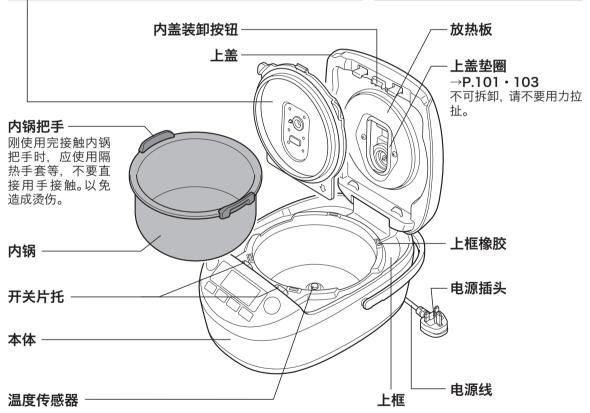
各部的名称及附属品

◇开箱后,首先请进行检查。

内盖 →P.100・103



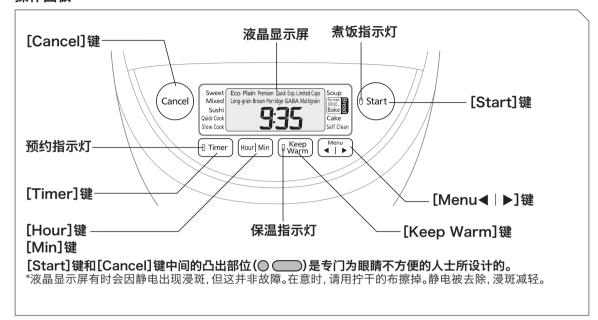




使本体移动时,务必握住把手移动。 *如本体温度高,请务必使用隔热手套等。 以免造成烫伤。

各部的名称及附属品

操作面板



确认附属品









关于内锅(土锅涂层)

为了煮出接近于用土锅煮饭的香味,在内锅上进 行了土锅所含材料的涂层加工。

关于提示音

在煮饭中、保温中、再加热中会发出以下提示音, 并非异常现象。

- "呼一"声(风扇运行的声音)
- "吱—"或"叽哩哩哩···"声(IH运行的声音)
- "噗"、"咕咚咕咚"声(沸腾声)
- "咔嚓咔嚓"声(调整压力的声音)

关于锂电池

因本产品内置有锂电池,即使拔掉电源插头仍会继续记忆当前时间、预约时间。

 如锂电池没电了,在插入电源插头时"0:00"闪 烁。此现象不会影响正常煮饭功能,但是若拔下 电源插头,当前时间、预约时间及保温经过时间 的记忆将会消失。

小注意

客户无法自行更换锂电池。如需更换新锂电池 时,请委托购买本产品的销售店进行更换。(有 偿)

首次使用时

请在清洗内锅、内盖、蒸汽盖、附属品后再使用。 →P.100 ~ 103

确认时间

时间以24小时制显示。若时间不准,请对准当前时间。→**P.75**

当前时间的调整方法

时间以24小时制显示。

*煮饭(烹调)中、保温中、设定预约中、预约煮饭(吸水)中、选择了"Porridge"、"Quick Cook"、"Slow Cook"、"Soup"、"Bread Fermentation"、"Bread Bake"、"Cake"时,不能调整时间。

例:将"9:30"调为"9:35"时



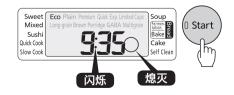
1 将电源插头插入插座。



- 2 按下[Hour]或者[Min],进入时间设定模式。
- ◇按下[Hour]或者[Min], ④点亮。



- 3 调整时间。
- ◇按下[Hour],可以1小时为单位调整时间;按下[Min],可以1分钟为单位调整时间。
- ◇按住不放会使数字快速跳动。
- ◇如想中途取消时间调整,请按下[Cancel]。



- 4 按下[Start]。
- ◇ ② 熄灭, 时间调整完成。

煮饭方法

〈正确量法〉

〈错误量法〉





平满1杯:约0.18L=约150g

用附带的量杯计量米。

- ◇务必使用附属的量杯。 使用计量米缸等会产生误差。
- ◇免洗米也用附带的量杯同样地计量。

①注意

- ◆不要超出规定的煮饭容量煮饭。以免导致做出的米饭不可口。→P.66 ~ 72·115
- 不要混合易堵塞网眼的苋属籽等颗粒尤其小的杂粮煮饭。 以免调压孔、减压孔的网眼堵塞,蒸汽漏出、喷出造成烫伤、外伤。

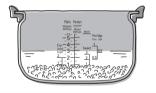




淘米。

- ◇先加入足量的水, 略微淘洗, 迅速倒掉淘米水。 为避免污水被米吸收,请尽量用冷水快速淘米。
- ◇替换2~3次水淘米,直到水的浑浊减轻。
- ◇从底部充分混合免洗米。→**P.69**

●不要使用温水(约35度以上)淘米。以免导致煮好的米饭不可口。





调整水量。

- ◇水平放置内锅,摊平米。
- ◇请按照内锅内侧的刻度线,按照自己的嗜好调整水量。→P.69

A. 注意

● 不要使用温水(约35度以上)调整水量。以免导致煮好的米饭不可口。





将内锅装入本体,关闭上盖,将电源插头插入插

- ◇请仔细擦拭附着在内锅外侧的水 滴. 然后设置。
- 以免导致做出的米饭不可口。
- ◇请用双手切实关闭上盖。
- ◇请正确装入,不要使内锅倾斜。
- ◇当保温指示灯点亮时,请按下 [Cancel]使其熄灭。



企注意

- 务必清除附着在上框、上盖开关片、内盖上的饭粒、米粒。以免造成上盖无法盖紧,或因煮饭中 蒸汽漏出或内容物喷出,造成烫伤、外伤。
- 如果内盖未被设置, 上盖关不上。
- 务必确认上盖已盖紧。由于压力IH电饭煲的内锅内部密闭度高, 上盖可能会难以盖上。

示大约10秒钟。

- 《关于提示音》 在没有设置内锅的状态按下[Start]时或者按下[Keep Warm]时,会发出"哔哔"的提示音。
 - 如果您在意提示音, 可以调整音量。→P.114





按下[Menu ◀ | ▶],选择菜单。→P.66 ~ 72

◇每按一次,菜单或者◀▶就会闪烁,菜单依次切换。

→ Eco ↔ Plain ↔ Premium ↔ Quick ↔ Exp. Limited Cups ↔ Long-grain ↔ Brown ↔ Porridge < → Sushi ↔ Mixed ↔ Sweet ↔ Multigrain ↔ Brown GABA ↔ Brown Porridge ← → Quick Cook ↔ Slow Cook ↔ Soup ↔ Bread Fermen ↔ Bread Bake ↔ Cake ↔ Self Clean ←





选择"Porridge"菜单时,按下[Hour]或者 [Min],调整煮饭时间。

- ◇初始设定为60分钟。请根据个人喜好调整时间。
- ◇可以5分钟为单位,在40~90分钟范围内进行设定。
- ◇每按一次[Hour]增加5分钟,每按一次[Min]减少5分钟。

煮饭方法



非Plain 哔-

按下[Start]。

◇开始加压后, "Pressure"会点亮。如果压力被释放, 2分钟后 "Pressure" 指示灯熄灭。("Pressure" 不点亮的菜单→P.66 ~ 72)

҈警告

剩余时间。

- 煮饭中不要将脸、手靠近蒸汽孔。蒸汽孔会猛地喷出蒸汽,可 能导致烫伤、外伤。
- 在 "Pressure" 点亮时, 不要打开上盖。
- <如不得不中断煮饭时>
- (1)确认蒸汽盖附近没有人。
- (2)按下 [Cancel],中断煮饭。(由于蒸汽孔会猛地喷出高温 蒸汽.需要注意)
- (3)等待大约2分钟后, "Pressure" 熄灭, 确认没有蒸汽冒出 后,按下上盖开关片。
- *如果在刚刚按下[Cancel]后立刻打开上盖,可能会导致烫

• <重新煮饭时>

换掉内锅中的米和水,等待本体充分冷却,重新煮饭。

*如果先按[Cancel], 会在中途停止煮饭。如果不换掉内锅中的米和水就重新煮饭, 会导致煮到 一半的米被重新煮,导致煮糊或者做出的米饭不可口。

/注意

- 对于下述情形, 务必冷却本体后煮饭。
- 连续煮饭时
- 中断保温马上煮饭时

以免导致煮饭时间延长,或者做出的米饭不可口。

*各菜单的煮饭时间(大致标准)→P.66~72









积聚部位

(上框)

煮好后,立刻翻动米饭。

- ◇米饭煮好后,"哔-"的声音响8次,自动保温。(可保温的菜单 →P.66 ~ 72 /关于保温→P.80)
- ◇立刻翻动米饭,使多余的水分蒸发掉。
- ◇请摊平米饭,避免在内锅侧面留下饭粒。(因内锅的形状特征,米饭中 部会稍稍凹陷)
- ◇使用后,请按[Cancel],拔出电源插头,冷却后保养。
- ◇通过 "Porridge"、"Brown Porridge" 菜单加入食材时,煮饭时间 不够用时,请在保温指示灯点亮或闪烁的状态按下[Hour]、[Min], 调整追加的煮饭时间,然后按下[Start]。以1分钟为单位,每次最长 可追加15分钟,共可追加3次。
- ◇进行追加加热时,请在按下[Start]前充分搅拌。
- ◇长时间持续保温会使粥变成浆糊状, 所以请尽早食用。

⚠ 警告

通过隔热手套 等按压

> ●打开上盖时,确认蒸汽孔已经没有蒸汽冒出、"Pressure"已经熄灭,然后打开。以免造成烫伤、 外伤。→**P.66~72**

小注意

- 如果没有取消保温就拔下电源插头,下次使用时保温指示灯点亮,不能煮饭。
- 饭刚煮好后或保温中打开上盖,导致水蒸气落进上框、外面等时,擦拭干净。根据菜单的不同, 有时会出现较多水蒸气附着的情况。

关于保温

保留白米(免洗米)的色泽与美味。 煮饭结束后将自动切换到保温。 (可保温的菜单→P.66 ~ 72)



在按住[Hour]期间,将以1小时为单位显示保温经过时间,直至经过24小时(24h)。超过24小时后,"24"闪烁,"h"点亮。



中断保温时

按下[Cancel]。(保温指示灯熄灭)



再次保温时

按下[Keep Warm]。



对少量米饭保温时

请将米饭集中到内锅中央进行保温,并尽快食用。



①注意

- 请不要进行以下形式的保温,以免造成米饭异味、 干巴巴、变色、变质或腐蚀内锅等情况。
- ・拔掉电源插头进行保温
- ・米饭在电饭煲内的情况下取消保温
- •冷饭的保温、添加冷饭
- ・在饭勺留在电饭煲内的情况下保温
- ・米饭量少时
- (1.0L型:1杯以下、1.8L型:2杯以下)
- · 白米(免洗米)以外的保温
- ・将米饭围成一圏后进行保温
- ・保温24小时以上

- 饭刚煮好后或保温中打开上盖,导致水蒸气落进上框、外面等时,擦拭干净。根据菜单的不同,有时会出现较多水蒸气附着的情况。
- 如果内盖变脏, 可能会导致水蒸气大量附着。
- 如果在保温中拿起内锅, 保温将被取消, 故要注意。
- ◆在内锅边缘和垫圈类上有饭粒附着时,清除干净。以免造成干燥、变色、异味、发粘。
- 在恶劣环境(寒冷地带或高温等)下使用时,请尽早 食用。

再加热的方法

◇食用之前将保温中的米饭重新加热,便可吃到热腾腾的米饭。





翻动保温中的米饭,均匀洒入1~2大勺水。

◇洒水可以防止米饭变干, 使热好的饭松软可口。





确认保温指示灯处在点亮状态。

◇若保温指示灯未点亮,则不能再加热。 已经熄灭时,请按下[Keep Warm]。





按下[Start]。

◇在再加热还剩5分钟时,显示剩余时间。 再加热结束后发出"哔"的3次提示音,保温指示灯点亮。





- ◇想中途取消再加热时,按下[Cancel]。
- ◇米饭变冷(约55度以下)时,发出"哔哔"的声音,不能再加热。





全面翻动加热后的米饭,使其变得均匀。

◇翻动米饭后,请用双手切实关闭上盖。

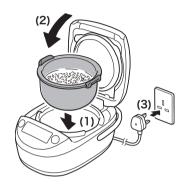
注意

- 米饭超过内锅一半以上时, 因米饭量过多无法充分加热。
- 如果在以下情况进行再加热,会导致米饭变干。
- · 米饭刚煮好等还是热的时
- ・米饭量少时(1.0L型:1杯以下、1.8L型:2杯以下)
- · 再加热重复3次以上时
- "Porridge"、"Brown Porridge"、"Slow Cook"、"Bread Fermentation"、"Bread Bake"、"Cake"、
 "Self Clean"不能再加热。

预约煮饭的方法

- ◇您可以在想吃的时间煮好米饭。
- ◇选择"Timer1"或"Timer2",设定时间,就能按照设定的时间煮好饭。
- ◇本产品会记录设定过的时间,可以设定"Timer1"、"Timer2"的2个时间。
- ◇您可以分别设定常用的时间,便干使用。

例:将"Timer1"设定为"13:30",就能在13时30分煮好饭。



1 将内锅设置在本体上,关闭上盖,将电源插头插入插座。

◇煮饭方法→请按照P.76・77 的❶~④步骤进行。



2 确认当前时间。

◇当前时间的调整方法→P.75



- 3 按下[Menu ◀ | ▶],选择想煮饭的菜单。
- ◇如已经预先选好菜单,则无需再次选择。
- ◇当保温指示灯点亮时,请按下[Cancel]使其熄灭。(在保温指示灯点 亮时不能预约)



- 4 选择"Porridge"菜单时,按下[Hour]或者 [Min],调整煮饭时间。
- ◇初始设定为60分钟。请根据个人喜好调整时间。
- ◇可以5分钟为单位,在40~90分钟范围内进行设定。
- ◇每按一次[Hour]增加5分钟,每按一次[Min]减少5分钟。



- 5 按下[Timer],选择"Timer1"或"Timer2"。
- ◇每按一次,就会按照 "Timer 1" → "Timer 2" → "Soak Timer" 的顺序 依次切换。
- ◇产品会自动显示上次设定的预约时间, 所以以相同的时间进行预约煮饭时. 无需设定时间。(进入步骤⑥)
- ◇不显示不能预约煮饭的菜单。

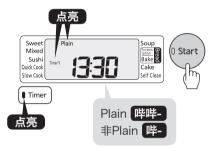


时间以24小时制显示。



按下[Hour]或者[Min],调整希望米饭 煮好的时间。

- ◇按下[Hour],可以1小时为单位调整时间;按下[Min],可以10分钟为单位调整时间。
- ◇按住不放可以快速调整时间。
- ◇如设定的时间短于预约时间的标准→**P.66 ~ 72**,则可能无法在预约的时间完成煮饭。



7 按下[Start] 1次。

◇弄错预约设定时,请按下[Cancel],重新设定。

①注意

- 下述情况无法预约煮饭。
- · "Quick"、"Exp. Limited Cups"、"Mixed"、"Sweet"、"Quick Cook"、"Slow Cook"、"Soup"、 "Bread Fermentation"、"Bread Bake"、"Cake"、"Self Clean"的情形
- ・液晶显示屏的时钟闪烁显示"0:00"时
- · 没有设置内锅时
- 如果将预约时间设长,可能出现锅巴颜色变深的情况。
 若在意锅巴的颜色,充分淘米。
- 将预约煮饭设定在12小时以内, 以免造成食物变质。

《关于提示音》

- 如按下[Timer]后约30秒内不执行任何操作,会发出"哔哔"的提示音。
- 如在无法进行预约煮饭的状态按下[Timer], 发出"哔哔"的提示音。
- 如果您在意提示音, 可以调整音量。→P.114

预约吸水的方法

- ◇可以设定让米自然吸水(浸泡)的时间。
- ◇如果选择"Soak Timer"设定吸水时间,就能在经过设定的时间后开始煮饭。
- ◇可以10分钟为单位,在10~60分钟范围内设定吸水时间。

例:如果将"Soak Timer"设定为50分钟,就会在50分钟后开始煮饭。

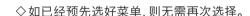


将内锅设置在本体上,关闭上盖,将电源插头插入插座。

◇ 煮饭方法→请按照**P.76 · 77** 的**①**~**④**步骤进行。



按下[Menu◀ | ▶],选择想煮饭的菜单。



◇当保温指示灯点亮时,请按下[Cancel]使其熄灭。(在保温指示灯点 亮时不能预约)

选择"Porridge"菜单时,按下[Hour]或者 [Min],调整煮饭时间。

- ◇初始设定为60分钟。请根据个人喜好调整时间。
- ◇可以5分钟为单位,在40~90分钟范围内进行设定。
- ◇每按一次[Hour]增加5分钟,每按一次[Min]减少5分钟。



按下[Timer],选择"Soak Timer"。

- ◇每按一次, 就会按照 "Timer1" → "Timer2" → "Soak Timer" 的顺序 依次切换。
- ◇不显示不能预约吸水的菜单。

5 ‡

按下[Hour]或者[Min],调整吸水时间。

- ◇可以10分钟为单位,在10~60分钟范围内进行设定。
- ◇每按一次[Hour]增加10分钟,每按一次[Min]减少10分钟。
- ◇如果延长吸水时间,则煮好的饭较软。



按下[Start] 1次。

◇弄错预约设定时,请按下[Cancel],重新设定。

① 注意

50

50

Plain 哔哔-

非Plain 哔-

确认熄灭

- 下述情况下无法进行预约吸水。
- "Quick"、"Exp. Limited Cups"、"Mixed"、"Sweet"、"Quick Cook"、"Slow Cook"、
 "Soup"、"Bread Fermentation"、"Bread Bake"、"Cake"、"Self Clean"的情形
- ・液晶显示屏的时钟闪烁显示"0:00"时
- 没有设置内锅时

《关于提示音》

- 如按下[Timer]后约30秒内不执行任何操作,会发出"哔哔"的提示音。
- 如在无法进行预约吸水的状态按下[Timer], 发出"哔哔"的提示音。
- 如果您在意提示音, 可以调整音量。→P.114

烹调方法 (Quick Cook/Slow Cook/Soup)

◇ Quick Cook…轻松地进行短时间烹调时选择。沸腾后,依靠高温继续加热。

(可设定时间: 1~30分钟)

◇Slow Cook···长时间进行炖煮烹调时选择。沸腾后火力变弱,抑制蒸汽,慢慢炖煮。不容易煮烂,不必担

心煮干。(可设定时间:30~360分钟)

◇Soup …… 熬汤时选择。(可设定时间:5~180分钟)

不可烹调的事例

- · 烹调咖喱、炖菜、果酱等会产生糊状的烹调(使用料理块、淀粉进行烹调时,首先只用食材进行烹调后,加入料理块、淀粉进行追加加热)
- · 使用会激烈产生气泡的"小苏打"等烹调
- ・市场上销售的料理书籍等中介绍的用电饭煲 制作的烹调
- ・将食材、调料等放入塑料袋中加热烹调
- ·有可能堵塞调压孔的带皮番茄或叶类蔬菜的
- ·使用了有可能堵塞调压孔的烤盘纸、铝箔、保 鲜膜烹调
- ・烹调分量会増加的鱼浆制品或煮豆子等豆类、
- ・加入大量油的烹调



处理食材,放入内锅。

◇请以内锅内侧的"Plain"刻度线为标准加入食材。

(Quick Cook)

	1.0L 型	1.8L 型
最大量	刻度线 5以下	刻度线 8以下
最少量	刻度线 1以上	刻度线 2以上

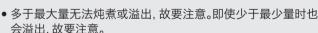
⟨Slow Cook · Soup⟩

	1.0L 型	1.8L 型
最大量	刻度线 5以下	刻度线 8以下
最少量	刻度线 2以上	刻度线 3以上

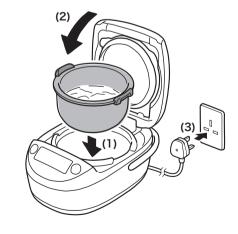


将内锅装入本体,关闭上盖,将电源插头插入插座。





- 烹调时请充分搅拌, 以免调料堆积内锅锅底。
- 如果使用热的高汤或汤汁,有时会煮得不理想。在高汤或汤汁 冷却后开始烹调。
- 不要使用金属制的汤勺、汤匙、打蛋器等坚硬物品。
- 制作食谱指南中没有记载的菜肴时,可能出现食物溢出、煮糊的问题,故要注意。
- 牛奶、豆奶等食物尤其容易溢出,所以在加热完毕后倒入,每 5分钟进行追加加热,一边观察一边加热。

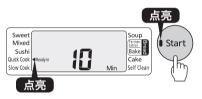


烹调方法

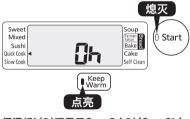
Quick Cook · Soup的情形







显示剩余时间。



保温经过时间显示 $0 \sim 6$ 小时 $(0 \sim 6h)$ 。

- 按下[Menu◀ | ▶],选择"Quick Cook"或者"Soup"。
- ◇ "Quick Cook" 初始设定为15分钟。
- ◇ "Soup" 初始设定为60分钟。
- 按下[Hour]或者[Min],调整烹调时 间。
- ◇可以1分钟为单位,在1~30分钟范围内设定"Quick Cook"。
- ◇ "Quick Cook" 时每按一次 [Hour] 增加] 分钟. 每按一次 「Min]减少1分钟。
- ◇可以5分钟为单位,在5~180分钟范围内设定"Soup"。
- ◇ "Soup" 时每按一次 [Hour] 增加5分钟。每按一次 [Min] 减 少5分钟。
- ◇按住不放会使数字快速跳动。



◇开始烹调。

① 注意

• 烹调中途不要打开上盖。

煮好后…

- ◇"哔-"的声音响8次,自动切换到保温,保温指示灯点亮,液晶 显示屏显示"Oh"。
- ◇追加加热的方法(烹调不足时,使用料理块、淀粉进行烹调时) (1)确认保温指示灯已经点亮。

*使用料理块、淀粉等时,将料理块、淀粉等加入内锅,全面地 搅拌均匀。

- (2)按下[Hour],调整追加的烹调时间。(最大30分钟) (3)按下[Start]。(可追加烹调3次)
- ◇在保温中想重新加热时(想加热到易于食用的温度), 请在保 温指示灯点亮时按[Start]进行再加热。
- ◇烹调结束后将会继续保温,并以1小时为单位显示至6小时。 超过6小时后, "6"闪烁。请尽快食用。
- ◇ 烹调后, 请按 [Cancel], 去除异味。(清洗方法→**P.104**)

Slow Cook的情形





◇初始设定为180分钟。

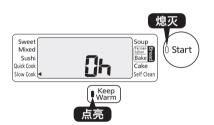


- 按下[Hour]或者[Min],调整烹调时 间。
- ◇可以10分钟为单位,在30~360分钟范围内进行设定。
- ◇每按一次 [Hour] 增加10分钟. 每按一次 [Min] 减少10分
- ◇按住不放会使数字快速跳动。



显示剩余时间。





保温经过时间显示 $0 \sim 6$ 小时 $(0 \sim 6h)$ 。

按下[Start]。

◇开始烹调。

① 注意

• 烹调中途不要打开上盖。

煮好后…

- ◇"哔-"的声音响8次,自动切换到保温,保温指示灯点亮,液晶 显示屏显示"Oh"。
- ◇追加加热的方法(烹调不足时,使用料理块、淀粉进行烹调时) (1)确认保温指示灯已经点亮。
 - *使用料理块、淀粉等时,将料理块、淀粉等加入内锅,全面地 搅拌均匀。
- (2)按下[Hour], 调整追加的烹调时间。(最大60分钟) (3)按下[Start]。(可追加烹调3次)
- ◇Slow Cook时在保温中不能重新加热(再加热)。
- ◇烹调结束后将会继续保温,并以1小时为单位显示至6小时。 超过6小时后, "6"闪烁。请尽快食用。
- ◇烹调后,请按[Cancel],去除异味。(清洗方法→**P.104**)

- ⚠ 注意 有的料理在持续保温后口味可能会变差, 故要注意。
 - 使用料理块、淀粉等制作浆糊时, 调压孔、安全阀、减压孔堵塞, 内部可能变成高压, 所以务必通过 使用追加加热的方法进行烹调。烹调时请注意,蒸汽、内容物喷出,可能引起烫伤、外伤。

- 烹调不足时,通过追加进行烹调前,请不要按[Cancel]。以免保温指示灯熄灭,无法继续烹调。如不慎按下此 键,按照以下步骤进行烹调。
 - (1)取出内锅,放在湿布上。(2)在打开本体的上盖的情况下放置10分钟左右,冷却本体和内锅。
 - (3)重新将内锅装入本体。(4)根据从**P.85**的❷开始的要领进行烹调。

面包的做法 (Bread Fermentation/Bread Bake)

/ 注意

- 不要制作食谱指南中没有记载的面包。不要超过记载的量制作。可能做得不好。
- 使用干酵母。

Bread Fermentation/Bread Bake 菜单

方形吐司面包

113kcal (1.0L 型、每一1/8切片)

|材料

	1.0L 型: 2~3人份	1.8L 型: 3~4人份
● 高筋粉	200g	300g
• 干酵母	3g(1小勺弱)	4.5g(1又1/2小勺)
砂糖	6g(2小勺)	9g(1大勺)
• 盐 2g (1/3小勺)		3g(1/2小勺)
• 黄油	15g	25g
• 脱脂奶粉	8g(1大勺和1小勺)	12g(2大勺)
● 温水(约30度) 130mL		200mL





将材料全部放入碗中,用手揉成团。

- (1)高筋粉过筛,黄油恢复到室温,弄柔软。
- (2)将高筋粉放入碗中,依次加入脱脂奶粉、砂糖、干酵母,添加时盐不要直接接触干酵母。
- (3)进一步加入黄油,将温水洒在干酵母上。
- (4)用木铲全面搅拌均匀,然后用手揉成团。

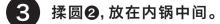


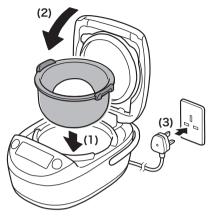


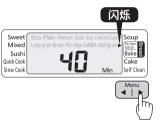
揉到一定程度后,拿出来放在台上,揉合大约20分钟。

◇请拉长后折叠, 充分揉合。如果面团变得光滑, 拉长过程中不断裂, 就揉好了。













哔- (响8声)







将内锅装入本体,关闭上盖,将电源插头插入插座。



使其发酵40分钟。(1次发酵)

- (1)按下[Menu◀ | ▶],选择"Bread Fermentation"。
- ◇可以5分钟为单位,在5~60分钟范围内进行设定。
- ◇每按一次[Hour]增加5分钟,每按一次[Min]减少5分钟。

(2)按下[Start]。



1次发酵结束后…

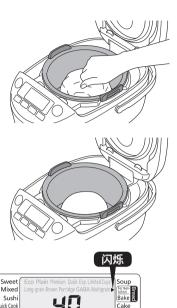
◇保温指示灯和液晶显示屏的"O"闪烁。

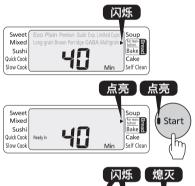
(1)打开上盖,确认面团的发酵。

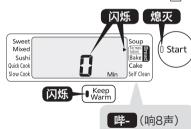
- ◇1次发酵后,面团膨胀到最初的2~2.5倍。
- ◇用手指沾上高筋粉,按面团的中间,要是孔保留下来,1次发酵结束。
- *如果孔恢复,表明发酵不足,所以请在保温指示灯闪烁的状态按下 [Hour] 调整追加的发酵时间,然后按下 [Start]。(最多可追加3次,每次15分钟。)

(2)按下[Cancel]。

面包的做法













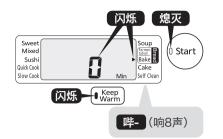
- 7 轻轻按整个面团,排出气体。
- **8** 重新揉圆**⑦**, 弄好形状, 放在内锅中间, 关闭上盖。

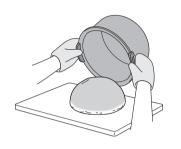
《要点》

为了在2次发酵结束后,确认面团是否膨胀 $1.5\sim2$ 倍,记住面团的大小。

- 9 使其发酵40分钟。(2次发酵)
- (1)确认"Bread Fermentation"被选择,显示40分钟。
- (2)按下[Start]。
- 2次发酵结束后…
- ◇保温指示灯和液晶显示屏的"O"闪烁。
- (1)打开上盖,确认面团膨胀至在❸排出气体后的1.5~2倍大小。
- (2)关闭上盖,按下[Cancel]。
- 11 烤40分钟。
- (1)按下[Menu◀ | ▶],选择"Bread Bake"。
- ◇可以5分钟为单位,在5~60分钟范围内进行设定。
- ◇每按一次[Hour]增加5分钟,每按一次[Min]减少5分钟。

(2)按下[Start]。





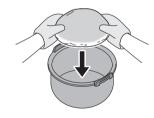
12 烤

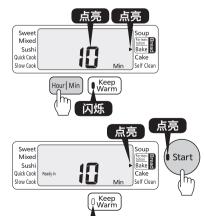
烤好之后…

- ◇保温指示灯和液晶显示屏的"0"闪烁。
- (1)打开上盖,用竹签刺向面包的中间。(如果没有面团附着,说明内部已烤熟。)
- *附着了面团时,请在保温指示灯闪烁的状态按下 [Hour] 调整追加的烤制时间, 然后按下 [Start]。(最多可追加3次, 每次15分钟。)
- (2)取出内锅,倒扣过来,取出面包。

企注意

- 在追加烤制或者表面出现烤制颜色前请不要按下 [Cancel]。 以免保温指示灯停止闪烁,无法继续烤制。若不慎按下按键 时,请按照以下步骤烤制。
- (1)取出内锅,放在湿布上。
- (2)在打开本体的上盖的情况下放置10分钟左右,冷却本体 和内锅。
- (3)重新将内锅设置在本体上。
- (4)选择"Bread Bake",设置追加时间,按下[Start]。
- 取出内锅时,务必使用隔热手套等,注意不要直接用手接触。 以免造成烫伤。
- 烤好后立刻取出面包。如果放置不管, 内盖上附着的水蒸气会 滴下来, 发粘。





- 想使表面出现烤制颜色时,将面包翻过来,继续烤10分钟。
- (1)将面包的表面(没有烤过的面)朝下,放进内锅。

企注意

- 务必使用隔热手套等, 注意烫伤。
- (2)重新将内锅装入本体。
- (3)在保温指示灯闪烁的状态按下[Hour]设置10分钟, 然后按下[Start]。



| (2)按照**P.104**的要领去除异味

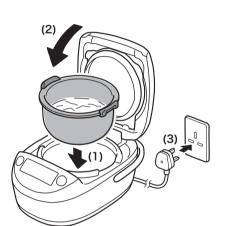
蛋糕的做法



业理食材,将面团倒进内锅,排出面团内的空气。

① 注意

- 如果制作食谱指南中没有记载的蛋糕, 可能出现溢出、做得不好的问题, 故要注意。
- 排出面团内的空气时,在柔软的布上进行。以免造成内锅变形、破损。



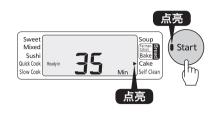
2 将内锅设置在本体上,关闭上盖,将电源插头插入插座。



- 3 按下[Menu◀ | ▶],选择"Cake"。
- ◇初始设定为40分钟。



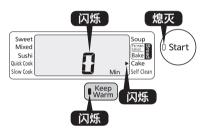
- 按下[Hour]或者[Min],调整加热时间。
- ◇可以5分钟为单位,在5~80分钟范围内进行设定。
- ◇每按一次[Hour]增加5分钟,每按一次[Min]减少5分钟。
- ◇按住不放会使数字快速跳动。



- **5** 按下[Start]。
- ◇开始加热。

①注意

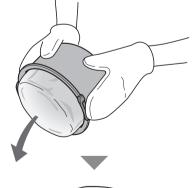
• 烹调中途不要打开上盖。



- 6 做好后,打开上盖,用竹签刺向蛋糕中央。
- ◇做好后,"哔-"的声音响8次,保温指示灯和"0"闪烁。
- ◇如果面团没有粘在竹签上,说明内部已烤熟。
- ◇面团粘在竹签上时,在保温指示灯闪烁的状态按下 [Hour] 调整追加的加热时间, 然后按下 [Start]。(最多可追加3次, 每次15分钟。)

企注意

- 通过追加进行加热前,不要按 [Cancel]。以免保温指示灯停止闪烁,无法继续烤制。如不慎按下此键,按照以下步骤进行加热。
- (1)取出内锅,放在湿布上。
- (2)在打开本体的上盖的情况下放置10分钟左右,冷却本体和内锅。
- (3)重新将内锅设置在本体上。
- (4)根据P.92的3开始的要领进行加热。





- **7** 用隔热手套等取出内锅,取出蛋糕,使其冷却。
- ◇制作蛋糕后, 请按[Cancel], 去除异味。(清洗方法 →P.104)

企注意

- 取出内锅时,务必使用隔热手套等,注意不要直接用手接触。 以免造成烫伤。
- 做好后立刻取出蛋糕。如果放置不管,内盖上附着的水蒸气会 滴下来,发粘。

中

文

食谱指南

- 本食谱指南中使用的量杯容量为约0.18L (附带的量杯)。
- 大勺容量为15mL。 小勺容量为5mL。
- 如果酱油、甜料酒等调料过多,可能导致做出的米饭不可口。
- *煮免洗米时, 无需进行淘米。 *各菜单记载的卡路里数值是大致标准。

Mixed 菜单

万目饭

|材料(6人份)

• 米…3杯

- 海带…3cm方块1片
- 混合调料[酱油…2大勺、料酒…1大勺、甜料酒…1/2大勺、盐…1/2小勺]
- 鸡腿肉…60a
- 油炸豆腐…1/2片
- 胡萝卜…40g
- 牛蒡…35g
 - 豌豆角…8块
- 魔芋…1/8块 ● 干香菇…2块





322kcal/1人份

426kcal/1人份

|做法

- (1)鸡腿肉切成1cm方块,各加入少许料酒、酱油进行腌制。
- (2)油炸豆腐去油后纵向对半切开,然后切碎。
- (3)胡萝卜去皮,切成3cm长的细条。
- (4)用菜刀背面刮掉牛蒡皮,将牛蒡削成薄片后泡在醋水里。
- (5)魔芋在水里煮4~5分钟后, 用清水洗净, 切成与胡萝卜 同样的大小。
- (6)干香菇用水泡软,去蒂切丝。

- (7)豌豆角去掉筋, 用盐水煮过后, 过冷水使其不变色, 然后 切成丝。
- (8)用内锅淘米,加然后入混合调料,并加水至"Premium" 的刻度线3. 充分混合搅拌后将除豌豆角以外的食材和 海带加到上面,选择"Mixed"菜单烹煮。
- (9)第(8)步完成后, 取出海带, 加入豌豆角, 搅拌均匀后盛入 容器。

企注意

- 请根据食材的种类调整水量。
- 如果一开始就加入食材,请确保食材的量不超过米重量的约45%。食材过多可能导致煮出的米饭不可口。 (1杯米对应的食材约70g以下)

Sweet

虾仁板栗糯米饭

|材料(6人份)

- 糯米…3杯
- 干虾…10g ● 笋···20g
- 松子…]小勺
- 五花肉…110g

 - 胡萝卜…10g
- 板栗(仁) …6个
- 生姜(切丝) …10a

● 干香菇…2块

- 鸡骨头汤…300mL
- ●猪肉腌制料[料酒…2小勺、酱油…2小勺、姜汁…1小勺]
- 混合调料「料酒…3大勺、酱油…3大勺、砂糖…1小勺」
- 青葱(切小段) …3根份
- 猪油或色拉油…2大勺

| 做法

94

- (1)分别将干香菇、干虾泡发, 笋焯水。(泡发干香菇、干虾的 汁水保留待用。)
- (2)将猪肉切成1cm的方块,使用腌制料调味。将胡萝卜、香 菇、笋切成1cm的方块。
- (3)在平底锅里放猪,油加热,翻炒第(2)步的食材,然后放到 冷却。
- (4)在内锅淘洗糯米, 然后倒入第(1)步泡发的干香菇的汁水 和干虾的汁水、混合调料,加入鸡骨头汤至"Sweet"刻度 线3, 搅拌均匀。
- (5)将第(3)步的食材和干虾、松子、姜丝放在第(4)步的食材 上,选择"Sweet"菜单进行烹煮。
- (6)煮好后,加入板栗并搅拌均匀,然后盛入容器,撒上青葱。

Sushi 菜单

手卷寿司

| 材料(5人份)

- 寿司饭「米…3杯、海带…3cm方块1片]
- ・混合醋[醋···4又1/2大勺、砂糖···1又1/2大勺、盐···1又1/2小勺]
- 烤海苔…适量
- 食材(根据个人喜好选择)

「金枪鱼、青甘鱼、三文鱼、鱿鱼、虾、鱼籽、星鳗、黄瓜、萝卜苗、绿芦笋、胡萝卜、煎蛋、萝 卜干、青紫苏等…适量]

● 酱油…适量● 芥末…适量

|做法

- (1)用内锅淘米后,将水加到"Sushi"的刻度线3,然后铺上 海带,选择"Sushi"菜单进行烹煮。
- (2)将醋、砂糖、盐放入碗中,调成混合醋。
- (3)将煮好的饭放入浅木桶, 淋上第(2)步的混合醋, 然后一 边用饭勺均匀搅拌,一边用扇子等扇风使其冷却。
- (4)将食材分别切成长条。
- (5)把(3)的米饭盛到烤海苔上,放入自己喜欢的食材,将海 苔卷起。

△ 注意

• 不要使用内锅混合米饭和醋。

《要点》

- 将海带以拧干水份的湿布擦干。
- 浅木桶应事先用醋水稍微沾湿。

Multigrain 菜单

鱼干和羊栖菜杂粮饭

|材料(6人份)

- 米…3杯
- 杂粮…4又1/2大勺(40g)
- 鱼干(梭子鱼、方头鱼等) …]条
- 青葱(切小段) …2根份
- 煮羊栖菜芽

[羊栖菜芽(干燥) …12g、油炸豆腐…1/2片、胡萝卜…30g、芝麻油…1大勺]

[砂糖…1大勺、甜料酒…1大勺、料酒…1大勺、酱油…2大勺、高汤…200mL]

|做法

- (1)用内锅淘米后,将水加到"Plain"刻度线3的位置,然后将 杂粮放在米上。放入杂粮后, 再倒入3大勺水, 然后使用 "Multigrain"菜单进行烹饪。
- (2)烤好鱼干后,去掉鱼骨,将鱼肉打散。
- (3)泡发羊栖菜芽后用水洗净, 然后挤出水分。油炸豆腐去油 切碎,胡萝卜也切碎。
- (4)在小锅里倒入芝麻油,将第(3)步的材料炒一下,然后加 入汤汁进行熬煮。
- (5)去掉第(4)步的汤汁,与第(2)步煮好的食材一起放入煮 好的饭中搅拌。
- (6)将饭盛入容器,撒上青葱。



341kcal/1人份

食谱指南

Porridge ^{菜单}

海鲜勾芡粥

|材料(4人份)

米…1杯
 鱿鱼…60g
 干扇贝…4个
 白葱…1/2根
 色拉油…适量
 虾…8只
 胡萝卜…20g
 益益・水溶淀粉…3大勺・小白菜…1颗・生姜…10g

● 胡萝卜…20g● 中华高汤…400mL● 芝麻油…2小勺

●海鲜腌制料[料酒、盐、胡椒…各少许、搅匀的蛋液、淀粉…各1/2小勺]

● 芡粉的调料[料酒…2大勺、砂糖…1小勺、胡椒…少许、蚝油…1小勺、盐…2/3小勺]

一做污

- (1)用内锅淘米后,加盐,加水至"Porridge·Firm"的刻度 线1,搅拌均匀,然后选择"**Porridge"**菜单将加热时间 设为60分钟,进行烹煮。
- (2)在鱿鱼上切出口,切成一口大的薄片。剥掉虾壳,去掉虾线,朝横向对半切薄干扇贝。
- (3)对(2)的食材进行处理,放置10分钟左右,涂上搅匀的蛋液和淀粉。



(4)将小白菜切成一口大,将白葱切成大块,切薄胡萝卜、生姜。 (5)用温水泡发木耳,去掉硬的根部。

- (6)用平底锅加热色拉油,炒(3)、(4)、(5)的食材,加入芡粉的调料和中华高汤。
- (7)煮开后略微炖煮,用水溶淀粉调成浆糊,倒入芝麻油。
- (8)做好的成品(1)盛入容器, 浇上(7)的芡粉。

企注意

• 鱼介类过火过度会变硬。快速地做好芡粉吧。

Brown ^{莁鱼}

味增黄油酱炒鲑鱼糙米拌饭

|材料(6人份)

- * 糙米…3杯* 大蒜(切末) …1片份
- ▶ 芦笋…3根◆ 灰树花…100g
- 艮 薄盐鲑鱼…3片
- ◆生姜(切末) ···1片份◆洋葱···1/2颗
- 黄油…25g 胡萝卜…50g
 - 東油…25g 胡萝卜…50 ■ ヘ河刺
- 色拉油…适量

• 混合调料

[料酒…1又1/2大勺、砂糖…1/2大勺、甜料酒…1又1/2大勺、酱油…1/2大勺、味增…30g]

青葱(切小段) …3根份

|做法

- (1)用内锅淘洗糙米后,加水至 "Brown" 的刻度线3,选择 "Brown"菜单烹煮。
- (2)用平底锅加热色拉油,煎好鲑鱼后切块。
- (3)剥开灰树花后切成2cm的宽度,并将洋葱、胡萝卜切成粗末。
- (4)剥去芦笋坚硬部分的皮,取下叶鞘,切成1cm的宽度。
- (5)在平底锅上溶解黄油,放入大蒜、生姜煸炒。加入第(3)步的食材煸炒至表面变软,然后加入第(4)步的食材继续煸炒。

422kcal/1人份

- (6)往第(5)步的食材加入混合调料后一直炒至没有汤汁,然 后放入青葱和第(2)步中制作的食材。
- (7)将刚煮好的米饭和第(6)步的食材混合在一起,盛入碗中。

《要点》

• 可依个人喜好洒上七味辣椒粉。

Soup ^{菜单}

蔬菜鸡肉浓汤

|材料(1.0L型:4人份/1.8L型:6人份)

	【1.0L 型】	【1.8L 型】
• 鸡翅	8根	12根
• 胡萝卜(小)	1根	1又1/2根
芹菜	1根	1又1/2根
• 洋葱(中)	1个	1又1/2个
• 土豆(小)	2个	3个
• 水	650mL	1,000mL
• 西式浓汤粉(颗粒)	1又1/2大勺	2又1/3大勺
● 盐、胡椒	各少许	各少许



156kcal/1人份

|做法·

- (1)切除鸡翅的翅尖。
- (2)胡萝卜切成4等分, 芹菜去筋后切成5cm的宽度, 洋葱切成8等分, 土豆切成4等分。
- (3)将第(1)步和第(2)步的食材放入内锅,加入水、西式浓汤粉、盐、胡椒混合均匀,然后选择"**Soup**"菜单将加热时间设为60分钟,按[Start]。
- (4)将做好的成品盛入容器。

Quick Cook ^{菜单}

番茄酱鸡肉炖丛生口蘑

|材料(1.0L型:4人份/1.8L型:6人份)

	【1.0L 型】	【1.8L 型】
• 鸡腿肉(切成方块)	250g	380g
盐、胡椒	各少许	各少许
• 丛生口蘑 (已切好)	1包(约130g)	1又1/2包(约200g)
 洋葱	1/2个(约100g)	3/4个(约150g)
• 黑橄榄(切片)	25g	40g
● 番茄酱	1罐(约300g)	1又1/2罐(约450g)
● 西式鸡汤粉(颗粒)	1小勺	1又1/2小勺
• 水	100mL	150mL
• 香芹(切末)	适量	适量
● 芝士粉	适量	适量



189kcal/1人份

|做法·

- (1)在鸡腿肉中加入盐、胡椒。
- (2)沿着纤维纹理将洋葱切成厚片。
- (3)将西式鸡汤粉和水加入内锅后混合在一起,按(1)、(2)、 丛生口蘑、黑橄榄、番茄酱的顺序依次加入。
- (4)选择"Quick Cook"菜单将加热时间设为15分钟(1.8L型为18分钟),按[Start]。
- (5)做好后搅拌均匀,用盐、胡椒调味,盛入容器,根据个人喜好撒上香芹和芝士粉。

食谱指南

Slow Cook 菜单

橙汁炖猪排骨

→ 材料(1.0L型:4人份/1.8L型:6人份)

1 13 14 (1.00 ± 1 17 16)					
	【1.0L 型】	【1.8L 型】		【1.0L 型】	【1.8L 型】
• 猪排骨	600g	900g	盐	少许	少许
●胡椒	少许	少许	• 小麦粉	适量	适量
• 色拉油	1大勺	1又1/2大勺	●大蒜	1片	1又1/2片
●生姜	1片	1又1/2片	• 香草 (月桂叶、 丁香、百里香、 迷迭香等)	少许	少许
• 白发葱丝	1/2根份	3/4根份	• 香菜	适量	适量
<汤汁>	<汤汁>				
• 白葡萄酒	200mL	300mL	● 橙汁	200mL	300mL
● 香橙果酱	65g	100g	●酱油	80mL	120mL
● 砂糖	1大勺	1又1/2大勺	● 辣椒圏	1根份	1/2根份



696kcal/1人份

|做法

- (1)切薄大蒜和生姜。
- (2)用水清洗猪排骨的表面, 然后擦掉水分, 用盐、胡椒调味, 撒上小麦粉。
- (3)加热平底锅后倒进色拉油,炒(2)的食材的表面。
- (4)将第(3)步的食材、汤汁、第(1)部的食材、香草加入内锅,选择 "Slow Cook"菜单将加热时间设为2小时,按[Start]。
- (5)做好后,直接保温1小时。
- (6)盛入容器,用白发葱丝和香菜装饰。

《要点》

• 请根据个人喜好添加香草。

Bread Fermentation/Bread Bake 菜单

苹果肉桂卷

| 材料(1.0L型:4人份/1.8L型:6人份)

	【1.0L 型】	【1.8L 型】		【1.0L 型】	【1.8L 型】
• 肉桂糖	15g	30g	<面团>		
●葡萄干	50g	75g	● 高筋粉	280g	420g
<糖霜>			• 干酵母	3g	6g
• 糖粉	50g	75g	● 搅匀的蛋液(M)	1/2个	1个
• 水	10g	15g	砂糖	35g	52.5g
<苹果蜜饯>		盐	4g	6g	
苹果	1个	1又1/2个	• 无盐黄油	40g	60g
砂糖	40g	60g	• 脱脂奶粉	6g	9g
• 无盐黄油	10g	15g	● 水	160mL	240mL
• 柠檬汁	1/2小勺	1小勺			



282kcal/1/8块 (1.OL 型)

| 做法

- (1) 剥掉苹果皮, 去核, 切成银杏叶状。
- (2) 将(1)的苹果加入耐热容器, 蘸上砂糖、无盐黄油、柠檬 汁,用保鲜膜包好,用600W微波炉加热3分钟。
- (3) 将面团的材料放进碗里混合, 放在台上充分揉合, 直到 表面滑顺。
- (4) 放进内锅,用 "Bread Fermentation" 发酵40分钟 (1.8L 型为50分钟)。
- (5) 等到面团膨胀2倍后,分成6个(1.8L型为8个),揉圆面 团,盖上湿布,放置10分钟左右。
- (6) 一边用擀面杖轻轻压面团,一边拉长,在整个面团上撒 上肉桂糖,撒上冷却的苹果蜜饯和葡萄干,从跟前卷, 在卷完边缘处用手指捏紧固定。

- (7) 均匀地摆放在内锅里面,用"Bread Fermentation" 使其发酵40分钟。
- (8) 确认发酵状态,用"Bread Bake"烤40分钟(1.8L型
- (9) 插进竹签, 如果面团没有粘在竹签上, 翻面后按下 [Hour] 将追加的加热时间设为10分钟, 然后按 [Start]。
- (10) 烤好后, 按下[Cancel], 立刻取出面包。
- (11) 向糖粉加水后充分搅拌、制作糖霜、面包余热散去后、 从上方撒上。

Cake 菜单

海绵蛋糕

|材料(1个份)

	【1.0L 型】	【1.8L 型】
● 鸡蛋(M)	4个	5个
砂糖(绵白糖)	120g	150g
● 低筋粉	120g	150g
• 无盐黄油	40g	50g
• 无盐黄油(涂内锅用)	适量	适量
<装饰用>		
● 鲜奶油(动物性)	200mL	250mL
• 细砂糖	24g	30g
• 草莓、蓝莓	各适量	各适量



(1.0L 型) 不包括水果

|做法·

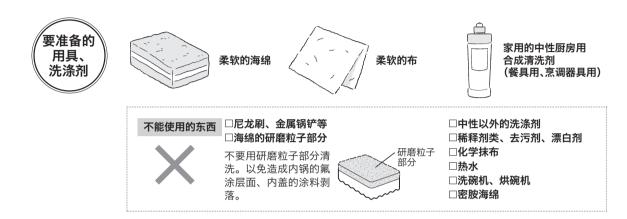
- (1)鸡蛋回温到室温,低筋粉过筛。预先融化无盐黄油。
- (2)将鸡蛋、砂糖放入碗中,轻轻混合搅拌。
- (3)将第(2)步的碗放入40摄氏度的热水中隔水混合搅拌,直 至看不到砂糖颗粒,搅拌好后从热水中取出。
- (4)用打蛋机高速打发第(3)步的食材。打到发白后,拿起打 蛋器. 查看蛋液是否呈带状缓慢落下。最后以低速打发1 分钟左右,打出泡沫。
- (5)将第(1)步的低筋粉加入第(4)步的食材,用橡胶刮刀大 幅度混合搅拌, 直至看不到粉的颗粒。然后加入融化的无 盐黄油混合。
- (6)将第(5)步的面团倒入涂过一层薄薄的黄油的内锅, 在柔 软的布上排出空气, 然后选择"Cake"菜单, 烤35分钟 (1.8L型为40分钟)。
- (7) 烤完后, 从内锅中取出冷却, 用加入细砂糖后起泡的鲜奶 油和草莓、蓝莓进行装饰。
- *如烤制时间不够,请在保温指示灯闪烁的状态按下[Hour] 调整追加的加热时间,然后按下[Start]继续烤。

企注意

做完蛋糕后,请去除异味。(清洗方法→P.104)

清洁保养方法

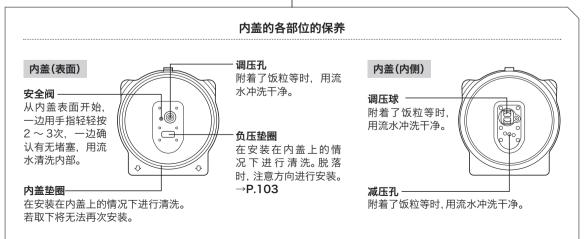
- ◇如需进行本手册中未记录的修理,请委托经本公司认可的修理技术人员。
- ◇请务必拔掉电源插头,等待本体、内锅、内盖、蒸汽盖冷却后再进行保养。
- ◇使用后, 为了保持锅体干净, 请务必在当日内保养。
- ◇烹调后. 制作面包、蛋糕后容易有异味残留. 请务必在当日进行清洗. 去除异味。→P.104



每次使用后应清洁的部位

- 1. 用海绵蘸稀释洗涤剂的凉水或温水, 然后用水漂洗。
- 2. 用干布擦拭水分, 使其充分干燥。





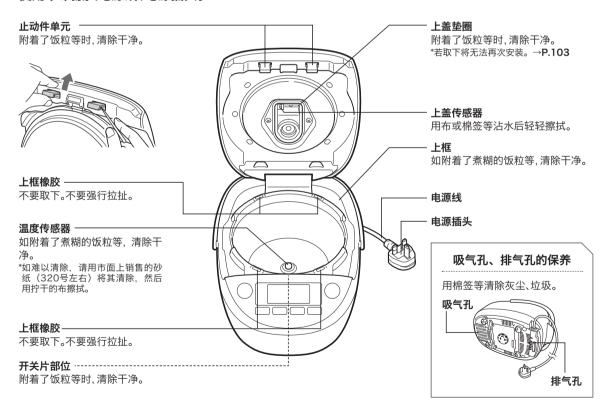
企注意

- ◆ 为防止免腐蚀、异味、请随时保持内锅与内盖的洁 净。
- 洗涤剂残留会导致树脂等材料老化、变色,务必冲 洗干净。(仅限可清洗的零部件)
- 清洗蒸汽盖、内盖后,立即用干布将水擦干。若残留水滴,可能会留下水滴的痕迹。
- 混合杂粮煮饭后, 务必保养蒸汽盖、内盖。以免造成 堵塞, 上盖打不开等故障, 或者导致米饭溢出, 煮饭 的结果不理想。
- 务必将内盖上粘附的饭粒等清除干净。以免造成上 盖无法盖紧,或因煮饭中蒸汽漏出、上盖打开内容 物喷出,导致烫伤、外伤。
- 不要将餐具放入内锅将内锅作为洗碗盆使用。此外,在干燥内锅时,不要将其覆盖到餐具上等,不要重叠放置。以免氟涂层面损伤或剥落。



脏污后应立即保养的部位

用拧干的布擦净本体(外侧、内侧)。 使用干布擦拭电源线、电源插头。



① 注意

- 绝对不要让水进入本体内部。以免造成触电、漏电、本体变形或引起火灾、故障。
- 不要在吸气孔、排气孔沾有灰尘的状态下使用。以免造成本体内部温度上升,导致故障、火灾。

各部的拆卸、安装方法

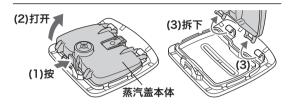
蒸汽盖的拆卸

将手指插入上盖的凹槽内,向 上提起后拆下。



像下图那样拆下。

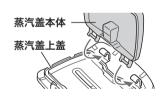




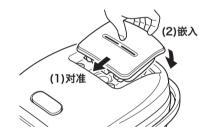
蒸汽盖的安装

- 对准蒸汽盖本体, 卡在蒸汽盖上盖上。
- 2 一直插入到 别扣卡在开 关片上。
- 3 将蒸汽盖从前方切 实嵌入本体。

◇如未切实卡上, 会导致脱落、蒸汽漏 出等故障。







△ 注意

切实嵌入蒸汽盖。如未被切实嵌入,可能造成做出的米饭不可口、沸腾溢锅、添伤。



蒸汽盖用垫圈的安装

如蒸汽盖的垫圈类脱落,如图所示,将垫圈类重新装好。

企注意

- 请务必安装垫圈类后使用本产品。如没有安装,可能因蒸汽 漏出而导致做出的米饭不可口。
- 切实嵌入垫圈类。如未切实嵌入,会导致脱落或者蒸汽漏出 等故障。
- 不要拆卸环形垫圈。如环形垫圈脱落,请照原样切实嵌入。 (安装困难时,如果在垫圈上沾少许水,将易于嵌入)



内盖的拆卸

1 拉起内盖装卸按钮。



朝正面拆下内盖。





内盖的安装

将内盖的左右的别扣完全嵌入槽中。



一直插入到发出"咔嚓"声。





企注意

- 不要拉扯上盖垫圈、内盖垫圈。若取下将无法再次安装。
- 若上盖垫圈或内盖垫圈脱落,请咨询购买本产品的销售店。
- 上盖垫圈部:不要拆下垫圈。不要强行按压安装或者拉扯。以免导致蒸汽漏出或上盖无法打开,或者导致故障。



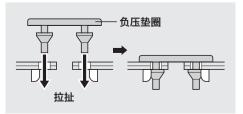


负压垫圈的安装

请务必注意安装方向进行 安装。以免导致做出的米饭 不可口。

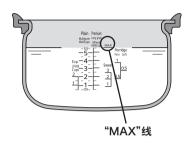
若安装困难,可在负压垫圈 上沾少许水,这样容易安 装。





清洗方法

在意异味时,在烹调后、制作面包和蛋糕后,进行清洗。





向内锅里加水,设置在本体上。

- ◇加水至"MAX"线。
- ◇内锅装入本体内, 将电源插头插入插座。→**P.77**
- ◇在意异味时,如果在水中加入柠檬酸(约20g)进行搅拌,可 更好地去除异味。













在清洗结束后发出"哔-···"的8次提示音,▶和保温指示灯闪烁。

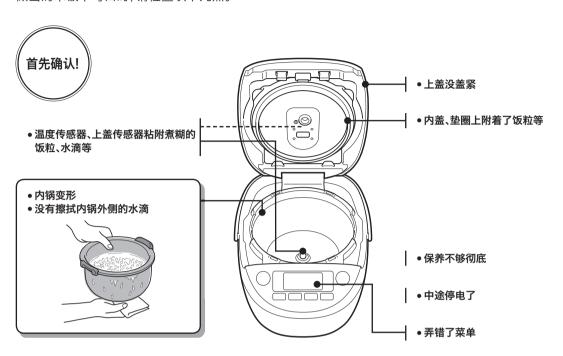
- ◇按下[Cancel],从插座拔下电源插头。
- ◇等待本体冷却后,倒出内锅中残留的热水,进行保养。 →P.100

企注意

- 清洗后内锅和本体温度高, 故要注意。
- 连续清洗时, 务必等本体冷却后进行。由于本体处于高温状态, 可能导致清洗不顺利。
- 有些异味可能难以被彻底清除。如无法彻底清除,请咨询购买本产品的销售店。

做出的米饭不可口时

做出的米饭不可口时,请检查以下几点。



煮饭的难题

故障现象	○ 大米	₫ 水	◎ 煮饭
蒸汽漏出	・弄错了米量、食材量、杂粮量・超过最大煮饭容量煮饭→P.66~72・115	●加水量有误 → P.66 ~ 72	
溢出	事错了米量、食材量、杂粮量和混入了大量碎米超过最大煮饭容量煮饭→P.66~72・115	●加水量有误 →P.66 ~ 72 ●未充分淘米(免洗米除外) ●淘米后,将捞出的大米长时间放置	混合了食材、杂粮煮饭调料没有搅拌均匀
花费较长时间 才煮好	手错了米量、食材量、杂粮量超过最大煮饭容量煮饭→P.66~72・115	●加水量有误 → P.66~72	连续煮饭→P.78中断保温后马上煮饭 →P.78
形成了薄膜	●纸糊状的薄膜是淀粉被溶 ▶ 解后干燥所形成,并非有害物质。		

煮饭的难题

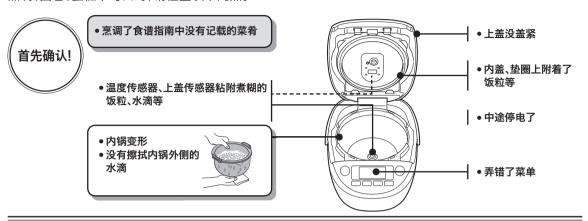
故障现象	<i>O</i> 大米	∜水	◎ 煮饭
米饭粘在内锅上	●柔软的米饭或有黏 ● 性的米饭比较容易 粘在锅上。		
有糠味、异味		•未充分淘米(免洗米除外)	● 预约煮饭的时间设定为12小时以上
过软	事错了米量、食材量、杂粮量混入了大量碎米	 加水量有误 →P.66 ~ 72 使用碱性离子水 (pH9以上)煮饭 使用了热水 (35度以上)淘米、调整水量 淘米后长时间浸泡 淘米后,将捞出的大米长时间放置 	 进行了预约煮饭 混合了食材、杂粮煮饭 调料没有搅拌均匀 没有充分翻动煮好的米饭 连续煮饭→P.78 中断保温后马上煮饭→P.78
过硬	 弄错了米量、食材量、杂粮量 超过最大煮饭容量煮饭 →P.66~ 72・115 	 加水量有误 →P.66 ~ 72 使用矿泉水等硬度高的水煮饭 使用了热水(35度以上)淘米、调整水量 	 混合了食材、杂粮煮饭 调料没有搅拌均匀 没有充分翻动煮好的米饭 连续煮饭→P.78 中断保温后马上煮饭→P.78
形成锅巴、煮糊	 弄错了米量、食材量、杂粮量 超过最大煮饭容量煮饭 →P.66~72・115 ・混入了大量碎米 	 加水量有误 →P.66 ~ 72 使用碱性离子水 (pH9以上)煮饭 使用矿泉水等硬度高的水煮饭 使用了热水 (35度以上)淘米、调整水量 未充分淘米 (免洗米除外) 淘米后长时间浸泡 淘米后,将捞出的大米长时间放置 	进行了预约煮饭混合了食材、杂粮煮饭调料没有搅拌均匀
半生半熟、夹生	 弄错了米量、食材量、杂粮量 超过最大煮饭容量煮饭 →P.66~ 72・115 混入了大量碎米 	 ●加水量有误 →P.66~72 ●使用了热水(35度以上) 淘米、调整水量 	 混合了食材、杂粮煮饭 调料没有搅拌均匀 连续煮饭→P.78 中断保温后马上煮饭→P.78 使用后没有取消保温,就直接按下了[Start],然后就这样不管了

煮饭的难题

		711 177 177 172	
故障现象	∅ 大米	∜水	◎ 煮 饭
保温中的米饭有异味		● 未充分淘米 (免洗米 除外)	 ●对白米、免洗米以外的食材进行了保温 ●添加了冷饭 ●将饭勺放在锅内一起保温 ●1.0L型:1杯以下、1.8L型:2杯以下的量进行了保温或者再加热→P.80・81 ●持续保温超过24小时 ●在内锅里有米饭的情况下取消了保温 ●烹调后或者制作面包、蛋糕后,没有清除异味
	• • • • • • • • • • • • • • • • • • • •		\n → → // 100 - 1 → 1 → 4 - 1 / 1 / 1 / 1 / 1
保温中的米饭 变色			 ●没有充分翻动煮好的米饭 ●对白米、免洗米以外的食材进行了保温 ●将米饭围成一圈后进行保温 ●添加了冷饭 ●将饭勺放在锅内一起保温 1.0L型:1杯以下、1.8L型:2杯以下的量进行了保温或者再加热→P.80・81 ●持续保温超过24小时 ●再加热3次以上
	弄错了米量、食材	●加水量有误	没有充分翻动煮好的米饭
保温中的米饭 变干	量、杂粮量	→P.66 ~ 72	●对白米、免洗米以外的食材进行了保温 ●将米饭围成一圈后进行保温 ●添加了冷饭 ●将饭勺放在锅内一起保温 ●1.0L型:1杯以下、1.8L型:2杯以下的量进行了保温或者再加热→P.80・81 ●持续保温超过24小时 ●再加热3次以上
•••••••••••••••••••••••••••••••••••••••			
保温中的米饭 发粘	●弄错了米量、食材 量、杂粮量	●加水量有误 → P.66 ~ 72	 ●没有充分翻动煮好的米饭 ●对白米、免洗米以外的食材进行了保温 ●将米饭围成一圈后进行保温 ●添加了冷饭 ●将饭勺放在锅内一起保温 ●1.0L型:1杯以下、1.8L型:2杯以下的量进行了保温或者再加热→P.80・81 ●持续保温超过24小时 ●在内锅里有米饭的情况下取消了保温 ●预约煮饭的时间设定为12小时以上
	••••		
再加热后的米 饭变干	●弄错了米量、食材 量、杂粮量 ▶	●加水量有误 → P.66 ~ 72	 ●再加热3次以上 ●1.0L型:1杯以下、1.8L型:2杯以下的量进行了保温或者再加热→P.80・81 ●将刚煮好的热饭进行再加热

烹调、面包、蛋糕不可口时

烹调、面包、蛋糕不可口时,请检查以下几点。



烹调的难题

故障现象	營材料	①时间
煮不熟	●弄错了材料的种类、分量 ●放入了超过最大规定量的材料	●烹调时间短
溢出	●弄错了材料的种类、分量●放入了超过最大规定量的材料●放入了少于最少规定量的材料	
煮干	●弄错了材料的种类、分量 ●放入了少于最少规定量的材料	●烹调时间过长
煮糊	●弄错了材料的种类、分量●放入了超过最大规定量的材料●放入了少于最少规定量的材料	●烹调时间过长

面包发酵时的难题

故障现象	営材料	⑤ 时间	
面团没有膨胀、膨 胀不足	●弄错了材料的种类、分量 ●没有充分揉合材料	 弄错了发酵时间 发酵不足*1 将和的面团放进冰箱等,没有马上发酵(面团的温度低) 	
面团膨胀过度	• 弄错了材料的种类、分量	●弄错了发酵时间●发酵过头*²	
面团发粘	●弄错了材料的种类、分量●没有充分揉合材料		

烤面包时的难题

故障现象	₩ 材料	① 时间
小而硬	弄错了材料的种类、分量没有充分揉合材料	●弄错了发酵时间 ●发酵不足* ¹
面皮粗糙,变干	• 弄错了材料的种类、分量	●弄错了发酵时间◆发酵过头*²
里面黏糊糊的 (面包未烤透)	季弄错了材料的种类、分量●没有充分揉合材料	●烤制时间过短
粘在内盖上 (膨胀过度)	●弄错了材料的种类、分量	●发酵过头* ²
烤焦	● 弄错了材料的种类、分量	●烤制时间过长
没有烤出颜色	• 弄错了材料的种类、分量	●烤制时间过短 ●只烤了一面
香味差	▶●没有充分揉合材料	● 发酵过头*2
表面起皱	▶ ●弄错了材料的种类、分量	●没有立刻取出烤好的面包,将其放置不管
烤出的颜色不均匀	●请确认 P.108 的"首先确认!"	
表面发粘	▶ ● 弄错了材料的种类、分量	●没有立刻取出烤好的面包,将其放置不管

^{*1…}如果面团的温度低,或者材料的种类、分量错误,或者发酵时间短,会导致发酵不足。 *2…如果面团的温度高,或者材料的种类、分量错误,或者发酵时间长,会导致发酵过头。

烤蛋糕时的难题

故障现象	竳材料	① 时间
烤不熟	● 弄错了材料的种类、分量	●烤制时间过短
溢出	季弄错了材料的种类、分量	
烤焦	弄错了材料的种类、分量	●烤制时间过长
烤出的颜色不均匀	◆请确认P.108的"首先确认!"	
表面发粘		●没有立刻取出烤好的蛋糕,将其放置不管

认为发生故障时

◇在委托修理前,请确认。

◇仕安比修理則, 頂棚以		
故障现象	请确认这里请这样处理	参照页面
●无法煮饭 ●无法烹调 ●无法制作面包 ●无法制作蛋糕	电源插头是否已插入插座。 将电源插头切实插入插座。	77 82 84 85 89 92
●未按照预约时间煮好	→ 当前时间是否正确设置? → 正确设置时间。	→ 75
	→ 确认 P.105 "花费较长时间才煮好"的项目,并进行处理。	→ 105
	→ 如设定的时间短于预约时间的标准,则可能无法在预约的时间完成煮饭。	→ 66~72
●不能设定预约煮饭、 至2000年上	ightarrow 显示时间是否闪烁 "0:00" ? $ ightarrow$ 设置当前时间。	→ 75
预约吸水	有无选择 "Quick"、 "Exp. Limited Cups"、 "Mixed"、 "Sweet"、 → "Quick Cook"、 "Slow Cook"、 "Soup"、 "Bread Fermentation"、 "Bread Bake"、 "Cake"、 "Self Clean"?这些菜单无法进行预约设定。	→ 83 84
●无法再加热	按下 [Start] 后,发出"哔哔" → 米饭凉了。米饭温度约55度以下时提示音。	\rightarrow
	保温指示灯是否已熄灭? 按下 [Keep Warm] ,确认 → 保温指示灯点亮后,再次按下 [Start] 。	→ 81
	有无选择 "Porridge"、 "Brown Porridge"、 "Slow Cook"、 "Bread Fermentation"、 "Bread Bake"、 "Cake"、 "Self Clean"? 这些菜单无法进行再加热。	\rightarrow
•液晶显示屏起雾	→ 垫圈类、内锅边缘没有粘付煮糊的 → 请清除干净。 饭粒、米粒等吗?	→ 105
	→ 内锅外侧没有被打湿吗? → 请用干布擦拭干净。	→ 108
	受到电饭煲本体内部和室温的温差影响,液晶显示屏上可能会出现凝结现 录。只需使用几次就可以得到改善。没有改善时,请委托购买本产品的销售店修理。	→ -
•在煮饭中、保温中、 再加热中发出声音	"呼一"声音为风扇运转的声音,并非故障。 "吱一"或"叽哩哩哩···"声为IH运行的声音,并非故障。	\rightarrow
	→ 在发出"噗"、"咕咚咕咚"的声音的同时,从蒸汽孔冒出大量蒸汽。这 是由于沸腾造成,并非故障。	→ 74
	煮饭中发出的"咔嚓咔嚓"声是压力调整的声音。 并非故障。	\rightarrow
	→ 出现与上述完全不同的声音。 → 请委托购买本产品的销售店修理。	→ -

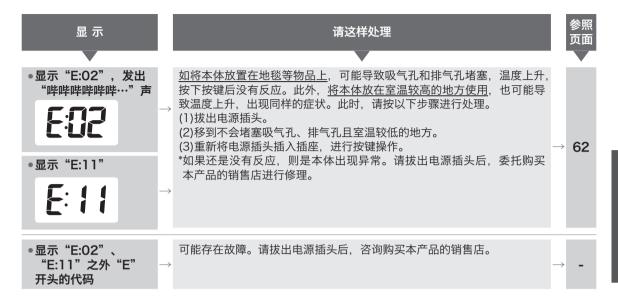
故障现象	请确认这里请这样处理	参照页面
●按下[Start]时 或者按下[Keep Warm]时,发出了 "哔哔"的提示音	内锅是否没有装好? 装好内锅。 → →	→ 77
•一直显示剩余时间 "○○分钟"不变, 或者显示的时间迅速	随着煮饭条件、调整内容的设定变更,剩余时间的显示未被更新,或者不 → 是慢慢改变,而是迅速变短或者变长。 哪种现象都不是故障。	→ 78
改变	连续煮饭,或者中断保温后马上煮 务必冷却本体后煮饭。 → 饭等,在本体温度高的状态煮饭了 → 吗?	→ 78 105
●进行预约煮饭、吸水时,发出"哔哔"的提示音	按下 [Timer] 后约30秒内未进行任何操作,就会发出提示音,但是仍可 → 继续预约。	→ 83 84
•水或米进入了本体内	→ 可能导致故障,请委托购买本产品的销售店修理 。	→ -
●调整时间时,按下 [Hour]或[Min] 也无法进入时间设定 模式	煮饭(烹调)中、保温中、设定预约中、预约煮饭和吸水中、再加热中、追加加热中,选择了"Porridge"、"Quick Cook"、"Slow Cook"、"Soup"、"Bread Fermentation"、"Bread Bake"、"Cake"时,不能调整时间。	→ 75
●保温指示灯闪烁 ●未保温	有无选择 "Bread Fermentation" 、	→ 80 → 91 93
●液晶显示屏上有线状 黑色浸斑	→ 液晶显示屏有时会因静电出现浸斑, → 在意时, 请用拧干的布擦掉。静电 并非故障。 被去除, 浸斑减轻。	→ 74
●烹调保温中"6"闪烁	是否在烹调后持续保温6小时以上? → 超过6小时后,"6"闪烁。(请勿在烹调后保温6小时以上。)	→ 86 87
●保温中按下[Hour], "24"闪烁	是否将米饭保温24小时以上? → 保温时间超过24小时,就会闪烁"24"提示。	→ 80
●插入电源插头时,液 晶显示屏上"0:00" 闪烁	如果重新插入电源插头,当前时间、 锂电池没电了。(可进行通常的煮 预约时间、保温经过时间等的记忆 → 饭)请委托购买本产品的销售店修 是否消失? 理。	→ 74
	ightarrow 同时按下 [Cancel] 和 [Timer] 。 $ ightarrow$ 请正确调整时间。	→ 75

简 体 中 文

认为发生故障时

故障现象	请确认这里 请这样处理	参照页面
●上盖无法盖上或煮饭 中上盖打开	→ 上框、内盖垫圈、开关片托周围是 → 古附着有饭粒、米粒等?	→ 101
●在上盖与本体之间有 间隙	→ 关闭上盖时,在结构上会在上盖与本体之间产生间隙,但是只要煮饭和保 温中不漏蒸汽,并非异常。	₹ → -
●在煮饭中,上盖与本 体的间隙变大	煮饭中会承受压力,所以可能导致上盖被上推,上盖与本体的间隙变大, ──但这并不影响产品正常使用。	→ -
• 上盖无法关闭	ightarrow 有无设置内盖? $ ightarrow$ 请设置内盖。	→ 103
	是否在煮饭完毕并刚翻动米饭后, 由于本产品为压力式煮饭,上盖密	77
•水蒸气积聚在上框	→ 刚煮好饭后或保温中,水蒸气可能凝聚在上框,但这并非故障。如上框凝 聚了太多水蒸气,请用干布擦拭干净。	→ -
	内盖是否变脏? 用家用中性厨房用合成清洗剂,充 → 如内盖变脏,可能会导致水蒸气增 → 分清洗内盖。 加。	→ 100 → 101 103
	有无选择 "Eco" ? → 选择 "Eco" 煮饭时,可能会凝聚较多水蒸气。 如希望减少水蒸气,请选择 "Plain" 煮饭。	→ 66
●按下按键后没有反应	电源插头是否已插入插座? 将电源插头切实插入插座。 →	75⋅77 82⋅84 85⋅89 92
	→ 保温指示灯是否点亮? 按下 [Cancel] ,取消保温,然后进行操作。	→ 80
●电源插头有火花飞溅	→ 插拔电源插头时出现小火花是IH产品的特征,并非故障。	→ -
•产生塑胶等的异味	产品刚开始使用时会产生塑胶等的异味,过段时间即会自动消失。在意时 → 请参照"清洗方法(在意异味时,在烹调后、制作面包和蛋糕后,进行清 洗)"进行保养。	
●塑料部分有线状、波 浪状的地方	属于树脂成型时产生的痕迹,不影响使用上的品质。	→ -
●米饭没有煮熟 ●液晶显示屏显示 "dE ົno"	按下 [Cancel] ,会显示如下图 所示的图案。 → Sweet Exo Thin Impure Online Exo	→ -

|错误显示和处置方法



关于树脂部件

接触热和蒸汽的树脂部件可能会伴随着使用而出现损坏。请向购买本产品的销售店洽询。

焖饭时间的调整方法("Exp. Limited Cups"菜单)

*请在电源插头插入插座的状态下完成以下❶~⑦步,每一步的操作都在30秒内完成。30秒以上没有任何操作就会返回显示当前时间,无法继续设定。如需再次设定,请重新来过。



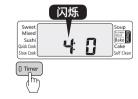
*煮饭(烹调)中、保温中、设定预约中、预约煮饭和吸水中、再加热中、追加加热中不能变更设定。

*在中途停止调整时,请按下[Cancel]。

想调整焖饭时间时

想选择"Exp. Limited Cups"菜单调整煮饭时的焖饭时间时,请按照以下步骤调整时间。

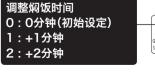
- **1** 按下[Menu◀ I ▶],选择"Plain"。
- **2** 按住[Timer]约3 秒以上。



3 按下[Hour],将模式调为[5]。



- 4 按下[Start]。
- 5 按下[Hour]或者[Min],调整时间。





- 6 按下[Start]。
- **7** 如果按住[Timer]约3秒以上,设定完成, 返回显示当前时间。

音量调整方法

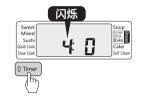
- *请在电源插头插入插座的状态下完成以下❶~❷步,每一步的操作都在30秒内完成。30秒以上没有任何操作就会返回显示当前时间,无法继续设定。如需再次设定,请重新来过。
- *煮饭(烹调)中、保温中、设定预约中、预约煮饭和吸水中、再加热中、追加加热中不能变更设定。
- *在中途停止调整时,请按下[Cancel]。



想调整音量(按键音、提示音)时

如果您对按键音、提示音的音量不满意,请按以下步骤进行调整。

- **1** 按下[Menu◀ | ▶],选择"Plain"。
- **2** 按住[Timer]约3 秒以上。





- 4 按下[Start]。
- 6 按下[Start]。
- **7** 如果按住[Timer]约3秒以上,设定完成,返回显示当前时间。

规格

规格				1.0L(5.5杯)型	1.8L(10杯)型
额定电压/额定频率				220-230V~/50-60Hz	
额定:	功率(W)			1100	1210
	Plain			0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
	Premium			0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
	Eco			0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
	Sushi			0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
	Quick			0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
	Exp. Limite	ed Cups		0.09~0.36(0.5~2杯)	0.36~0.54(2~3杯)
煮	Long-grain	 າ		0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
煮饭容量	Multigrain			0.09~0.54(0.5~3杯)	0.36~1.08(2~6杯)
音	Mixed			0.09~0.54(0.5~3杯)	0.36~1.08(2~6杯)
(<u>L</u>)	Sweet			0.18~0.54(1~3杯)	0.36~0.9(2~5杯)
	Downieles Firm	Firm		0.09~0.18 (0.5~1杯)	0.09~0.36(0.5~2杯)
	Porridge	Soft		0.09(0.5杯)	0.09~0.27(0.5~1.5杯)
	Brown	Firm		0.09~0.18 (0.5~1杯)	0.09~0.36(0.5~2杯)
	Porridge	Soft		0.09(0.5杯)	0.09~0.27(0.5~1.5杯)
	Brown			0.18~0.63(1~3.5杯)	0.36~1.08(2~6杯)
	Brown GABA			0.18~0.63(1~3.5杯)	0.36~1.08(2~6杯)
		27.0	28.8		
			长度	38.0	40.7
		20.8	24.4		
本体重量* (kg)		5.4	6.6		
电源线的长度*(m)				1.	5
	N. I. Irrawi de				

^{*} 为大概数值。

- ●受室温、使用方法影响,时钟每个月可能会产生约30秒至120秒的误差。
- ●1杯=约150g。

中途停电时

若万一发生停电,再次通电后仍然能够正常工作。*压力煮饭中内部压力释放,蒸汽会猛地喷出,故要注意。

停电时的状态	再次通电后的状态		
预约煮饭和吸水中	定时器继续工作。 (如停电时间过长,导致超过了设定的时间,会在通电后立刻开始煮饭。)		
煮饭(再加热)期间	继续煮饭(再加热)。可能会使煮好的米饭不可口。		
保温中	停电超过30分钟后,取消保温。		

关于消耗品、另购品的购买

- 垫圈类为消耗品。垫圈类的状态可能会因使用方法而异,但都会随着使用而出现老化。当脏污、异味、破损程度比较严重时,请咨询购买本产品的销售店。
- 内锅的氟涂层会随着使用而消耗、剥落。→P.65

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安全注意事項

使用前請仔細閱讀並請務必遵守。

- 此處所敘述的注意事項旨在防止對使用者或他人造成人身傷害或財產損失。屬於安全方面的重要內 容,請務必遵守。
- 請勿撕下主體上所黏貼有關注意事項的貼紙。

使用以下標示區分並說明了無視標示內容、操作不當時產生 的人身傷害或財產損失的程度。



表示如果操作不當,可能導致使用者 、**数件** 表示如果操作不富,「 **一** 死亡或重傷*'的內容。



土 表示如果操作不當,可能會造成使用 **注意** 者受傷*²或者出現財產損失*³的內容。

- *1 重傷是指因失明、受傷、燙傷(高溫、低溫)、觸電、骨 折或中毒等而留下後遺症的傷勢,以及需要住院或長期回 診治療的傷勢。
- *2 傷害是指不需要住院或長期回診治療的受傷、燙傷或觸電
- *3 財產損失是指波及房屋、電器家具及家畜、寵物等的延伸 性損失。

圖形符號的說明



△符號表示警告、注意。 具體注意內容會在圖形符號 裡或者旁邊以圖片或文字表 示。



○符號表示該行為屬於禁止 行為。具體禁止內容會在圖 形符號裡或者旁邊以圖片或 文字表示。



●符號表示強制行為或指示 行為的內容。具體指示內容 會在圖形符號裡或者旁邊以 圖片或文字表示。

魚警告



請勿使用額定電壓以外的電源。 可能導致火災或觸電。



請單獨使用額定7A以上的插座。

如果與其他器具共用,多孔插座可能異常 發熱, 導致起火。



電源線如果出現破損,請勿繼續使 用。此外,請勿損傷電源線。

(加工、過度彎曲、靠近高溫處、拉扯、 扭轉、捆束、重壓或擠壓等) 可能導致火災或觸電。



電源線插頭如有積塵,請仔細清除乾 淨。

可能導致火災。



若電源線損壞時,必須由製造商、其服 務處或具有相關資格的人員加以更換以 避免危險。

可能導致故障或事故。



電源線插頭請切實插入到底。

可能導致觸電、短路、冒煙或起火。



電源線或電源線插頭損壞,或電源插 座鬆動時,請勿繼續使用。

可能導致觸雷、短路或起火。



請勿用濕手插拔電源線插頭。 可能導致觸電或受傷。 調勿用濕手 觸極本產品



煮飯過程中/烹調過程中,請切勿打開

可能導致內容物噴出溢出,造成燙傷或受 傷。在不得已的情況下必須打開鍋蓋時, 請先確認操作面板上的「Pressure」 顯示燈熄滅,且沒有蒸氣噴出,及必須 在壓力充分降低後始能將容器打開。

→P.134

繁 體 中 文

安全注意事項

魚警告



請勿將臉或者手靠近蒸氣孔蓋或蒸氣孔。 可能導致燙傷。特別要注意不要讓嬰幼兒



孩童應受監護,以確保孩童不嬉玩電



本電器不預期供生理、感知、心智能 力、經驗或知識不足之使用者(包含孩 童) 使用,除非在對其負有安全責任的 人員之監護或指導下安全使用。

可能導致燙傷、觸電或受傷。



請勿將產品整機清洗。

此電器不得浸水,可能導致短路和觸電。



請勿改造。請勿讓非本公司專業修理 技術人員對本產品進行分解或維修。

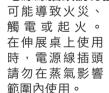
可能導致火災、觸電或受傷。

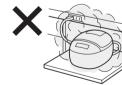


金屬物品,諸如刀子、叉、瓢和鍋蓋, 不得放置在電器上,因為它們會變熱。



電源線插頭請勿接觸到蒸氣。





請勿在進氣孔、排氣孔或空隙中插入 異物,例如別針、

鐵絲等金屬物體。

可能導致觸電或因 動作異常而導致 受傷。



蓋上鍋蓋時,請清除上框及開蓋部位 附近附著的飯粒、米粒等,並確保鍋 蓋切實關閉。

可能因蒸氣洩漏、鍋蓋打開內容物噴出而 導致燙傷或受傷。

請勿用於使用說明書記載用途以外的 用途。且應隨時檢查確保調壓孔、安 全閥和減壓孔未受堵塞。

可能因調壓孔、安全閥或減壓孔堵塞而出 現蒸氣或內容物噴出,導致燙傷或受傷。 〈禁止進行的烹調範例〉

- 咖哩、奶油燉菜與果醬等濃稠料理的烹
- 使用會快速發泡的「小蘇打」等產品的 烹調
- 市售食譜上記載的使用電子鍋製作的料 理或什錦飯
- 將食材或調味料放入塑膠袋中進行加熱 的烹調
- 可能會造成調壓孔堵塞的蕃茄或綠葉蔬 菜的料理或什錦飯
- 使用可能會造成調壓孔堵塞的烹調紙、 鋁箔、保鮮膜的烹調
- 容易膨脹的魚漿製品或煮豆子等豆類食 品的烹調(紅豆飯等使用豆類食材的料 理,請先用鍋具煮熟後再加入烹調。)
- 放入大量的油進行烹調
- 加入了容易造成堵塞的莧菜籽等顆粒特 別小的什穀雜糧煮飯



若產品任何表面破裂,關閉電器電源 以避免雷擊。

可能導致觸雷。



發生異常或故障時,請立即停止使用。 如果繼續使用,可能導致火災、觸電或受 傷。

〈異常、故障範例〉

- 使用時,電源線或電源線插頭異常發
- 電子鍋冒煙或出現焦味。
- 電子鍋的局部出現破裂、鬆動或晃動。
- 內鍋變形。
- 出現其他異常或故障。

請立即拔下電源線插頭,並洽詢原購買處 進行檢查、維修。



請勿在不穩定場所、耐熱性差的桌子 或墊子上面使用。

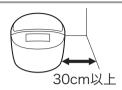
可能導致火災,或傷到桌子或墊子。

企警告



請勿在靠近牆壁或家具的位置使用。

蒸氣或高溫可能導致損傷、變色或變形,因此請離牆壁或家 具30cm以上使用。使用廚房專用收納櫃等時,請注意切勿在 蒸氣無法散發的環境中使用。





煮飯或烹調過程中或是清潔過程中, 請小心並避免將水濺到連接器上。



使用後,加熱配件表面可能留有餘熱。 使用時或使用後請勿觸碰高溫表面。 請勿觸摸 可能導致燙傷。

如使用方法不正確,可能導致受傷。



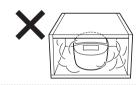
請待主體冷卻之後再進行清潔保養。 (請參照P.156~160的記載內容來 進行清洗保養。)



請勿在蒸氣可能接觸到操作面板的狹 小空間中使用。

蒸氣或高溫可能導致操作面板變形或主體 損傷、變色、變形、故障。

放在伸展桌上使用時,請拉出到蒸氣接觸 不到的位置使用。





請勿在承重強度不足的伸展桌上使用。

可能因產品掉落而導致受傷、燙傷或故 障。

使用前請確認承重強度足夠。



請勿在可能沾水的場所或火源附近 使用。

可能導致觸電、漏電、主體變形、火災或 故障。



請勿使用非專用內鍋。 可能導致過熱或異常動作。



請勿在內蓋卡榫折斷的狀態下使用。

可能因蒸氣洩漏或內容物溢出而導致受傷 或燙傷。可能導致無法煮出美味可口的米



請勿空燒。

可能導致故障、過熱或異常動作。



本電器為家用或類似用途,如下列所示。

- 商店、辦公室及其他工作環境之員工廚 房區域。
- 農莊。
- 旅館、汽車旅館及其他居住型環境之住 戶。
- 提供床鋪及早餐型式之環境。
- 民宿型態之環境。



請勿在鋁板或電熱發上使用。

可能因鋁材發熱而導致冒煙或起火。



請勿在會堵塞吸/排氣孔的場所或者室 溫較高的場所使用。

請勿放在地毯或塑膠袋等的上面。可能導 致觸電、漏電、火災或故障。



請勿在電磁爐上使用。

可能導致故障。



打開鍋蓋時請小心蒸氣。

可能導致燙傷。

安全注意事項

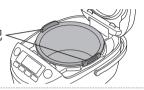
注意



使用中或使用後觸摸內鍋提把時,要 使用隔熱手套,請勿用手直接觸摸。

因為該部位處於高溫狀態,可能導致燙 傷。







不使用時,請將電源線插頭從插座上 拔下。

城震 可能導致受傷、燙傷,或因絕緣性能劣化 而導致觸電、漏電或火災。



拔出時,請務必握住 電源線插頭向外拔。

可能導致觸電或因短路 而導致起火。





禁止與其他電器共用 一個插座。

可能導致火災。





請小心對待本產品。

如果掉落或受到強烈撞擊,可能導致受傷 或故障。



本產品會產生磁力線,因此請勿靠近 會受磁力影響的物體。

可能導致電視、收音機等出現雜音。 可能導致金融卡、捷運悠遊卡、卡匣式錄 音帶、錄影帶等消磁。



醫療用心律調節器等的使用者,如果 要使用本產品,請向專業醫生詳細諮 詢後再使用。

本產品運作時,可能會對心律調節器造成 影響。



電器不得藉由外接計時器或分離遙控 系統操作。

可能導致故障。



不可整機清洗。

請勿對主體進行整機清洗,或是讓主體內 部或底部進水。可能導致短路或觸電。



煮飯過程中請勿移動主體。

可能導致燙傷或內容物溢出。



搬運主體時,請勿觸摸開蓋按鍵。

可能因鍋蓋打開而導致受傷或燙傷。



移動主體時,請勿 握住鍋蓋移動。

可能導致燙傷或受傷。 請務必握住主體提把移動。





本產品具調理功能、請避免或限度使 用,容易出現泡沫或膨脹食材。

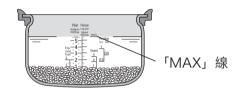
以避免食材溢出發牛事故或產品故障。 〈例〉黃豆、黑豆、白木耳…等,都是容 易產生泡沫、溢出的食材。

延長產品使用壽命的注意事項

- 請清除主體和內鍋上附著的米飯粒和米粒等。
- 可能導致蒸氣洩漏、內容物溢出、故障或無法煮出美味可口的米飯。
- 煮飯過程中,請勿用布等覆蓋主體。 可能導致主體或鍋蓋變形或變色。



- 冷飯請勿再加熱或重新(保溫)。 可能導致異味等。
- 煮飯時請勿加水超過內鍋的「MAX」線。 可能導致燙傷。可能導致內容物溢出。



- 為了維持本產品的功能與性能,產品中設有專用孔洞,但偶爾會有昆蟲等進入該孔洞內,導致 產品發生故障。請多加注意,例如可以使用市售的防蟲產品等。另外,如果因昆蟲等進入而導 致故障,需自費維修。請洽詢原購買處。
- 內鍋屬於消耗品表面的氟素塗層隨著使用會逐漸損耗,有時會出現剝落,但對人體無害,也不影 響煮飯或保溫性能。如果您介意出現以上情況或者出現了變形、腐蝕時,您可以重新購買。請洽 詢原購買處。
- 可能導致內鍋的氟素塗層膨脹或剝落、變形等,因此請務必遵守下列使用方法。
 - 請勿將內鍋直接放置於瓦斯爐上加熱,或在電磁爐、微波爐等器具中使用。
 - •請勿將白米、免洗米以外的米飯(什錦飯等)進行保溫。
 - 請勿在內鍋中使用醋。
 - 請勿使用隨附或木製品以外的飯匙。
 - 請勿使用金屬製的勺子、湯匙、打蛋器等堅硬物體。
 - 請勿在內鍋上放置蒸籠等。
 - 請勿在內鍋中放入餐具等堅硬物體一起清洗。
 - 請勿使用鋼絲球刷或尼龍清潔球等堅硬物體進行清潔保養。
 - 請勿使用洗碗機或烘碗機等。

中

文

選單介紹

可選的 20 個選單

01)Plain 02 Premium (03)Eco 壓力 壓力 壓力 煮白米時選擇。 浸泡時間為「Plain」 希望消耗更少電力(削 標準的煮飯方法。 選單的2倍,且耗時慢 減約3~14%) 煮白米 慢加熱,因此可以煮 時選擇。與「Plain」選 出甘甜、鮮美又綿軟 單相比,煮出的米飯略 的風味極佳的米飯。 微偏硬。 1.0L型 0.5~5.5杯 1.0L型 0.5~5.5杯 1.0L型 0.5~5.5杯 1.8L型 2~10杯 1.8L型 2~10杯 1.8L型 2~10杯 煮飯容量 **王**⁵ 3 $\left[\mathbb{F}_{1}^{5}\right]$ **王**⁵₃ **I 3** 3 1 Plain Premium Eco 內鍋刻度 1.0L型 42 ~ 54分鐘 1.0L型 57 ~ 70分鐘 1.0L型 36 ~ 50分鐘 1.8L型 46 ~ 59分鐘 1.8L型 58 ~ 70分鐘 1.8L型 41 ~ 58分鐘 煮飯所需的時間* 1小時以上 1小時15分鐘以上 1小時以上 預約時間標準 (C) 可保溫 可保溫 可保溫 要點 • 如果您感覺煮好的米飯較硬 請使用「Plain」選單煮飯。 •有時內蓋會殘留較多水珠。

04)Sushi 煮壽司飯時選擇。煮出的米 飯黏性較低而略硬。

1.0L型 0.5~5.5杯 1.8L型 2~10杯

I 3 1 Sushi

1.0L型 47 ~ 58分鐘 1.8L型 50 ~ 61分鐘

1小時5分鐘以上

可保溫 05)Quick 壓力

希望快速煮熟白米時選擇。 與「Plain」選單相比,煮飯 時間較短,因此煮出的米飯 偏硬。

1.0L型 0.5~5.5杯 1.8L型 2~10杯

王⁵₃ Plain

1.0L型 23~39分鐘 1.8L型 25~44分鐘

不可預約

Ü

可保溫

06 Exp. Limited Cups

壓力

希望更快速地煮熟少量 白米時選擇。 與「Plain」選單相比, 煮飯時間較短,因此煮 出的米飯偏硬。

1.0L型 0.5~2杯 1.8L型 2~3杯

Exp. Limited Cups

1.0L型 15~23分鐘 1.8L型 20~24分鐘

不可預約

(C)

可保溫

要點

•煮好的米飯過硬時,可藉由 調整燜飯時間來調整硬度。 →P.169

- DED 這是加壓煮飯的選單。使用壓力煮時,會在煮飯過程中調整壓力,蒸氣量會因此突然增加,請多加注意。避免 導致燙傷或受傷。
- *1:煮飯所需的時間為馬上開始煮飯的情況下到燜好飯為止的時間。 (電壓220-230V/室溫23度/水溫23度/加水量按標準水位)

煮飯時間會根據煮飯量、米的種類、配料種類及份量、室溫、水溫、加水量、電壓、使用預約煮飯(浸泡)等條 件而有些許差異。

撰單介紹





壓力 這是加壓煮飯的選單。使用壓力煮時,會在煮飯過程中調整壓力,蒸氣量會因此突然增加,請多加注意。避 免導致燙傷或受傷。

「Multigrain」選單。

*1:煮飯所需的時間為馬上開始煮飯的情況下到燜好飯為止的時間。 (電壓220-230V/室溫23度/水溫23度/加水量按標準水位)

煮飯時間會根據煮飯量、米的種類、配料種類及份量、室溫、水溫、加水量、電壓、使用預約煮飯(浸泡)等 條件而有些許差異。

*2:雖然會自動保溫,但可能有損米飯的美味,因此請盡快食用,避免保溫。



壓力

1.0L型 0.5~3杯

Premium

1.0L型 42 ~ 53分鐘

1.8L型 44 ~ 59分鐘

不可預約

請盡快食用*2

可保溫

1.8L型 2~6杯

煮什錦飯時選擇。

 \bigcirc

10 Sweet

煮糯米飯時選擇。

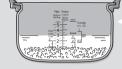
量。

內鍋刻度(內側)

■內鍋刻度為標準參考。請根據 米的種類或個人喜好調節加水

■加減水量時,加減幅度請勿超

過基準水量刻度水量的三分之 一。可能導致內容物溢出等。



對面側的刻度 Plain Eco

1.0L型 1~3杯 1.8L型 2~5杯



<糯米與粳米> Sweet與Plain之間 <糯米>Sweet



39~49分鐘



不可預約





請盡快食用*2 可保溫

到水面之上再開始煮飯。

要點

•請將米鋪平,確保米不會露出

加入配料煮飯時的注意事項

- 可加入配料煮飯的選單有「Mixed」 「Sweet」「Porridge · Firm」 「Brown Porridge」「Brown」。 選擇其他選單時請勿加入配料,否則 可能無法煮出美味可口的米飯。
- 一杯白米/糙米/糯米的配料請控制 在約70g以下。(「Porridge」選 單除外)
- 調味料請充分攪拌,配料請鋪在米 上面。
- 請勿在煮飯過程中打開鍋蓋加入配
- 加入配料煮飯時,請務必遵守最大 煮飯容量。

- 請先調節好加水量,再加入配料。 如果先加入配料再調節加水量,可 能導致煮出的米飯偏硬。
- 以下情況可能導致無法煮出美味可 口的米飯或燒焦等。
- · 醬油或味醂等調味料太多時
- · 調味料沉底時
- · 使用番茄醬或茄汁紅醬時
- · 將配料與米混在一起時
- 在「Porridge」選單加入配料 時,加入配料後的水位請勿超過 「Porridge」最上方的水量刻

度。

■免洗米也請使用隨附的量杯稱 量。→P.130·132

關於免洗米

- ■免洗米請以內鍋刻度為參考, 比標準略微多加一些(刻度線 沒入水面的程度)。
- ■煮免洗米時,可能會出現厚鍋 巴。
- ■加入免洗米與水後,為了讓每 一粒米都充分吸水,請從底部 開始仔細攪拌。如果僅從上方 加水,可能出現米未能充分吸 水的情況,導致無法煮出美味 可口的米飯。
- ■若加水後出現白色渾濁,建議 更換水1到2次進行淘洗。雖然 水變白是因為米中的澱粉,而 非米糠造成,但直接煮可能導 致焦底、內容物溢出或無法煮 出美味可口的米飯。

關於浸泡(吸水)

- ■各選單的煮飯時間內已包含 浸泡程序(「Quick」「Exp Limited Cups」選單除外), 因此無須事先將米加水浸泡, 也能馬上開始煮飯。
- ■也可進行預約浸泡。→P.140

選單介紹



11)Porridge

(12)Brown Porridge

壓力

(13)Brown

1.0L型

1.8L型

< 2 1~3.5杯

< 2~6杯

<加配料的糙米> 1~2杯

<加配料的糙米> 2~4杯

Brown

1.0L型 68 ~ 79分鐘

1.8L型 68 ~ 82分鐘

1小時25分鐘以上

請盡快食用*2

煮糙米時選擇。

想讓糙米綿軟易食時選擇。(煮飯時間 會比「Brown」選單更長。)此外與 「Brown」選單相比,有益健康的營養 素GABA (r-氨基丁酸) 也會有所增

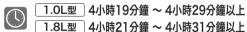
14 Brown GABA

壓力

1.0L型 1~3.5杯

王⁵ 1

Brown





4小時35分鐘以上



請盡快食用*2

煮粥時選擇。

1.0L型

<稠粥> 0.5~1杯

<加配料的稠粥> 0.5~1杯

<稀粥> 0.5杯

1.8L型

<稠粥> 0.5~2杯

<加配料的稠粥> 0.5~2杯

<稀粥> 0.5~1.5杯

<稠粥> Porridge ・ Firm 王⁵1 <稀粥> Porridge ・ Soft



可在40~90分鐘範圍內設定 烹調時間。 煮飯所需的時間*1



煮飯容量

王⁵₃

內鍋刻度

預約時間標準



烹調時間+1分鐘

可保溫

請盡快食用*2

- •粥煮好後,若放置不管,會變成糊狀或是 發黏,因此請盡快食用。
- ●加入配料煮飯時的注意事項→P.125

1.0L型

煮糕米粥時選擇。

<稠粥> 0.5~1杯

<加配料的稠粥> 0.5杯

<稀粥> 0.5杯

1.8L型

<稠粥> 0.5~2杯

<加配料的稠粥> 0.5~1.5杯

<稀粥> 0.5~1.5杯

<稠粥> Porridge ・ Firm <稀粥> Porridge · Soft

1.0L型 85 ~ 99分鐘

1.8L型 85 ~ 101分鐘

1小時40分鐘以上



可保溫 請盡快食用*2

- •粥煮好後,若放置不管,會變成糊狀或是發 黏,因此請盡快食用。
- ●加入配料煮飯時的注意事項→P.125

壓力」這是加壓煮飯的選單。使用壓力煮時,會在煮飯過程中調整壓力,蒸氣量會因此突然增加,請多加注意。避

- *1:煮飯所需的時間為馬上開始煮飯的情況下到燜好飯為止的時間。(電壓220-230V/室溫23度/水溫23度/加水 量按標準水位)煮飯時間會根據煮飯量、米的種類、配料種類及份量、室溫、水溫、加水量、電壓、使用預約 煮飯 (浸泡) 等條件而有些許差異。
- 126 *2:雖然會自動保溫,但可能有損米飯的美味,因此請盡快食用,避免保溫。

 I_{3}^{5}

●加入配料煮飯時的注意事項→P.125 【糙米、什穀糙米中加入白米煮時】

- ◆什穀糙米為糙米中加入什穀雜糧的米。
- ●糙米、什穀糙米比白米多時,請選擇「Brown」選單煮。
- 糙米、什穀糙米與白米等量,或白米較多時,請選擇 「Plain」選單煮。這種情況下,請先將糙米、什穀糙 米浸於水中1~2小時,使其充分吸水。

可保溫

要點

●糙米、什穀糙米與白米的合計量, 1.0L 型最多不超過 3.5杯, 1.8L 型最多不超過6杯。

【糙米和什穀雜糧一起煮時】

- ●請務必選擇「Brown」選單。
- ●糙米與什穀雜糧的合計量, 1.0L 型最多不超過3.5 杯, 1.8L 型最多不超過6杯。

1.8L型 2~6杯

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選單介紹



15 Quick Cook

→ P.141 • 142

進行簡單的短時間烹調時選擇。沸騰後用高溫繼續加熱。

16 Slow Cook

→ P.141 • 143

進行長時間燉煮的烹調時選擇。沸騰後火力減弱,減少蒸氣慢慢燉煮。

17 Soup →P.141 · 142

燉湯時選擇。

要點

- ●請務必使用「Quick Cook」、「Slow Cook」 或「Soup」選單進行烹調。
- 如果使用煮飯選單烹調,可能因蒸氣或內容物噴 出而導致燙傷或受傷,或是內鍋出現燒焦等損 作。
- 墩煮料理在加熱後,以保溫狀態靜置一陣子,會更加入味而柔軟。

18 Bread Fermentation →P.144 ~ 147

發酵麵包時選擇。

19 Bread Bake

→P.144 **~** 147

烤麵包時選擇。

20 Cake

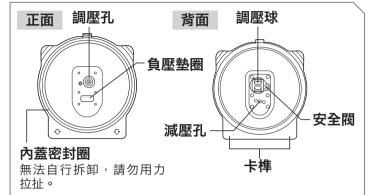
→P.148 • 149

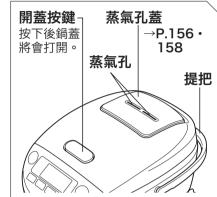
做蛋糕時選擇。

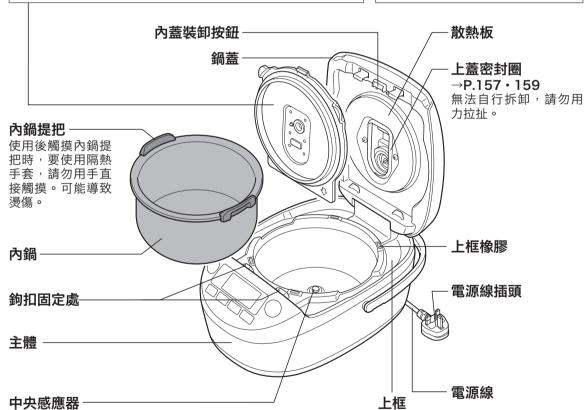
各部名稱及附件

◇開箱後,請先確認以下內容。

內蓋→P.156・159





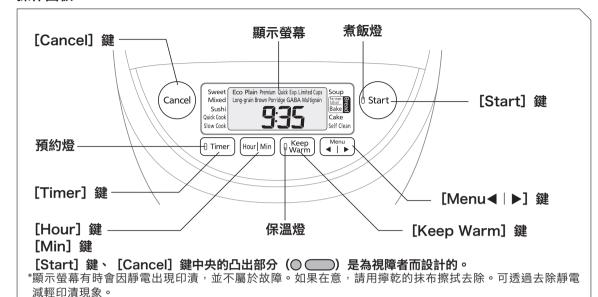


移動主體時,務必握住提把移動。 *主體處於高溫時,務必使用隔熱手套。 可能導致燙傷。

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各部名稱及附件

操作面板



確認附件



關於內鍋(土鍋塗層)

為了使煮出的米飯味道接近使用土鍋所煮出的口 感,內鍋表面增添陶土材料塗層加工。

關於聲響

煮飯、保溫、再加熱過程中發出的下列聲音並不 屬於異常。

- 「嗚嗚」聲(風扇轉動的聲音)
- 「嘰」與「唭哩哩哩…」聲(IH運作的聲音)
- 「噗咻」與「啵喀啵喀」的聲音(沸騰的聲音)
- 「喀嚓喀嚓」的聲音(進行壓力調整的聲音)

關於鋰電池

電子鍋內建鋰電池,因此即使拔下電源線插頭, 現在時刻或預約時刻也會持續記憶。

鋰電池電量耗盡後,如果插入電源線插頭,顯示螢幕會閃爍「0:00」。此時雖然可以進行一般的煮飯,但是一旦拔下電源線插頭,現在時刻、預約時刻以及保溫經過時間等記憶內容就會立刻消失。

①注意

顧客無法自行更換鋰電池。如果需要更換新的鋰電池,請至原購買處委託維修。(需自費)

第一次使用時

請先清洗內鍋、內蓋、蒸氣孔蓋與附件再使用。 →P.156~159

確認時刻

時刻以24小時制顯示。如果時刻不準確,請根據現在時刻調整對時。→**P.131**

現在時刻的調整方法

時刻以24小時制顯示。

*煮飯(烹調)過程中、保溫期間、預約設定期間、預約煮飯(浸泡)期間以及選中「Porridge」「Quick Cook」「Slow Cook」「Soup」「Bread Fermentation」「Bread Bake」「Cake」期間,無法進行時刻調整。

例:將「9:30」調整為「9:35」時



將電源線插頭插入插座。



2 按下 [Hour] 或 [Min] ,進入時刻設定模式。

◇按下 [Hour] 或 [Min] 後, ②將會亮燈。



- 3 調整時刻。
- ◇按下[Hour]可以1小時為單位調整時間,按下[Min]可以1分鐘為單位調整時間。
- ◇持續按壓,可快速變換時間。
- ◇調整時刻過程中想要取消時,請按[Cancel]。



- 4 按下 [Start]。
- ◇●熄滅,時刻調整完畢。

煮飯方法

〈正確的測量範例〉

〈錯誤的測量範例〉





使用隨附的量杯來稱量米。

- ◇請務必使用隨附的量杯。 如果使用計量米箱等器具,可能導致出現誤差。
- ◇免洗米也請同樣使用隨附的量杯進行稱量。

量杯平口盛滿一杯:約0.18L=約150g

企注意

- 煮飯時請勿超過指定的煮飯容量。可能會無法煮出美味可口的米飯。→P.122~128·171
- 請勿加入容易造成堵塞的莧菜籽等顆粒特別小的什穀雜糧煮飯。可能因調壓孔或減壓孔堵塞而出現蒸氣洩漏、內容物溢出,導致燙傷或受傷。



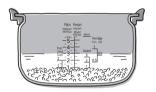


洗米。

- ◇ 先使用足量的水快速攪動洗米後,立刻將水倒掉。 請盡量使用冷水,並以手快速洗米,以避免洗米的髒水被米吸收。
- ◇換2~3次水,直至水的渾濁變得輕微。
- ◇免洗米請從底部開始仔細攪拌。→P.125

注意

請勿使用溫熱水(約35度以上)洗米。可能會無法煮出美味可口的米飯。





調整加水量。

- ◇請將內鍋水平放置,將米攤平整。
- ◇請對照內鍋內側的水量刻度,根據個人喜好調整加水量。→P.125

小注意

● 請勿使用溫熱水(約35度以上)來調節加水量。可能會無法煮出美味可口的米飯。





》 將內鍋放進主體,關閉鍋蓋,並將電源線插頭插入插座。

- ◇請充分擦乾後附著在內鍋外壁上的 水滴,然後再放入主體內。 可能會無法煮出美味可口的米飯。
- ◇請用雙手確實關閉鍋蓋。
- ◇保溫燈亮燈時,請按 [Cancel] 使 其熄滅。



A注意

- 附著在上框、開蓋按鍵附近與內蓋上的飯粒、米粒等,請務必擦拭乾淨。可能導致鍋蓋無法 閉合、煮飯過程中蒸氣洩漏、內容物噴出等,進而導致燙傷或受傷。
- 如果內蓋沒有放好,鍋蓋將無法關閉。
- 請務必確認鍋蓋是否已確實蓋緊。壓力IH電子鍋系列的內鍋內部密封性很高,因此有時會難 以關閉鍋蓋。

《關於聲響》

- 在未放入內鍋的狀態下按下 [Start] 時或是按下 [Keep Warm] 時,會發出「嗶嗶」的提示音。
- 如果介意提示音的聲響,可以調整音量。→P.170





按下 [Menu◀ | ▶] ,選擇選單。 →P.122~128

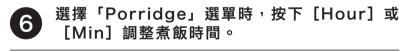
◇每按一下,選單或◀▶便會閃爍,選單會進行切換。

Eco ↔ Plain ↔ Premium ↔ Quick ↔ Exp. Limited Cups ↔ Long-grain ↔ Brown ↔ Porridge ←

Sushi ↔ Mixed ↔ Sweet ↔ Multigrain ↔ Brown GABA ↔ Brown Porridge ←

Quick Cook ↔ Slow Cook ↔ Soup ↔ Great Fermen ↔ Great Bake ↔ Cake ↔ Self Clean ←





- ◇初始設定為60分鐘。請根據個人喜好調整時間。
- ◇可在40~90分鐘範圍內,以5分鐘為單位進行設定。
- ◇每按1次 [Hour] ,會增加5分鐘,每按1次 [Min] ,會減少5分鐘。

煮飯方法



7

按下 [Start] 。

◇開始加壓時,「Pressure」亮燈。釋放壓力後,2分鐘後「Pressure」即會熄滅。(「Pressure」顯示燈不亮燈的選單→P.122~128)

↑ 警告

的剩餘時間。

- 煮飯過程中請勿將臉或者手靠近蒸氣孔。由於會有大量蒸氣 從蒸氣孔冒出,可能會導致燙傷或受傷。
- <不得已須停止煮飯時>

Plain以外為 嗶-

- (1)請確認蒸氣孔蓋附近是否有人。
- (2)按下 [Cancel] 停止煮飯。(從蒸氣孔處會噴出大量高溫蒸氣,請多加小心。)
- (3)等待約2分鐘,確認「Pressure」已熄滅,且不再冒蒸氣後,再按下開蓋按鍵。
- *如果按下[Cancel]後便立刻打開鍋蓋,可能導致燙傷。
- <重新煮飯時>

將內鍋裡的米和水全部換新,主體充分冷卻後,再重新開始 者飯。

*如果先按下[Cancel],則會在中途停止煮飯。若未將內鍋裡的米和水全部換新,便重新開始煮飯,剛才煮到一半的米會再次從頭開始煮,可能導致燒焦或無法煮出美味可口的米飯。

△ 注意

- 以下情況下,請務必待主體冷卻之後再煮飯。
- 連續煮飯時
- 停止保溫後立即煮飯時

可能導致煮飯時間延長或者無法煮出美味可口的米飯。

*各選單的煮飯時間(標準時間)→P.122~128







使用隔熱 手套等 水珠存留 部分 (上框)

8

煮好後,請立刻將米飯攪拌均勻。

- ◇米飯煮好後,會發出8次「嗶-」的提示音,並自動保溫。(可保溫的選單→P.122~128/關於保溫→P.136)
- ◇藉由立刻將米飯攪拌均勻,可以讓多餘的水分蒸發。
- ◇ 攪拌米飯時,請確保沒有飯粒附著在內鍋的側面。(由於內鍋形狀的特性,米飯中央有時會稍微呈現凹陷。)
- ◇使用後,請先按 [Cancel] 並拔下電源線插頭,待冷卻後再進行清潔保養。
- ◇在「Porridge」「Brown Porridge」選單中添加食材時,或煮飯時間不足時,請在保溫燈亮燈或閃爍的狀態下,按下 [Hour]、 [Min],調整追加煮飯時間,然後按 [Start]。以1分鐘為單位,每次最長可追加15分鐘,最多可追加3次。
- ◇追加加熱時,請先充分攪拌均勻,然後再按「Start」。
- ◇粥如果長時間保溫,會變成糊狀,因此請盡快食用。

⚠ 警告

●打開鍋蓋時,請先確認蒸氣孔中不再有蒸氣冒出,且「Pressure」熄滅,然後再打開。可能導致燙傷或受傷。→P.122~128

△ 注意

- 如果在未取消保溫的狀態下拔下電源線插頭,則下次使用時保溫燈將會亮燈,無法煮飯。
- 如果在剛煮好飯後或保溫過程中打開鍋蓋,蒸氣水珠流到上框或外面時,請擦拭乾淨。有幾個選單可能會殘留較多蒸氣水珠。

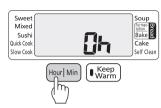
關於保溫

保持白米(免洗米)的光澤美味。 煮飯結束後會自動切換為保溫。

(可保溫的選單→P.122~128)



持續按住 [Hour] ,將以1小時為單位顯示保溫經過時間,最長為24小時(24h)。如果超過24小時,則會閃爍顯示「24」,且「h」亮燈。



停止保温時

按下「Cancel」。(保溫燈熄滅)



再次保温時

按下 [Keep Warm] 。



保溫少量米飯時

將米飯集中到內鍋中央保溫, 並請盡快食用。



企注意

- 請勿進行如下形式的保溫,以免造成米飯出現異味、變乾、變色、變質或內鍋腐蝕等。
- · 拔掉電源線插頭保溫
- · 在盛放著米飯的狀態下取消保溫
- ・冷飯保温、添加冷飯
- ・飯匙放在鍋中一起保溫
- ・米飯的量較少時 (1.0L 型:1杯以下、1.8L 型:2杯以下)
- · 白米(免洗米)以外的保溫
- · 米飯沒有集中內鍋中央
- ・保温24小時以上

- 如果在剛煮好飯後或保溫過程中打開鍋蓋,蒸氣水珠流到上框或外面時,請擦拭乾淨。有幾個選單可能會殘留較多蒸氣水珠。
- 內蓋有髒汙時,可能會殘留較多水珠。
- 在保溫中如果拿起內鍋,保溫就會被取消,請多加注章。
- 內鍋邊緣與密封圈類如果沾有飯粒等,請擦拭乾 淨。可能導致乾燥、變色、異味或發黏。
- 如果在嚴苛的環境條件下(寒冷地帶或周圍溫度 較高時等)使用,請盡快食用。

再加熱方法

◇保溫中的米飯可於食用前進行再加熱,便能熱騰騰地品嚐。





將保溫中的米飯撥散,均勻灑入1~2大匙的水。

◇灑水可避免米飯變乾,口感更飽滿。





確認保溫燈亮燈。

◇如果保溫燈未亮燈,將無法進行再加熱。 未亮燈時,請按下 [Keep Warm]。





按下 [Start] 。

◇在再加熱的剩餘時間到剩下5分鐘時,會顯示剩餘時間。 再加熱結束後,「嗶-嗶-嗶-」連響3次提示音,保溫燈亮燈





- ◇希望中途停止再加熱時,按下[Cancel]。
- ◇米飯較涼(約55度以下)時,將發出嗶嗶的提示音,不可再加熱。





將加熱後的米飯攪拌均勻。

◇攪拌翻動完米飯後,請用雙手確實關閉鍋蓋。

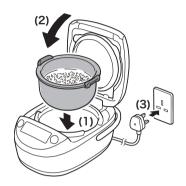
小注意

- 如果米飯超過內鍋一半以上,因米飯的量多,可能無法充分加熱。
- 如果在下列情況下進行再加熱,米飯可能會偏乾。
- · 米飯還很燙時(例如剛煮好時等)
- ・米飯的量較少時(1.0L 型:1杯以下、1.8L 型:2杯以下)
- · 重複加熱3次以上時
- 「Porridge」「Brown Porridge」「Slow Cook」「Bread Fermentation」「Bread Bake」「Cake」「Self Clean」無法進行再加熱。

預約煮飯方法

- ◇可以按照用餐的時刻煮好米飯。
- ◇選擇「Timer1」或「Timer2」後設定預約時刻,便可在預約的時刻煮好米飯。
- ◇設定好的時刻將會保留記錄,可以設定「Timer1」「Timer2」2個時刻。
- ◇事先分別設定好常用的時刻,將會十分便利。

例:如果在「Timer1」上設定13:30,則米飯會在13點30分煮好。



將內鍋放進主體,關閉鍋蓋,並將電源線插頭插入插座。

◇煮飯方法請按照→P.132・133 的❶~④的步驟操作。



2 確認現在時刻。

◇現在時刻的調整方法→P.131



- 3 按下 [Menu ◀ I ▶] ,選擇想要的煮飯選單。
- ◇如果已經事先選好選單,就無需再次選擇選單。
- ◇保溫燈亮燈時,請按 [Cancel] 使其熄滅。(在保溫燈亮燈時無法 預約)



- 選擇「Porridge」選單時,按下 [Hour] 或 [Min] 調整煮飯時間。
- ◇初始設定為60分鐘。請根據個人喜好調整時間。
- ◇可在40~90分鐘範圍內,以5分鐘為單位進行設定。
- ◇每按1次 [Hour] ,會增加5分鐘,每按1次 [Min] ,會減少5分鐘。



- **5** 按下 [Timer] ,選擇「Timer1」或 「Timer2」。
- ◇每按1次,即會依「Timer1」→「Timer2」→「Soak Timer」的順序切換。
- ◇由於會顯示上次設定的預約時刻,因此如要預約同一時刻煮飯,則無需再次調整時刻。(前往步驟⑥)
- ◇無法預約煮飯的選單將不會顯示。



時刻以24小時制顯示。



按下 [Hour] 或 [Min] 調整希望米飯 煮好的時刻。

- ◇按下[Hour]可以1小時為單位調整時間,按下[Min]可以10分鐘為單位調整時間。
- ◇持續按壓,可快速變換時間。
- ◇如果設定的時間短於預約設定的標準時間→P.122~ 128,可能不會依照預約的時刻煮好飯。



7 按1次 [Start]。

◇預約設定錯誤時,請按下 [Cancel] 後,再重新設定。

① 注意

- 在下列情況下無法設定預約煮飯。
- · 「Quick」「Exp. Limited Cups」「Mixed」「Sweet」「Quick Cook」「Slow Cook」「Soup」「Bread Fermentation」「Bread Bake」「Cake」「Self Clean」時
- ·顯示螢幕的時間閃爍顯示「0:00」時
- ・未放入內鍋時
- 設定的預約時間較長時,可能會出現鍋巴現象。如果介意鍋巴的顏色,請將米仔細洗淨。
- 預約煮飯的設定時間請控制在12小時以內,以免食物腐壞。

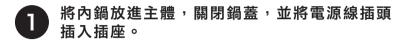
《關於聲響》

- 按下「Timer」後,如果30秒之內未進行任何操作,將會發出「嗶嗶」的提示音。
- 在無法預約煮飯的狀態下按下 [Timer] 時,會發出「嗶嗶」的提示音。
- 如果介意提示音的聲響,可以調整音量。→P.170

預約浸泡方法

- ◇可設定讓米自然吸水 (預先浸泡) 的時間。
- ◇選擇「Soak Timer」並設定好浸泡時間後,即會在設定之時間過後開始煮飯。
- ◇浸泡時間可在10~60分鐘範圍內,以10分鐘為單位進行設定。

例:如果在「Soak Timer」中設為50分鐘,則會在50分鐘後開始煮飯。



◇煮飯方法請按照→P.132·133 的 ●~ ● 的步驟操作。



- ◇如果已經事先選好選單,就無需再次選擇選單。
- ◇保溫燈亮燈時,請按 [Cancel] 使其熄滅。(在保溫燈亮燈時無法 預約)

選擇「Porridge」選單時,按下 [Hour] 或 [Min] 調整煮飯時間。

- ◇初始設定為60分鐘。請根據個人喜好調整時間。
- ◇可在40~90分鐘範圍內,以5分鐘為單位進行設定。
- ◇每按1次 [Hour] ,會增加5分鐘,每按1次 [Min] ,會減少5分鐘。

4 按下 [Timer] ,選擇「Soak Timer」。

- ◇每按1次,即會依「Timer1」→「Timer2」→「Soak Timer」的順序切換。
- ◇無法預約浸泡的選單將不會顯示。

5 按下 [Hour] 或 [Min] 調整浸泡時間。

- ◇可在10~60分鐘範圍內,以10分鐘為單位進行設定。
- ◇每按1次[Hour],會增加10分鐘,每按1次[Min],會減少10分鐘。
- ◇若浸泡時間長,煮出來的飯便會變軟。

6 按1次 [Start]。

◇預約設定錯誤時,請按下 [Cancel] 後,再重新設定。

①注意

確認顯示燈 已熄滅

60

30

50

- 在下列情況下,無法預約浸泡。
- 「Quick」「Exp. Limited Cups」「Mixed」「Sweet」「Quick Cook」「Slow Cook」「Soup」「Bread Fermentation」「Bread Bake」「Cake」「Self Clean」時
- ·顯示螢幕的時間閃爍顯示「0:00」時
- · 未放入內鍋時

《關於聲樂》

Plain為 嗶嗶-

Plain以外為 嗶-

- ●按下 [Timer]後,如果30秒之內未進行任何操作,將會發出「嗶嗶」的提示音。
- 在無法預約浸泡的狀態下按下[Timer]時,會發出「嗶嗶」的提示音。
- 如果介意提示音的聲響,可以調整音量。→P.170

烹調方法 (Quick Cook/Slow Cook/Soup)

◇ Quick Cook…進行簡單的短時間烹調時選擇。沸騰後用高溫繼續加熱。

(可設定的時間:1~30分鐘)

◇Slow Cook ···進行長時間燉煮的烹調時選擇。沸騰後火力減弱,減少蒸氣慢慢燉煮。不易煮爛,不必

擔心會煮幹。(可設定的時間:30~360分鐘)

◇Soup …… 燉湯時選擇。 (可設定的時間:5~180分鐘)

禁止進行的烹調 範例

- · 烹調咖哩、奶油燉菜、果醬等濃稠料理(使用料理塊或澱粉烹調時,先只烹調食材,然後加入料理塊或澱粉進行追加加熱)
- ・使用會快速發泡的「小蘇打」等產品的烹調・市售菜譜上記載的使用電子鍋製作的料理或
- 將食材或調味料放入塑膠袋中進行加熱的烹
- 可能會造成調壓孔堵塞的帶皮的番茄或綠葉 蔬菜的烹調
- · 使用可能會造成調壓孔堵塞的烹調紙、鋁 箔、保鮮膜的烹調
- · 容易起泡膨脹的魚漿製品或煮豆子等豆類、 麵類食品的烹調
- · 用油量大的烹調



事先處理好食材,並倒入內鍋。

◇放入食材時,請以內鍋內側的「Plain」刻度為標準。

(Quick Cook)

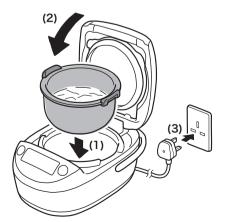
1.0L 型		1.0L 型	1.8L 型
最	大量	刻度 5以下	刻度 8以下
最	引量	刻度 1以上	刻度 2以上

⟨Slow Cook • Soup⟩

(0.0		
	1.0L 型	1.8L 型
最大量	刻度 5以下	刻度 8以下
最小量	刻度 2以上	刻度 3以上



將內鍋放進主體,關閉鍋蓋,並將電源 線插頭插入插座。



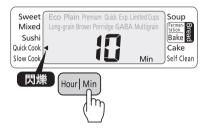
① 注意

- 超過最大量時,可能出現無法煮熟或是溢出的情況,請多加註意。少於最小量時,也可能出現溢出的情況,請多加注意。
- 烹調時請先充分攪拌,以免調味料沉澱到內鍋鍋底。
- 使用熱高湯或滷汁時,可能出現風味不佳的情況。請待高湯或滷汁冷卻後再開始烹飪。
- 請勿使用金屬製的勺子、湯匙、打蛋器等堅硬物體。
- 烹調食譜指南中未記載的料理時,可能發生內容物溢出或焦底等情況,請多加注意。
- 由於牛奶與豆漿等食材很容易溢出,請在加熱結束後再加, 並視情況以每次5分鐘分次追加加熱。

烹調方法

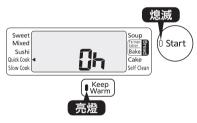
Quick Cook · Soup時







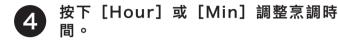
顯示剩餘時間。



以0~6小時(0~6h)的範圍顯示保溫

按下 [Menu ◀ | ▶] ,選擇「Quick Cooki或「Soup」。

- ◇「Quick Cook」的初始設定為15分鐘。
- ◇「Soup」初始設定為60分鐘。



- ◇「Quick Cook」可在1~30分鐘範圍內,以1分鐘為單位進行設定。
- ◇「Quick Cook」選單下,每按1次「Hour」,會增加1分 鐘,每按1次「Min」,會減少1分鐘。
- ◇「Soup」可在5~180分鐘範圍內,以5分鐘為單位進行設定。
- ◇「Soup」選單下,每按1次[Hour],會增加5分鐘,每按 1次 [Min] ,會減少5分鐘。
- ◇持續按壓,可快速變換時間。



◇開始烹調。

① 注意

• 請勿中途打開鍋蓋。

煮好後…

- ◇「嗶──」鳴響8次,並自動切換至保溫模式,此時保溫燈 會亮燈,顯示螢幕顯示「Oh」。
- ◇追加加熱的方法(烹調時間不足時,或者使用料理塊或澱粉 進行烹調時)
- (1)請確認保溫燈是否已亮燈。

*使用料理塊或澱粉等時,請將料理塊或澱粉等加入內鍋中,並 將整體充分攪拌均勻。

- (2)按下[Hour],調整追加的烹調時間。(最長30分鐘) (3)按下「Start]。(追加烹調最多可追加3次)
- ◇保溫中的料理如欲重新加熱(加熱至最佳品嚐溫度)時,請 在保溫燈亮燈的狀態下,按下「Start]進行再加熱。
- ◇烹調結束後會繼續保溫,並以1小時為單位顯示保溫經過 時間,最多顯示至6小時。如果超出6小時,會閃爍顯示 「6」。請盡快食用。
- ◇烹調結束後,請按「Cancel」,去除異味。(清洗方法 →P.160)

Slow Cook時







- 按下 [Hour] 或 [Min] 調整烹調時 間。
- ◇可在30~360分鐘範圍內,以10分鐘為單位進行設定。
- ◇每按1次「Hour」,會增加10分鐘,每按1次「Min」,會 減少10分鐘。
- ◇持續按壓,可快速變換時間。





顯示剩餘時間。



以0~6小時(0~6h)的範圍顯示保溫 經過時間。

按下 [Start]。

◇開始烹調。

企注意

• 請勿中途打開鍋蓋。

煮好後…

- ◇「嗶──」鳴響8次,並自動切換至保溫模式,此時保溫燈 會亮燈,顯示螢幕顯示「Oh」。
- ◇追加加熱的方法(烹調時間不足時,或者使用料理塊或澱 粉進行烹調時)
- (1)請確認保溫燈是否已亮燈。
 - *使用料理塊或澱粉等時,請將料理塊或澱粉等加入內鍋中, 並將整體充分攪拌均勻。
- (2)按下 [Hour] ,調整追加的烹調時間。(最長60分 鐘)
- (3)按下 [Start] 。 (追加烹調最多可追加3次)
- ◇Slow Cook不可在保溫過程中重新加熱(再加熱)。
- ◇烹調結束後會繼續保溫,並以1小時為單位顯示保溫經過 時間,最多顯示至6小時。如果超出6小時,會閃爍顯示 「6」。請盡快食用。
- ◇烹調結束後,請按[Cancel],去除異味。(清洗方法 →P.160)

- ↑ 注意 有些料理若是持續保溫,可能會影響風味,請多加注意。
 - 使用料理塊或澱粉等烹調濃稠料理時,可能出現調壓孔、安全閥和減壓孔堵塞,內部產生高壓 的情況,因此請務必使用追加加熱進行烹調。可能因蒸氣或內容物溢出,導致燙傷或受傷。

- 烹調時間不足時,追加烹調前請勿按下 [Cancel] 。保溫燈熄滅後將無法繼續烹調。如果已經按下了,按 照以下步驟烹調。
- (1)取出內鍋,放在濕布上。(2)打開主體的鍋蓋,放置10分鐘,冷卻主體與內鍋。
- (3)再次將內鍋放入主體中。(4)按照從P.141的②開始的要領進行烹調。

麵包的製作方法 (Bread Fermentation/Bread Bake)

/ 注意

- 請勿製作食譜指南中未刊登的麵包。請勿超過刊登的份量製作。可能無法做出美味的麵包。
- 酵母請使用乾酵母。

Bread Fermentation/Bread Bake 選單

吐司麵包

113kcal (1.0L 型、每1/8片)

| 材料

	1.0L 型:2~3人份	1.8L 型:3~4人份
●高筋麵粉	200g	300g
• 乾酵母	3g(略少於1小匙)	4.5g(1又1/2小匙)
砂糖	6g(2小匙)	9g(1大匙)
鹽	2g(1/3小匙)	3g(1/2小匙)
• 奶油	15g	25g
• 脫脂奶粉	8g(1大匙+1小匙)	12g(2大匙)
● 溫水(約30度)	130mL	200mL





將材料全部放入調理盆中,並用手聚攏。

- (1)高筋麵粉過篩,將奶油恢復至常溫使之變軟。
- (2)將高筋麵粉加入到調理盆中,依次加入脫脂奶粉、砂糖和乾酵母,加鹽時注意不要讓鹽直接接觸到乾酵母。
- (3)再加入奶油,在乾酵母上澆溫水。
- (4)用木鏟將整體攪拌混合,然後用手聚攏。

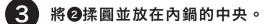


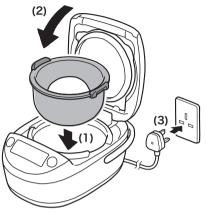


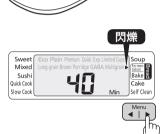
聚攏到一定程度後,放到桌子上,揉制 約20分鐘。

◇請將它拉伸後再折疊,充分揉制。麵團變得柔滑,能夠延 展而不斷開時,即已揉制完成。





















將內鍋放進主體,關閉鍋蓋,並將電源 線插頭插入插座。



5 發酵40分鐘。(1次發酵)

- (1)按下 [Menu◀ | ▶] ,選擇「Bread Fermentation」。
- ◇可在5~60分鐘範圍內,以5分鐘為單位進行設定。
- ◇每按1次 [Hour] ,會增加5分鐘,每按1次 [Min] ,會 減少5分鐘。

(2)按下 [Start]。



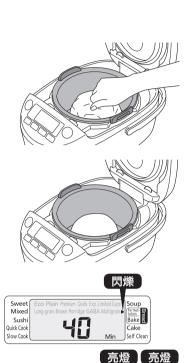
1次發酵結束後…

◇保溫燈和顯示螢幕的「O」閃爍。

- (1)打開鍋蓋,確認麵團的發酵情況。
- ◇1次發酵後,麵團會膨脹至原來的2~2.5倍。
- ◇用手指沾上高筋麵粉並按壓麵團中央,若能留下小洞,即 說明1次發酵完成。
- *如果小洞復原,則說明發酵不足,請在保溫燈閃爍的狀態下按下 [Hour] ,調整追加發酵時間,然後按下 [Start] 。(每次最 長可追加15分鐘,最多可追加3次。)

(2)按下 [Cancel]。

麵包的製作方法



Bake Cake
Cake
Self Clean

嗶- (鳴響8次)

閃爍 Keep Warm

Mixed Sushi

Sweet Mixed Sushi

Quick Cook

Cancel

Sushi Quick Cook

- 輕按麵團整體,去除氣體。
- 將◆重新揉圓,形狀規整後放入內鍋的 中央,蓋上鍋蓋。

《要點》

請記住這個麵團的大小,因為2次發酵結束後,需要確認麵團 是否膨脹了1.5~2倍。

發酵40分鐘。(2次發酵)

(1)確認已選擇「Bread Fermentation」,並顯示40分鐘。

(2)按下 [Start]。

◇保溫燈和顯示螢幕的「O」閃爍。

2次發酵結束後…

(1)打開鍋蓋,確認麵團膨脹至在⑧排出氣體後的1.5~2倍大 //\ 0

(2)關閉鍋蓋,按下 [Cancel]。

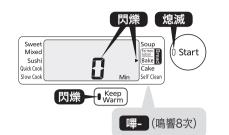
烘烤40分鐘。

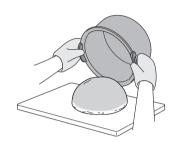
(1)按下 [Menu◀ | ▶] ,選擇「Bread Bake」。

◇可在5~60分鐘範圍內,以5分鐘為單位進行設定。 ◇每按1次「Hour」,會增加5分鐘,每按1次「Min」,會

減少5分鐘。

(2)按下 [Start]。





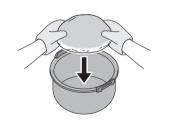
烘烤完成後…

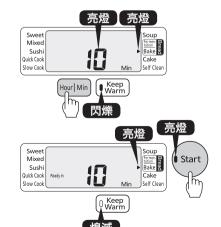
- ◇保溫燈和顯示螢幕的「O」閃爍。
- (1)打開鍋蓋,用竹籤戳入麵包的中央。(如果沒沾到麵團就 表示內部烤熟了)
- *沾到麵團時,請在保溫燈閃爍的狀態下按[Hour],調整追加烘 烤時間,然後按下「Start」。(每次最長可追加15分鐘,最多 可追加3次。)

(2)取出內鍋並翻轉,將麵包取出。

企注意

- 追加烘烤或是表面烤出焦痕前請勿按下 [Cancel] 。 保溫 燈停止閃爍後將無法繼續烘烤。如果已經按下了,請按照以 下步驟烘烤。
- (1)取出內鍋,放在濕布上。
- (2)打開主體的鍋蓋,放置10分鐘,冷卻主體與內鍋。
- (3)再次將內鍋放入主體中。
- (4)選擇「Bread Bake」,設定追加時間並按 [Start]。
- 取出內鍋時,請注意務必使用隔熱手套等,而不要用手直接 觸摸。可能導致燙傷。
- 烘烤完成後,請立即取出麵包。如果持續放在內鍋,可能會 因為沾在內蓋上的蒸氣水珠滴落,而造成發黏。





- 若希望將表面烤出焦痕,請將麵包翻轉 再繼續烘烤10分鐘。
- (1)請將麵包表面向下(未經烘烤的面)放入內鍋中。

△ 注意

- 請務必使用隔熱手套,小心燙傷。
- (2)再次將內鍋放入主體中。
- (3)請在保溫燈閃爍的狀態下按[Hour],設定為10分鐘, 然後按下[Start]。





蛋糕的製作方法

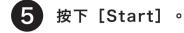


事先處理好食材,將麵團倒入內鍋,去 除麵團的空氣。

①注意

- 製作食譜指南中未記載的蛋糕時,可能會出現麵糊溢出或是 無法烤出美味的蛋糕等情況,請多加注意。
- ◆去除麵團的空氣時,請在柔軟的布上進行。可能導致內鍋變形或破損。

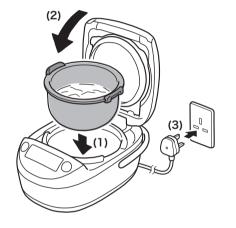




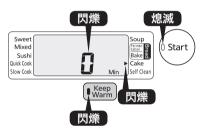
◇開始加熱。

①注意

• 請勿中途打開鍋蓋。



將內鍋放進主體,關閉鍋蓋,並將電源 線插頭插入插座。



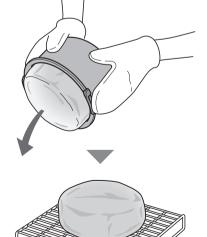
- **6** 完成後,打開鍋蓋,用竹籤戳入蛋糕的中央。
- ◇烘烤完成後,會發出8次「嗶-」的提示音,保溫燈和「O」 問煙。
- ◇如果竹籤沒沾到麵團就表示內部烤熟了。
- ◇竹籤沾到麵團時,請在保溫燈閃爍的狀態下按[Hour], 調整追加加熱時間,然後按下[Start]。(每次最長可追 加15分鐘,最多可追加3次。)

企注意

- 追加加熱前請勿按下 [Cancel] 。保溫燈停止閃爍後將無 法繼續烘烤。如果已經按下了,按照以下步驟加熱。
- (1)取出內鍋,放在濕布上。
- (2)打開主體的鍋蓋,放置10分鐘,冷卻主體與內鍋。
- (3)再次將內鍋放入主體中。
- (4)按照從P.148的3開始的要領進行加熱。



- 多 按下 [Menu 【 I 】,選擇 「Cake」。
- ◇初始設定為40分鐘。



- **7** 使用隔熱手套等取出內鍋,將蛋糕取出 冷卻。
 - ◇製作完蛋糕後,按下 [Cancel] ,去除異味。(清洗方法 →P.160)

△ 注意

- 取出內鍋時,請注意務必使用隔熱手套等,而不要用手直接 觸摸。可能導致燙傷。
- 蛋糕烤好後,請立刻取出。如果持續放在內鍋,可能會因為 沾在內蓋上的蒸氣水珠滴落,而造成發黏。



- 4 按下 [Hour] 或 [Min] 調整加熱時間。
- ◇可在5~80分鐘範圍內,以5分鐘為單位進行設定。
- ◇每按1次[Hour],會增加5分鐘,每按1次[Min],會 減少5分鐘。
- ◇持續按壓,可快速變換時間。

食譜指南

- ◆本食譜指南中所使用的量杯為0.18L(隨附的量杯)。
- 1大匙為15mL。 1小匙為5mL。
- 醬油或味醂等調味料太多時,可能無法煮出美味可口的米飯。
- *煮免洗米時無需洗米。 *各道料理所記載的熱量僅為參考。

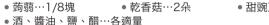
Mixed 選單

什錦飯

|材料(6人份)

● 米…3杯

- 昆布…3cm見方1片
- 調配醬料 [醬油…2大匙、酒…1大匙、味醂…1/2大匙、鹽…1/2小匙]
- 雞腿肉…60a
- 油豆腐皮…1/2片 胡蘿蔔…40g
- 甜豌豆…8顆



| 製作方法 -----

- (1)將雞腿肉切成1cm小丁,淋上米酒、醬油各少許後醃漬 一下。
- (2)油豆腐皮去油後縱向切半,再切成細絲。
- (3)將胡蘿蔔去皮後切成3cm長的粗絲。
- (4) 將牛蒡以刀背刮皮後,削成薄片泡入醋水裡。
- (5)蒟蒻用水煮4~5分鐘後,再用冷水清洗,與胡蘿蔔一
- (6)將乾香菇浸入水中泡軟,去蒂後切成細絲。

(7)將甜豌豆去絲,用鹽水汆燙後,泡入冷水定色,最後再

322kcal/1人份

426kcal/1人份

● 牛蒡…35g

- (8)用內鍋將米洗淨後,加入調配醬料,並加水至 「Premium」的刻度3位置,充分混合拌匀。接著加入 甜豌豆以外的材料和昆布,選擇「Mixed」選單開始
- (9)(8)烹煮完成後,取出昆布,加入甜豌豆拌匀,並盛裝 至容器中。

① 注意

- 請按照配料種類調節加水量。
- 一開始便加入一起煮飯的配料量,請勿超過白米重量的約45%。配料太多,可能會影響煮出的米飯風 味。(1杯米的配料請控制在約70g以下)

Sweet

油飯

|材料(6人份)

- 糯米…3杯
- 豬五花肉…110g
- 蝦米…10g
- 竹筍…20g
- 乾香菇…2朵 ● 胡蘿蔔…10g
- 松子…] 小匙 ● 栗子 (去殼) …6顆 ● 薑絲…10g
- 雞骨高湯…300mL
- 豬肉醃漬調料 [酒…2小匙、醬油…2小匙、薑汁…1小匙]
- 調配醬料「酒…3大匙、醬油…3大匙、砂糖…1小匙】
- 蔥花…3根份 • 豬油或沙拉油…2大匙

|製作方法 …

- (1)乾香菇和蝦米分別用水泡軟,竹筍過一下熱水。(乾香 菇和蝦米的浸泡汁留下備用。)
- (2)豬肉切成1cm肉丁,調味後備用。胡蘿蔔、香菇、竹筍 切成1cm小丁。
- (3)在平底鍋熱油,放入(2)的材料拌炒,放冷備用。
- (4)用內鍋將糯米洗淨,加入(1)的乾香菇浸泡汁、蝦米浸 泡汁和調配醬料,接著加入雞骨高湯至「Sweet」的刻 度3位置,充分混合拌匀。
- (5)將(3)以及蝦米、松子、生薑鋪平在(4)上,選擇 「Sweet」選單開始煮飯。
- (6)煮好後放入栗子,以揮切的手法混合拌匀,盛裝在容器 中,再撒上蔥花即可。

Sushi 選單

手卷壽司

|材料(5人份)

- 壽司飯「米…3杯、昆布…3cm見方1片]
- 調配醋 [醋…4又1/2大匙、砂糖…1又1/2大匙…1又1/2小匙]
- 烤海苔…適量
- 配料(依個人喜好準備)

[鮪魚、青魽、鮭魚、花枝、蝦子、鮭魚子、星鰻、小黃瓜、豆苗、蘆筍、胡蘿 蔔、厚煎蛋、酶蘿蔔、紫蘇葉等…適量]

醬油…適量芥末…適量

|製作方法 ……

- (1)用內鍋將米洗淨,加水至「Sushi」的刻度3位置,鋪 上昆布後,選擇「Sushi」選單開始煮飯。
- (2)在調理盆裡加入醋、砂糖、鹽混合拌勻,製作調配醋。
- (3)將煮好的米飯移到木盆中,灑上(2)的調配醋,用飯匙 以揮切的手法混合拌勻,以扇子或電風扇吹涼。



341kcal/1人份 (僅壽司飯的執量)

(4)將配料全部切成長條狀。

- - (5)將(3)的飯鋪平在烤海苔上,再擺上喜歡的配料後捲
 - 起。

• 請勿以內鍋拌均醋和米飯。 **小注意**

《要點》

- 將昆布以擰乾水份的抹布擦拭好備用。
- 木盆請以醋水稍稍浸濕後備用。

Multigrain 選單

鹹魚羊栖菜什穀雜糧拌飯

|材料(6人份)

- 米…3杯
- 什穀雜糧…4又1/2大匙(40g)
- 鹹魚(梭魚、馬頭魚等)…]條
- 蔥花…2根份
- 燉煮羊栖菜

[羊栖菜(乾燥) …12g、油豆腐皮…1/2片、胡蘿蔔…30g、芝麻油…1大匙]

[砂糖…1大匙、味醂…1大匙、酒…1大匙、醬油…2大匙、高湯…200mL]

|製作方法 …

- (1)用內鍋將米洗淨,加水至「Plain」的刻度3位置,將 什穀雜糧鋪在上方。加入什穀雜糧後,再追加3大匙的 水,並選擇「Multigrain」開始煮飯。
- (2)將鹹魚烤過後去刺,再將魚肉撥成小塊。
- (3)羊栖菜浸入水中泡軟後洗淨,濾去多餘水分。油豆腐皮 去油後切成細絲,胡蘿蔔同樣切成細絲。
- (4)起油鍋倒入麻油與(3)的材料拌炒,再加入滷汁的燉
- (5)瀝乾(4)的滷汁後,與(2)的羊栖菜一起加入煮好的米 飯,以揮切的手法拌勻。
- (6) 裝盛至容器,並灑上蔥花。



食譜指南

Porridge 選單

海鮮澆汁粥

| 材料(4人份)

● 米…]杯 ● 鹽…1/3小匙 • 花枝…60g ● 扇貝…4個 ● 白蔥…1/2根 • 木耳…5g • 沙拉油…適量 • 水溶澱粉…3大匙

● 蝦子…8只 ● 青菜…] 棵

生薑…10a ● 胡蘿蔔…20a 中華高湯…400mL● 芝麻油…2小匙

●海鮮醃漬調料 [酒、鹽、胡椒…各少許、蛋液、澱粉…各1/2小匙]

● 豆沙調料 [酒…2大匙、砂糖…1小匙、胡椒…少許、蠔油…1小匙、鹽…2/3小匙]

| 製作方法

- (1)用內鍋將米洗淨,放入鹽並加水至「Porridge·Firm」 的刻度1位置,充分混合拌匀後選擇「Porridge」選 單,加熱時間調至60分鐘,開始煮飯。
- (2)花枝切出刀口,斜切至一口大小。蝦子去殼並去除蝦 線,扇貝橫向對半切開。
- (3)對(2)進行調味,放置10分鐘左右,灑上蛋液和澱粉。
- (4) 青菜切至一口大小,白蔥切成大塊,胡蘿蔔和生薑切薄片。



261kcal/1人份

(5)木耳用溫水泡發,去蒂。

- (6)平底鍋內倒入沙拉油熱鍋,放入(3)、(4)、(5)的材料 拌炒,加入澆汁的調味料和中華高湯。
- (7) 煮開後略微燉煮,用水溶澱粉勾芡,灑上芝麻油。
- (8)完成後,盛裝至容器中,灑上(7)的澆汁。

• 海鮮如果加熱時間過長會變硬。請盡快做成澆汁。

Brown 選單

味噌奶油醬炒鮭魚糙米拌飯

|材料(6人份)

- 糙米…3杯 • 蒜頭切末…1片份
- 蘆筍…3根 ● 舞菇…100g
- 薄鹽鮭魚…3片
- 薑切末…1片份
 - 洋蔥…1/2個
 - 胡蘿蔔…50g
- 奶油…25g • 調配醬料
- 沙拉油…適量

[酒…1又1/2大匙、砂糖…1/2大匙、味醂…1又1/2大匙、醬油…1/2大匙、味噌…30g]

• 蔥花…3根份

| 製作方法

- (1)用內鍋將糙米洗淨,加水至「Brown」的刻度3位置, 選擇「Brown」選單開始煮飯。
- (2)平底鍋內倒入沙拉油熱鍋,煎熟鮭魚並將鮭魚撥成小
- (3)撕開舞菇,切成2cm寬,將洋蔥、胡蘿蔔切成粗末。
- (4)剝掉蘆筍的粗纖維,去皮後切成1cm寬。
- (5)在平底鍋內融化奶油,加入蒜頭、生薑拌炒。加入(3) 的材料拌炒,待食材軟化後加入(4)的材料拌炒。

422kcal/1人份

- (6)將調配醬料加入(5)的材料中,炒至收汁加入蔥花與(2) 所製作的鮭魚。
- (7)混合煮好的糙米與(6)的成品,盛裝在容器裡。

《要點》

• 可依個人喜好灑上七味辣椒粉。

Soup 選單

蔬菜雞肉濃湯

| 材料(1.0L 型:4人份/1.8L 型:6人份)

【1.0L 型】	【1.8L 型】
8隻	12隻
1根	1又1/2根
1根	1又1/2根
1個	1又1/2個
2個	3個
650mL	1,000mL
1又1/2大匙	2又1/3大匙
各少許	各少許
	8隻 1根 1根 1個 2個 650mL 1又1/2大匙



156kcal/1人份

|製作方法

- (1)切掉二節翅的翅尖。
- (2)將胡蘿蔔切成4等份,芹菜去掉粗纖維後切成5cm寬, 洋蔥切成8等份,馬鈴薯則切成4等份。
- (3)將(1)與(2)的材料全部放入內鍋,加入水、西式高湯 粉、鹽和胡椒混合拌勻,選擇「Soup」選單,加熱時 間調至60分鐘,按[Start]。
- (4)完成後,盛裝至容器中。

Quick Cook 選單

茄汁燉雞肉與鴻喜菇

| 材料(1.0L 型:4人份/1.8L 型:6人份)

	【1.0L 型】	【1.8L 型】	
• 雞腿肉(切丁)	250g	380g	
●鹽、胡椒	各少許	各少許	
• 鴻喜菇(已切除蒂頭)	1包(約130g)	1又1/2包(約200g)	
洋蔥	1/2個(約100g)	3/4個(約150g)	
• 黑橄欖(切片)	25g	40g	
• 茄汁紅醬	1罐(約300g)	1又1/2罐(約450g)	
• 西式雞湯粉(顆粒)	1小匙	1又1/2小匙	
• 水	100mL	150mL	
• 香芹(切末)	適量	適量	
●起司粉	適量	適量	

189kcal/1人份

|製作方法 …

- (1)雞腿肉用鹽、胡椒調味。
- (2)沿著洋蔥纖維切厚一點的薄片。
- (3)將西式雞湯粉與水放入內鍋,混和拌勻,依序放入 (1)、(2)、鴻喜菇、黑橄欖、茄汁紅醬。
- (4)選擇「Quick Cook」選單,加熱時間調至15分鐘 (1.8L 型為18分鐘) ,按「Start] 。
- (5)完成後,將整體混和攪拌並以鹽、胡椒調味,盛裝至容 器,依個人喜好撒上香芹和起司粉。

食譜指南

Slow Cook 選單

橙汁燉肋排

|材料(1.0L型:4人份/1.8L型:6人份)

材料(1.00 至:4人份/1.00 至:0人份/					
	【1.0L 型】	【1.8L 型】		【1.0L 型】	【1.8L 型】
• 肋排	600g	900g	• <u>鹽</u>	少許	少許
• 胡椒	少許	少許	• 小麥粉	適量	適量
• 沙拉油	1大匙	1又1/2大匙	●蒜頭	1片	1又1/2片
●生薑	1月	1又1/2片	● 香草(月桂葉、 丁香、百里香、 迷迭香等)	少許	少許
蔥絲	1/2根份	3/4根份	• 香菜	適量	適量
<滷汁>					
• 白葡萄酒	200mL	300mL	橙汁	200mL	300mL
●柑橘醬	65g	100g	●醬油	80mL	120mL
●砂糖	1大匙	1又1/2大匙	• 辣椒切片	1根份	1/2根份



696kcal/1人份

| 製作方法

- (1)蒜頭和生薑切薄片。
- (2)肋排表面用水清洗,將水瀝乾,用鹽、胡椒調味,再裹 上小麥粉。
- (3)平底鍋內倒入沙拉油熱鍋,煎烤(2)的表面。
- (4)將(3)、滷汁、(1)、香料放入內鍋中,選擇**「Slow Cook」**,加熱時間調至2小時,按**[Start]**。
- (5)煮好後繼續保溫1個小時。
- (6) 裝盛至容器,並灑上蔥絲和香菜。

《要點》 ● 香草請根據個人喜好添加。

Bread Fermentation/Bread Bake 選單

蘋果肉桂卷

|材料(1.0L型:4人份/1.8L型:6人份)

	【1.0L 型】	【1.8L 型】		【1.0L 型】	【1.8L 型】
●肉桂糖	15g	30g	<麵團>		
●葡萄乾	50g	75g	● 高筋麵粉	280g	420g
<糖霜>			• 乾酵母	3g	6g
糖粉	50g	75g	● 蛋液(M)	1/2個	1個
• 水	10g	15g	砂糖	35g	52.5g
<糖煮蘋果>			• 鹽	4g	6g
蘋果	1個	1又1/2個	• 無鹽奶油	40g	60g
砂糖	40g	60g	• 脫脂奶粉	6g	9g
• 無鹽奶油	10g	15g	• 水	160mL	240mL
檸檬汁	1/2小匙	1小匙			



282kcal/1/8塊 (1.0L 型)

|製作方法 ……

- (1) 蘋果削皮去核,切成銀杏葉形。
- (2) 將(1)的蘋果放入耐熱容器中,灑上砂糖、無鹽奶油、檸檬 汁後攪拌,包上保鮮膜放入600W微波爐中加熱3分鐘。
- (3) 將麵團的材料放入調理盆中混合攪拌,放倒料理台上 充分揉制直至表面柔滑。
- (4) 放入內鍋中,使用「Bread Fermentation」讓其 發酵40分鐘(1.8L 型為50分鐘)。
- (5) 麵團膨脹至2倍後,分成6個(1.8L 型則分成8個), 將麵團搓圓,蓋上濕布放置10分鐘左右。
- (6) 用擀麵杖輕輕按壓麵團並將其攤開,在整體均勻灑上 肉桂糖,放上冷卻後的糖煮蘋果和葡萄乾,從跟前卷 起,在卷完邊緣處用手指捏緊固定。

- (7) 均勻放入內鍋中,使用「Bread Fermentation」 讓其發酵40分鐘。
- (8) 確認發酵狀態,使用「Bread Bake」烘烤40分鐘 (1.8L 型為55分鐘)。
- (9) 用竹籤刺入麵團中,如果竹籤沒沾到麵團,則將麵團 反轉後按[Hour],追加加熱時間調至10分鐘,然 後按下[Start]。
- (10)烘烤完成後,按下[Cancel],並立即取出麵包。
- (11)在糖粉中加水,充分攪拌製作糖霜,麵包餘熱散去後,灑到麵包上。

Cake 選單

海綿蛋糕

|材料(1個量)

	【1.0L 型】	【1.8L 型】
• 雞蛋(M)	4顆	5顆
• 砂糖(綿白糖)	120g	150g
● 低筋麵粉	120g	150g
● 無鹽奶油	40g	50g
● 無鹽奶油(塗內鍋用)	適量	適量
<裝飾用>		
● 鮮奶油(動物性)	200mL	250mL
●細砂糖	24g	30g
●草莓、藍莓	各適量	各適量



309kcal/1/8 (1.0L 型) 水果除外

|製作方法

- (1)讓雞蛋恢復常溫,低筋麵粉過篩。預先融化無鹽奶油。(2)將雞蛋、砂糖放入調理盆中輕輕拌勻。
- (3)將(2)的調理盆放入40度的熱水中,將材料混合拌勻,
- 直至看不見砂糖顆粒,拌勻後從熱水中取出。 (4)使用手持式攪拌器的高速攪拌功能,將(3)打發。當(3)
- (4)使用手持式境拌器的高速境拌切能,将(3)打發。量(3) 變白,拿起手持式攪拌器時材料大量殘留在攪拌器上並 會慢慢滴落才算打發完成。最後再用低速攪拌功能攪打 1分鐘左右,打出均勻的泡沫。
- (5)將(1)的低筋麵粉放入(4),使用矽膠刮刀拌勻到看不到 麵粉顆粒。再加入融化的無鹽奶油拌勻。
- (6)將(5)的麵團倒入塗過奶油的內鍋中,在柔軟的布上輕 敲排出空氣,然後選擇「Cake」選單,烘烤35分鐘 (1.8L型為40分鐘)。
- (7)烤完後,將蛋糕體從內鍋中取出冷卻,用加入細砂糖打 發後的鮮奶油和草莓、藍莓進行裝飾。
- *如果烘烤不足,請在保溫燈閃爍的狀態下,按下 [Hour],調整追加烘烤時間,然後按下[Start],追 加烘烤。

①注意

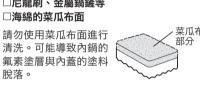
蛋糕製作完成後,請去除異味。(清洗方法→P.160)

清潔保養方法

- ◇本書中未記載的修理,請委託獲認可的服務代理商。
- ◇請務必拔下電源線插頭,等待主體、內鍋、內蓋、蒸氣孔蓋冷卻後再進行清潔保養。
- ◇使用後,為了保持鍋體乾凈,請務必在當天進行清潔保養。
- ◇烹調完成後或是製作麵包或蛋糕後,容易留下異味,因此請務必在當天內清洗,並去除異味。 →P.160



- 家庭用中性廚房 合成清洗劑 (餐具用、廚具用)



- □非中性清洗劑
- □稀釋劑類、去污粉、漂白劑
- □化學抹布
- □熱水
- □洗碗機、烘碗機
- □科技海綿

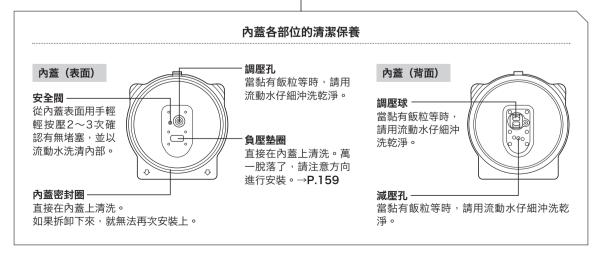
使用後每次都需清洗的物品

1. 用海綿沾取加入冷水或溫水稀釋後的清潔劑,仔細沖洗乾淨。

股落。

2. 用乾布擦拭乾淨水分,並充分乾燥。





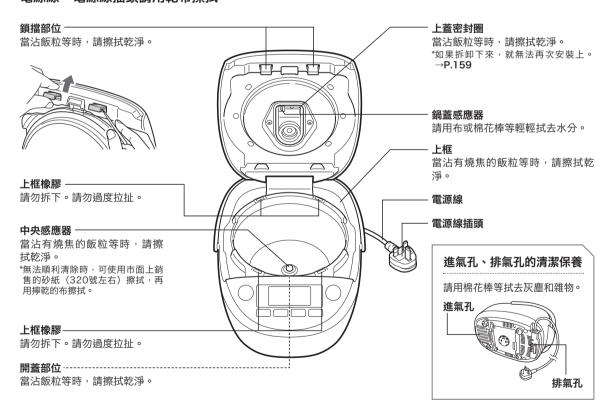
△ 注意

- 為了防止腐蝕或產生異味,請隨時保持內鍋及內
- 如果殘留清潔劑成分,會造成樹脂劣化或變色, 因此請確實將清潔劑沖洗乾淨。(僅限可清洗的
- 清洗蒸氣孔蓋和內蓋後, 請立即用乾布拭去水 分。如未確實擦乾水分,可能會留下水痕。
- 加入什穀雜糧混合煮後,請務必對蒸氣孔蓋和內 蓋進行清潔保養。可能因堵塞鍋蓋無法打開等故 障、內容物溢出或無法煮出美味可口的米飯。
- 請務必清除附著在內蓋上的飯粒等。可能導致鍋 蓋無法閉合、煮飯過程中蒸氣洩漏、鍋蓋打開內 容物噴出等,進而導致燙傷或受傷。
- 請勿將餐具類放入內鍋中,及把內鍋當作洗碗池 使用。此外在晾乾內鍋時,請勿與餐具重疊放 置。可能劃傷氟素塗層,或造成剝離。



每次使用後都要清潔保養的部位

主體(外側、內側)請用擰乾的布擦拭乾淨。 電源線、電源線插頭請用乾布擦拭。



A注意

- 主體內部嚴禁進水。可能導致觸電、漏電、主體變形、火災或故障。
- 當進氣孔、排氣孔有灰塵等附著時,請勿直接使用。可能導致主體內部溫度上升,進而引起故障或火災。

繁體中文

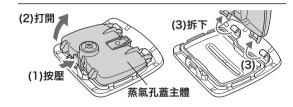
各部位的安裝/拆卸方法

蒸氣孔蓋拆卸

將手指伸進鍋蓋的凹洞處,往 上提起。

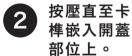


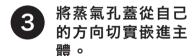




蒸氣孔蓋安裝

對準蒸氣孔蓋主體, 卡在罩蓋上。

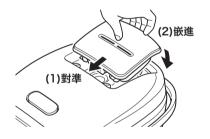




◇如果未切實卡上,可能會導致脫落、蒸氣外洩等故障。







△ 注意

蒸氣孔蓋要確實嵌緊。如果沒有切實嵌緊,可能導致無法煮出美味可口的米飯、溢出,引起燙傷。

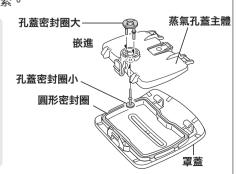


蒸氣孔蓋專用密封圈的安裝

蒸氣孔蓋專用密封圈類脫落時,請依圖示方式謹慎地確實嵌緊。

企注意

- 請務必安裝好密封圈類再使用。如未安裝,可能會因蒸氣 外漏而無法煮出美味可口的米飯。
- 密封圈類要確實嵌進。如果嵌入不到位,可能會導致脫落、蒸氣外洩等等故障。
- 請勿拆卸圓形密封圈。脫落時,請按照原樣牢固嵌入。 (無法順利安裝時,可以在密封墊片沾少許水,即可容易 嵌進)



內蓋的拆卸

1 拉起內蓋裝卸按鈕。



將內蓋向前拉下拆卸。



內蓋的安裝

請將內蓋左右卡榫牢牢嵌入凹槽內。

往上拉起



插到底,直到響起「喀嘰」的 聲響。





①注意

- 請勿拉扯上蓋密封圈、內蓋密封圈。如果拆卸下來,就無法再次安裝上。
- 上蓋密封圈、內蓋密封圈脫落時,請洽詢原購買處。
- 上蓋密封圈部:請勿拆下密封圈。請勿用力按壓或過度拉扯。可能 導致蒸氣外漏或鍋蓋無法打開等故障。



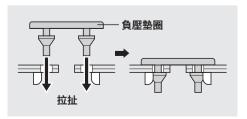


負壓墊圈的安裝

請務必按照安裝方向安裝 負壓墊圈。可能會無法煮 出美味可口的米飯。

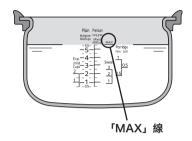
無法順利安裝時,可以在 負壓墊圈沾少許水,即可 輕易安裝。





清洗方法

感覺有異味時、烹調後或是製作麵包和蛋糕後,請進行清洗。





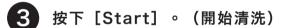
請在內鍋加水後,放進主體裡。

- ◇加水至「MAX」線。
- ◇將內鍋放進主體,將電源線插頭插入插座。→P.133
- ◇希望清除異味時,可在清潔保養時,在水中加入檸檬酸 (約20g) 攪拌均勻,清除異味的效果會更佳。













清洗結束後,「嗶-嗶-嗶-」連響8次提示音,▶和保溫燈閃爍。

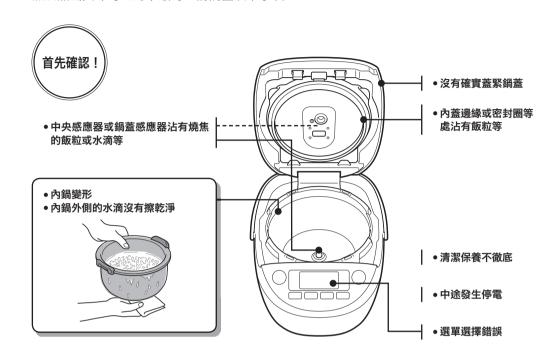
- ◇按下[Cancel],將電源線插頭從插座上拔下。
- ◇待主體冷卻之後,倒掉內鍋的熱水,再進行清潔保養。 →P.156

企注意

- 清洗前、後,內鍋和主體會產生高溫,請多加注意。
- 如欲連續清洗時,請務必待主體冷卻之後再重新清洗。主體呈現高溫,可能會影響清洗效果。
- 有些異味可能無法徹底去除乾淨。如果無法徹底去除時,請洽詢原購買處。

覺得無法煮出美味可口的米飯時

無法煮出美味可口的米飯時,請調查以下事項。



煮飯的困惑事項

有下述情況時	Ø 米	∜水	❷ 煮飯
蒸氣洩漏	●米量及配料量、什穀雜糧量錯誤 ●煮飯時超過最大煮飯容量 →P.122~128・171	●加水量錯誤 →P.122~128	
溢出	●米量及配料量、什穀雜糧量錯誤 ●混合了很多碎米 ●煮飯時超過最大煮飯容量 →P.122~128・171	 加水量錯誤 →P.122~128 未充分洗米 (免洗米除外) 洗完米後,將水瀝乾後閒 置過久 	●混入配料或什穀雜糧一起 煮 ●未仔細攪勻調味料
需要很長時間 才能煮好	●米量及配料量、什穀雜糧 量錯誤 ●煮飯時超過最大煮飯容量 →P.122~128・171	●加水量錯誤 →P.122~128	●連續煮飯→P.134 ●停止保溫後立即煮飯 →P.134
產生一層薄膜	● 米紙狀薄膜是澱粉融解乾燥 後形成的,對人體無害。		

煮飯的困惑事項

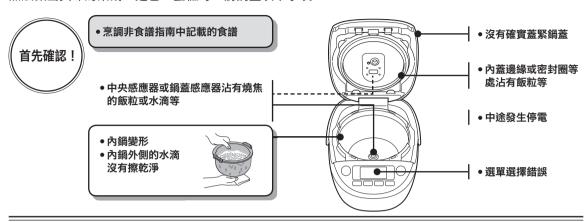
		1 -	
有下述情況時	O 米	∜水	◎ 煮飯
米飯黏內鍋	●太軟的米飯或黏度 ▶ 較高的米飯較容易 黏內鍋。		
有米糠味、 異味		●未充分洗米 (免洗米除外)	●預約煮飯設定時間超過12小時以上
太軟	●米量及配料量、什 穀雜糧量錯誤●混合了很多碎米	 加水量錯誤 →P.122~128 煮飯時使用鹼性水 (pH9以上) 使用了溫熱水 (35度以上)洗米或調整加水量 洗完米後,長時間浸泡於水中 洗完米後,將水瀝乾後閒置過久 	 ●使用了預約煮飯 ●混入配料或什穀雜糧一起煮 ●未仔細攪勻調味料 ●煮好的米飯未充分翻動 ●連續煮飯→P.134 ●停止保溫後立即煮飯→P.134
太硬	 米量及配料量、什穀雜糧量錯誤 煮飯時超過最大煮飯容量 →P.122~128・171 	 ●加水量錯誤 →P.122~128 ●煮飯時使用礦泉水等硬度較高的水 ●使用了溫熱水(35度以上)洗米或調整加水量 	・混入配料或什穀雜糧一起煮◆未仔細攪勻調味料◆煮好的米飯未充分翻動◆連續煮飯→P.134・停止保溫後立即煮飯→P.134
出現鍋巴、焦底	 ●米量及配料量、什 穀雜糧量錯誤 ●煮飯時超過最大煮飯容量 →P.122~128・171 ●混合了很多碎米 	●加水量錯誤 →P.122~128 ●煮飯時使用鹼性水(pH9以上) ●煮飯時使用礦泉水等硬度較高的水 ●使用了溫熱水(35度以上)洗米或調整加水量 ●未充分洗米(免洗米除外) ●洗完米後,長時間浸泡於水中 ●洗完米後,將水瀝乾後閒置過久	●使用了預約煮飯 ●混入配料或什穀雜糧一起煮 ●未仔細攪勻調味料
半生熟	 ●米量及配料量、什 穀雜糧量錯誤 ●煮飯時超過最大煮 飯容量 →P.122~128・171 ●混合了很多碎米 	 ●加水量錯誤 →P.122~128 ●使用了溫熱水(35度以上)洗米或調整加水量 	 ●混入配料或什穀雜糧一起煮 ●未仔細攪勻調味料 ●連續煮飯→P.134 ●停止保溫後立即煮飯→P.134 ●使用後,沒有取消保溫就直接按[Start] 然後放置不管

煮飯的困惑事項

有下述情況時	O 米	^ᡛ ᠯ ່水	❷ 煮飯
保溫中的米飯有異味		● 未充分洗米 (免洗米除外)	 對白米、免洗米以外的米類保溫 添加冷飯 飯匙放入鍋中一起保溫 1.0L型:1杯以下、1.8L型:2杯以下的量進行保溫或再加熱→P.136・137 持續保溫24小時以上 內鍋仍有米飯情況下取消保溫 烹調或是製作麵包和蛋糕後,未去除異味
			● 煮好的米飯未充分翻動
保溫中的米飯 變色			 對白米、免洗米以外的米類保溫 米飯堆成環狀保溫 添加冷飯 飯匙放入鍋中一起保溫 1.0L型:1杯以下、1.8L型:2杯以下的量進行保溫或再加熱→P.136・137 持續保溫24小時以上 反覆進行3次以上再加熱
保溫中的米飯 偏乾	●米量及配料量、什 穀雜糧量錯誤	●加水量錯誤 →P.122~128	 ●煮好的米飯未充分翻動 ●對白米、免洗米以外的米類保溫 ●米飯堆成環狀保溫 ●添加冷飯 ●飯匙放入鍋中一起保溫 ●1.0L型:1杯以下、1.8L型:2杯以下的量進行保溫或再加熱→P.136・137 ●持續保溫24小時以上 ● 反覆進行3次以上再加熱
保溫中的米飯	●米量及配料量、什 穀雜糧量錯誤	●加水量錯誤 →P.122~128	 煮好的米飯未充分翻動 對白米、免洗米以外的米類保溫 米飯堆成環狀保溫 添加冷飯 飯匙放入鍋中一起保溫 1.OL型:1杯以下、1.8L型:2杯以下的量進行保溫或再加熱→P.136・137 持續保溫24小時以上 內鍋仍有米飯情況下取消保溫 預約煮飯設定時間超過12小時以上
再加熱後的米 飯偏乾	●米量及配料量、什 穀雜糧量錯誤	●加水量錯誤 →P.122~128	● 反覆進行3次以上再加熱 ● 1.0L 型: 1杯以下、1.8L 型: 2杯以下的量進行保溫或再加熱→P.136•137 ● 米飯才剛煮好,還很燙時,就進行再加熱

覺得無法做出美味的菜餚、麵包、蛋糕時

無法做出美味的菜餚、麵包、蛋糕時,請調查以下事項。



烹調的困惑事項

有下述情況時	営材料	⑤ 時間
煮不透	●食材種類、份量錯誤●加入的食材超過最大量標準	●烹調時間過短
溢出	●食材種類、份量錯誤●加入的食材超過最大量標準●加入的食材少於最小量標準	
煮乾	●食材種類、份量錯誤●加入的食材少於最小量標準	●烹調時間過長
焦底	●食材種類、份量錯誤●加入的食材超過最大量標準●加入的食材少於最小量標準	●烹調時間過長

發酵麵包時的困惑事項

有下述情況時	営 材料	⑤ 時間
麵團不膨脹/膨脹 體積不足	●食材種類、份量錯誤●沒有充分揉合材料	 發酵時間調整錯誤 發酵不足*¹ 將揉好的麵團放入冰箱等,沒有立即發酵(麵團的溫度低)
麵團膨脹過度	●食材種類、份量錯誤	●發酵時間調整錯誤 ●發酵過度* ²
麵團表面發黏	食材種類、份量錯誤沒有充分揉合材料	

烘烤麵包時的困惑事項

有下述情況時	營 材料	⑤ 時間
又小又硬	●食材種類、份量錯誤●沒有充分揉合材料	● 發酵時間調整錯誤 ● 發酵不足* ¹
粗糙、變乾	●食材種類、份量錯誤	●發酵時間調整錯誤 ●發酵過度* ²
中間發黏(麵包未烤熟)	食材種類、份量錯誤沒有充分揉合材料	●烘烤時間過短
黏在內蓋上 (膨脹過度)	●食材種類、份量錯誤	●發酵過度*²
烤焦	●食材種類、份量錯誤	●烘烤時間過長
烤不出焦痕	●食材種類、份量錯誤	烘烤時間過短只烤了一側
味道不好聞	▶ ●沒有充分揉合材料	●發酵過度*2
表面發皺	●食材種類、份量錯誤	●麵包烤好後未立刻取出,繼續擺在內鍋 保溫
烘烤的顏色不均	●請確認 P.164 的「首先確認!」內容	
表面發黏	●食材種類、份量錯誤	●麵包烤好後未立刻取出,繼續擺在內鍋 保溫

- *1…如果麵團溫度過低、食材的種類或分量錯誤,或是發酵時間過短,會導致發酵不足。
- *2…如果麵團溫度過高、食材的種類或分量錯誤,或是發酵時間過長,會導致發酵過度。

烘烤蛋糕時的困惑事項

有下述情況時	씧 材料	① 時間		
烤不透	●食材種類、份量錯誤	●烘烤時間過短		
溢出	●食材種類、份量錯誤			
烤焦	● 食材種類、份量錯誤	●烘烤時間過長		
烘烤的顏色不均	●請確認 P.164 的「首先確認!」內容			
表面發黏		●蛋糕烤好後未立刻取出,繼續擺在內鍋 保溫		

認為可能故障時

◇在委託維修前請確認。

◇在委託維修前請確認。)			
有下述情況時		請確認這裡	請這樣處理	參照頁面
●無法煮飯 ●無法烹調 ●無法製作麵包 ●無法製作蛋糕	\rightarrow	是否已把電源線插頭確實插入插 座? 	將電源線插頭確實插入插座。 ->	133 138 140 141 145 148
●不能在預約好的時刻 煮好飯	\rightarrow	現在的時刻設置是否正確?	請正確設置時刻。	131
THE MA	\rightarrow	請確認 P.161 「需要很長時間才能煮	」的項目,採取相應處理。 →	161
	\rightarrow	如果設定的時刻短於預約設定的標準時間	,可能不會依照預約的時刻煮好飯。 $ ightarrow$	122~128
●無法進行預約煮飯/ 預約浸泡的設定	\rightarrow	顯示時間是否閃爍顯示「0:00」?	請設置現在時刻。 →	131
" 凭然少交/也可如文化		是否選擇了「Quick」「Exp. Limit「Quick Cook」「Slow Cook」「 「Bread Bake」「Cake」「Self Cle	oup」 「Bread Fermentation」 →	139 140
無法再加熱	\rightarrow	按[Start]後出現「嗶嗶」的提 示音。	米飯已經冷了。約55度以下的米 飯,無法進行再加熱。	
	\rightarrow	保溫燈是否熄滅?	按下 [Keep Warm] ,確認保溫 \rightarrow 燈亮燈後,再次按下 [Start] 。	137
	\rightarrow	是否選擇了「Porridge」「Brown F Fermentation」「Bread Bake」「 這些選單無法進行再加熱。		
●顯示螢幕起霧	\rightarrow	密封圈類或內鍋邊緣等處是否沾有 _ 燒焦的飯粒或米粒等?	請清除乾凈。	161
	\rightarrow	內鍋外側是否潮濕?	請用乾布擦拭。	164
	\rightarrow	有時會因為電子鍋主體內部與室溫的 使用幾次後便會改善。如未改善時,		-
• 煮飯過程中、保溫期 間與再加熱過程中有	\rightarrow	「嗚嗚」聲是風扇轉動的聲音,並不原「嘰」與「唭哩哩哩…」聲是IH運作	→ · · · · · · · · · · · · · · · · · · ·	
聲音發出	\rightarrow	發出「噗咻」與「啵喀啵喀」聲的同! 騰的聲音,並不屬於故障。	,從蒸氣孔冒出大量蒸氣,這是沸 →	130
	\rightarrow	煮飯過程中發出「喀嚓喀嚓」聲,是 並不屬於故障。	行壓力調整的聲音。	
	\rightarrow	聽到了與上述聲響完全不同的聲 音。	請至原購買處委託維修。	-

有下述情況時	請確認這裡請這樣處理	参照 頁面
●按下 [Start] 或 [Keep Warm] 時,發出「嗶嗶」的 提示音	是否已放入好內鍋?	→ 133
●剩餘時間一直顯示「○○分」不改變,或 是顯示的時間突然改變	受到煮飯條件和調整內容的設定變更的影響,剩餘時間的顯示可能會不 新,或是非逐漸更新而是突然變短或變長。 這些都不屬於故障。	∌ → 134
	是否在主體依然發燙時煮飯,例如 → 連續煮飯或是中止保溫後立即煮飯 → 等?	→ 134 161
• 進行預約煮飯(浸泡) 設定時,發出「嗶嗶」 的提示音	按下 [Timer] 後,大約30秒內如果都沒有進行任何操作,就會發出聲 → 提醒,但仍可繼續進行預約設定。	章 → 139 140
• 主體內進水或掉入米粒	→ 可能會導致故障,請至原購買處委託維修。	→ -
●調整時刻時,即使 按下[Hour]或 [Min],也無法轉換 成時刻設定模式	煮飯(烹調)過程中、保溫期間、預約設定期間、預約煮飯/浸泡期間 再加熱期間、追加加熱期間及選中「Porridge」「Quick Cook」「Slo Cook」「Soup」「Bread Fermentation」「Bread Bake」「Cake」 期間,無法進行時刻調整。	W 121
●保溫燈閃爍 ●未進行保溫	是否選擇了「Bread Fermentation」 「Bread Bake」「Cake」「Self → Clean」選單? 「Bread Fermentation」 「Bread Bake」「Cake」 「Self Clean」無法進行保溫。 若放置不管,麵包或蛋糕會發黏 因此請盡快食用。	136 → 147 , 149
●顯示螢幕上有線狀黑 色印漬	顯示螢幕有時會因靜電出現印漬, 並不屬於故障。 如果在意,請用擰乾的抹布擦拭: 除。可透過去除靜電減輕印漬現象	
●烹調選單的保溫期 間,閃爍顯示「6」	烹調後是否持續保溫了6小時以上? → 如果超出6小時,會閃爍顯示「6」。(烹調後請勿持續保溫超過6小時。)	→ 142 143
●保溫期間按下 [Hour] ,閃爍顯示 「24」	是否持續保溫了24小時以上? → 保溫時間超過24小時以後,會閃爍顯示「24」提醒。	→ 136
●插入電源線插頭時, 顯示螢幕處閃爍顯示 「0:00」	重新插上電源線插頭後,現在時 內建鋰電池耗盡。(仍可進行一般 刻、預約時刻或保溫經過時間的記 → 的煮飯)請至原購買處委託維修 憶是否消失?	
	ightarrow 同時按了 [Cancel] 和 [Timer] 。 $ ightarrow$ 請正確設定時刻。	→ 131

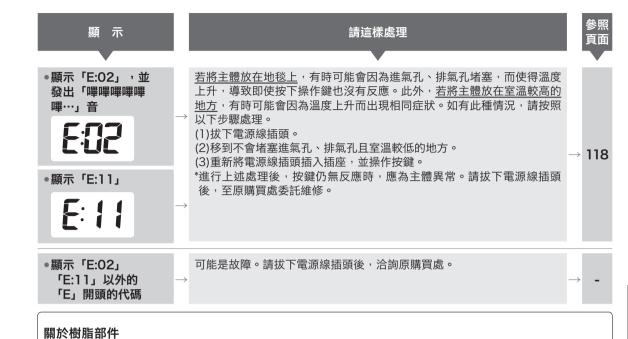
繁體

中 文

認為可能故障時

有下述情況時		請確認這裡請這樣處理		參照頁面
●鍋蓋無法蓋上,或在 煮飯過程中鍋蓋打開	\rightarrow	上框、內蓋密封圈、鉤扣固定處附 → 請清除乾淨。 近是否有飯粒或米粒附著?	\rightarrow	157
●鍋蓋與主體之間有間 隙	\rightarrow	蓋上鍋蓋時,由於結構原因,鍋蓋與主體之間會產生間隙,但只要煮飯、保溫過程中沒有出現蒸氣洩露,就不是異常。	\rightarrow	-
●煮飯過程中 [,] 鍋蓋與 主體的間隙變寬	\rightarrow	由於煮飯過程中會進行加壓,有時鍋蓋會浮起,造成鍋蓋與主體的間隙變寬,並不影響使用上的品質。	\rightarrow	-
●鍋蓋無法蓋上	\rightarrow	是否裝好內蓋?	\rightarrow	159
	\rightarrow	是否在煮飯後,翻動好米飯後,沒 有立刻蓋上鍋蓋? 由於本產品是壓力式電子鍋,鍋蓋 的密封性很高。有時可能會覺得不 好蓋上,並不屬於故障。請慢慢地 重新蓋好鍋蓋。	\rightarrow	133
●上框殘留水	\rightarrow	剛煮好飯或保溫期間,有時上框會殘留水,並不屬於故障。存留於上框 時,請用乾布擦拭。	\rightarrow	-
	\rightarrow	內蓋是否有髒汙? 內蓋有髒汙時,有時會殘留較多 → 細清洗內蓋。 水。	\rightarrow	156 157 159
	\rightarrow	是否選擇了「Eco」? 選擇「Eco」煮飯時,有時會殘留較多水。 如果介意時,建議選擇「Plain」煮飯。	\rightarrow	122
●按鍵無反應	\rightarrow	是否已把電源線插頭已插入插座? 將電源線插頭切實插入插座。 →	\rightarrow	131 · 133 138 · 140 141 · 145 148
	\rightarrow	保溫燈是否亮燈? $ \qquad \qquad \Rightarrow \text{按下 [Cancel]} \text{ 取消保溫後再} \\ \text{ 進行操作} \circ $	\rightarrow	136
●電源線插頭冒出火花	\rightarrow	插拔電源線插頭時,有時會冒出小火花,這是IH式產品特有的現象,並不屬於故障。	\rightarrow	-
●有樹脂等異味	\rightarrow	剛開始使用時,可能會聞到樹脂等異味,隨著您使用次數增多就會減少。如果您在意這種現象,請參照「清洗方法(感覺有異味時、烹調後或是製作麵包和蛋糕後,請進行清洗)」的內容進行清潔保養。	\rightarrow	160
●塑膠部分有線狀或波 狀部位	\rightarrow	這屬於樹脂成型時出現的痕跡,對使用品質方面不會造成障礙。	\rightarrow	-
●米飯煮不好 ●顯示螢幕顯示「dE āo」	\rightarrow	按下 [Cancel] 後,會顯示下圖 所示字樣。 Sweet Exp Plan Primar Quit is inflacting South Microsity William Was a part being such Adaptation (See Land Control of See Land Control of	\rightarrow	-

|錯誤顯示與應對方法



受熱或接觸到蒸氣的樹脂部件,可能因長期使用出現老化、損壞。請洽詢原購買處。

燜飯時間的調整方法(「Exp. Limited Cups」選單)

*在把電源線插頭插入插座的狀態下,分別在30秒以內完成以下的步驟❶~~。 如果超過30秒未進行任何操作時,會恢復至現在時刻顯示,無法進行設定。如 果想再次設定,請從頭開始重新進行設定。

●模式調整 0: 0分鐘 5: 燜飯 1:+1分鐘 時間調整 2:+2分鐘

*煮飯(烹調)過程中、保溫期間、預約設定期間、預約煮飯/浸泡期間、再加 熱過程中與追加加熱過程中,無法變更設定。

*若想在中途停止調整,請按[Cancel]。

想要調整燜飯時間時

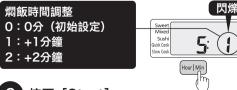
選擇「Exp. Limited Cups」選單煮飯時,如果想要調整燜飯時間,請按以下步驟調整時間。



按下 [Hour] , 將模式設為[5]。



- 按下 [Start] 。
- 5 按下 [Hour] 或 [Min] 調整時間。



- 6 按下 [Start]。
- 7 長按[Timer]約3秒以上,便會完成設定,並恢復至現在時間至了 定,並恢復至現在時刻顯示。

繁體中文

音量調整方法

*在把電源線插頭插入插座的狀態下,分別在30秒以內完成以下的步驟①~⑦。如果超過30秒未進行任何操作時,會恢復至現在時刻顯示,無法進行設定。如果想再次設定,請從頭開始重新進行設定。 *煮飯(烹調)過程中、保溫期間、預約設定期間、預約煮飯/浸泡期間、再加熱過程中與追加加熱過程中,無法變更設定。



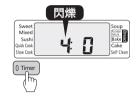
*若想在中途停止調整,請按「Cancel」。

想要調整音量(按鍵操作音、提示音)時

如果介意按鍵操作音、提示音的音量,請依照以下步驟調整音量。

1 按下 [Menu◀ | ▶] ,選擇「Plain」。

2 長按 [Timer] 約 3秒以上。



3 請確認處於模式[4] 狀態。

◇如果處於模式[5] 狀態,請按 [Hour]或 [Min],切換至 模式[4]。



4 按下 [Start]。



- 6 按下 [Start]。
- **7** 長按[Timer]約3秒以上,便會完成設定,並恢復至現在時刻顯示。

規格

尺寸				1.0L(5.5杯)型	1.8L(10杯)型
額定電壓及額定頻率				220-230V~/50-60Hz	
額定消耗電功率 (W)				1100	1210
	Plain			0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
	Premium			0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
	Eco			0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
	Sushi			0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
	Quick			0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
	Exp. Limit	ed Cups		0.09~0.36(0.5~2杯)	0.36~0.54(2~3杯)
煮飯容量	Long-grain	า		0.09~1.0(0.5~5.5杯)	0.36~1.8(2~10杯)
容	Multigrain			0.09~0.54(0.5~3杯)	0.36~1.08(2~6杯)
	Mixed			0.09~0.54(0.5~3杯)	0.36~1.08(2~6杯)
	Sweet			0.18~0.54(1~3杯)	0.36~0.9(2~5杯)
	Dorridge	Firm		0.09~0.18(0.5~1杯)	0.09~0.36(0.5~2杯)
	Porridge	Soft		0.09(0.5杯)	0.09~0.27(0.5~1.5杯)
	Brown	Firm		0.09~0.18(0.5~1杯)	0.09~0.36(0.5~2杯)
	Porridge	Soft		0.09(0.5杯)	0.09~0.27(0.5~1.5杯)
	Brown			0.18~0.63(1~3.5杯)	0.36~1.08(2~6杯)
	Brown GA	ABA		0.18~0.63(1~3.5杯)	0.36~1.08(2~6杯)
	第度 外形尺寸* (cm) 高度		27.0	28.8	
外形			深度	38.0	40.7
			20.8	24.4	
主體	重量*(kg)			5.4	6.6
電源線長度* (m)		1.	5		

- * 數值為大致估算值。
- ●時鐘有時會受室溫、使用方法的影響,每月發生約30秒~120秒的誤差。
- ●1杯=約150g。

發生停電時

即使發生停電,待電力恢復後,各部功能仍可正常運作。

*使用壓力煮飯時,內部壓力釋放後,會瞬間冒出大量蒸氣,請多加注意。

這種情況下發生停電時	待電力恢復後		
預約煮飯/浸泡期間	定時器會繼續接著運作。 (如果長時間停電,且已過了設定時刻時,則會立即開始煮飯。)		
煮飯(再加熱)過程中	會繼續煮飯(再加熱)。可能會影響煮出的米飯風味。		
保溫期間	停電超過30分鐘時,則停止保溫。		

消耗性零件與另售品的購買方法

- 密封圈類的部件屬於消耗品。根據使用方法的不同,其磨損程度會有差異,但都會隨著使用年限而損耗。當髒汗、異味或破損嚴重時,請洽詢原購買處。
- 內鍋的氟素塗層會隨著使用而逐漸損耗,有時會出現剝落。→P.121