

JAX-S JAX-R



JAX-S10S JAX-S18S JAX-R10S JAX-R18S

For household use

Rice Cooker / Warmer

OPERATING INSTRUCTIONS

Thank you for purchasing this TIGER rice cooker/warmer. Please read these instructions carefully before use and observe them during use.

家庭用

微电脑电饭煲

使用说明书

非常感谢您购买本公司的彦品。 在您使用之前,请仔細阅读完本说明书,并妥善保存,以便随时参阅。

家庭用

微電腦炊飯電子鍋

使用說明書

感謝您購買TIGER(虎牌)微電腦炊飯電子鍋。 使用前請務必仔細閱讀本操作說明的全部內容。



IMPORTANT SAFEGUARDS

When using the appliance, basic safety precautions should always be followed including the following:

- 1. Read all instructions.
- 2. Do not touch hot surfaces. Use handles or knobs.
- 3. To protect against electrical shock, do not immerse cord or plug in water or other liquid.
- 4. Close supervision is necessary when the appliance is used by or near children.
- 5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 8. Do not use outdoors.
- 9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- 11. Extreme caution must be used when moving the appliance containing hot oil or other hot liquids.
- 12. Always attach plug to the appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- 13. Do not use the appliance for other than intended use.
- 14. Risk of electric shock, cook only in removable container.

SAVE THESE INSTRUCTIONS

Servicing should be performed by an authorized service representative. This appliance is intended for household use.

- 1. A short power cord (or detachable power cord) is provided to reduce the risks of becoming entangled in or tripping over a longer cord.
- 2. Longer detachable power cords or extension cords are available and may be used if care is exercised in their use.
- 3. If a longer detachable power cord or extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally.

The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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

The following instructions are applicable to 120V only:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet in only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ntents	
Important Safeguards	4
Tips on making delicious rice	. 12
Before Cooking Rice	. 14
•	
•	
· · · · · · · · · · · · · · · · · · ·	
g (
·	
·	
· · · · · · · · · · · · · · · · · · ·	
•	
··	
•	
•	
In case of a power outage	43
	Important Safeguards Names and Functions of Component Parts Menu options and features Tips on making delicious rice Before Cooking Rice How to Cook Rice Cooking time guidelines Once the Rice Is Done Cooking Setting the Timer Keeping the Rice Warm Reheating Cooked Rice Cooking Rice and Side Dishes Together ("Synchro-Cooking" Menu) Slow Cooking ("Slow Cook-Steam" Menu) Steaming Food ("Slow Cook-Steam" Menu) Cleaning and Maintenance If Rice Does Not Cook Properly If Synchro-Cooking Does Not Go As Expected Troubleshooting If these indications appear Setting the present time Specifications. In case of a power outage

Purchasing consumables and optional accessories43

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 harm and household damage. To ensure safety, please follow carefully.
- Do not remove the caution/warning seal attached to the appliance.

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 death or **!** Warning serious injury 1 when the unit is improperly handled.



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

- *1 "Seriously injury" is defined here as loss of sight, burns (high and low temperature), electric shock, broken bones, poisoning, or other injuries severe enough to require hospitalization or extended outpatient care.
- *2 "Minor or moderate injury" is defined here as a physical injury, burn, or electric shock which will not require hospital stay or extended outpatient care.
- *3 "Damage to property" is defined here as damage towards a building, furniture, or pets.

Description of Symbols



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



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



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

General safety precautions



Do not attempt to disassemble, repair. or modify the product. Repairs should only be performed by a qualified service Disassembly representative.

is prohibited Doing so may result in fire, electric shock, or injury.



Stop using the appliance immediately if you incur any malfunction or trouble.

Not doing so may result in fire, electric shock, or injury.

Examples of trouble:

- · The power cord and/or 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 rattling parts.
- · The inner pot is deformed.
- · There are other problems or abnormalities. Immediately unplug the power cord from the outlet and contact your local dealer for servicing.

! Warning

Environment for use



Do not use on an unstable surface, or on a table or rug that is vulnerable to

Doing so may result in fire or damage to the table or mat.



Do not use the rice cooker on a sliding tabletop that can not easily bear its weight.

Falling from the tabletop may result in injury, burns, or malfunction of the unit

Before using the rice cooker, confirm that the sliding tabletop is sufficiently able to bear its weight.

Who should use the rice cooker



Do not allow children to use the appliance by themselves and do not put within reach of infants or toddlers. Failing to do so may result in burns, electric shock, or injury.



Do not let infants or children lick the electric sockets or fixtures.

Doing so may result in electric shock.



This appliance is not intended for use by persons with physical difficulties or lack of experience and knowledgeunless they have been given supervision or instruction concerning to the use of the appliance by a person responsible for his/her safety. Unsupervised use may result in burn, electric shock, or injury.

Using the rice cooker



Do not use this product in anyway not described in the operating instructions or supplied COOKBOOK.

Steam or contents may spray out causing burns or other injuries. (Examples)

- · Heating ingredients inside of plastic cooking bags, etc.
- · Using parchment paper to cover food in the rice cooker.

Power supply



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 in the same outlet may cause the outlet to overheat or result in fire.

Power cord and plug



Do not damage or use a damaged power cord.

Do not forcefully bend, twist, fold, or modify the cord.

Do not place near high temperature surfaces or under/between heavy objects. A damaged power cord can cause fire or electric shock.



Wipe the plug thoroughly in the case dust or other foreign objects are collected. This is to avoid fire.



Firmly insert the plug into the outlet to avoid electric shock, shorting, smoke, or fire.



Do not use the product if the power cord or plug is damaged or the plug is loose in the outlet.

This is to avoid electric shock shorting, or fire.



If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.



Do not plug in or unplug with wet

This is to avoid electric shock or injury.

Do not touch the unit with wet hands

Warning



Do not expose the plug to steam.

Doing so may result in electric shock or fire. When using the product on a sliding table, be careful not to expose the product to steam.



Handling the rice cooker



Do not immerse the appliance in water, or pour water into the appliance;

Never immerse this is to avoid short circuits, electric the unit in water or other liquid shocks, and malfunctions.



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

Doing so may result in electric shock or malfunction.

Starting to cook



Do not use the cooking plate without the inner pot.

Doing so may result in fire, smoke, or burns.

During and after cooking



Never open the lid during cooking.Doing so may result in burns.



Do not place your face or hands near the steam vent.

Doing so may result in burns. Be
Do not touch especially careful to keep out of reach of
infants and children.

!Caution

General safety precautions

malfunction of the unit itself.



Handle the rice cooker with care.

Dropping the rice cooker or exposing it to a strong impact may result in injury or



Only use the cooking plate supplied with this rice cooker.

Using another cooking plate may result in fire or burns.



Household use only.

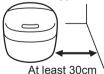
This appliance is intended to be used in household and similar applications such

- 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

Environment for use



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





Do not use a sliding tabletop with insufficient load bearing capacity.

Otherwise the rice cooker may fall resulting injury, burn or malfunction. Check that the load bearing capacity is sufficient before use.

!Caution



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

Doing so may result in electric shock, short-circuiting, fire, or deformation or malfunction of the rice cooker.



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 an IH cooking heater.

Doing so may result in malfunction.

Power cord and plug



Be sure to firmly hold the plug when removing from an outlet; this is to avoid electric shock, shorting, or fire.





Do not use multiple outlet receptacles; this is to avoid fire.



Handling the rice cooker



Use only the inner pot made exclusively for this rice cooker.
Using any other pot may result in overheating or malfunction.



Do not cook with the inner pot empty. Doing so may result in overheating or malfunction.



Be careful of the escaping steam when opening the lid.

Exposure to steam may result in burns.



Unplug power cord when not in use.

This is to avoid injury, scalds, electric shock, or fire caused by a short-circuit.





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

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

During and after cooking



Do not touch hot parts during or immediately after cooking.

Doing so may result in burns.



Do not move the rice cooker while it is still cooking.

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

Cleaning the rice cooker



Wait until the appliance has cooled down before performing maintenance; this is to avoid burns from hot surfaces.



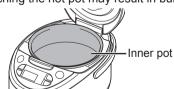
Do not wash the entire appliance.

Do not pour water into the appliance or into the base of the appliance; this is to avoid short circuits and electric shocks.



Do not handle the inner pot with your bare hands when the rice cooker is or has recently been in operation; use oven mitts to pick up the pot.

Touching the hot pot may result in burns.

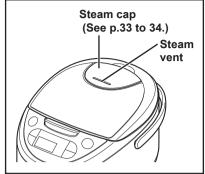


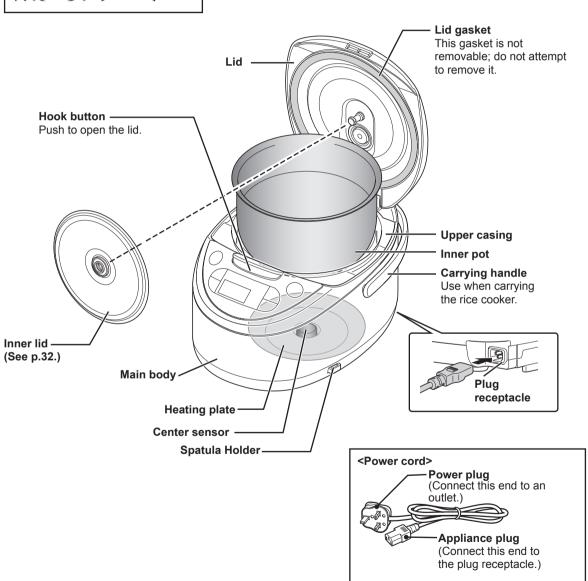
Names and Functions of Component Parts

!Caution

- Following these safety instructions will allow the appliance to be used for many years.
- Remove any burnt rice or remaining grains of rice.
 Failure to do so may cause steam to leak or contents to boil over. This may 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.
- The holes on the rice cooker are designed to maintain its functions and performance. In extremely rare cases, dust or even insects may enter these holes and cause 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. Contact the place of purchase.
- The inner pot's fluorocarbon resin coating may wear and peel with extended use. This material is harmless to humans and this situation presents no hindrance to actual cooking or to the rice cooker's heat insulating capability. In the case you would like to purchase a new inner pan, you can do so by contacting the place of purchase.

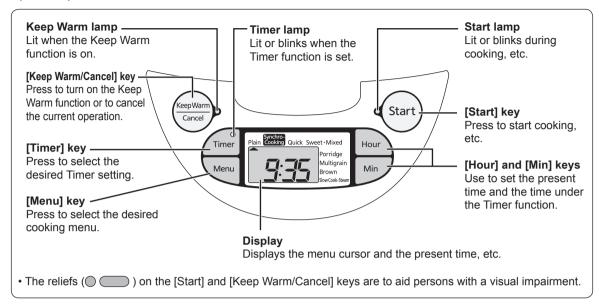
- Strictly observe the following instructions to keep the fluorocarbon resin coating from scratching or peeling.
- Do not place the inner pot directly over gas, electric, or IH stove top. Do not place in the microwave or oven.
- Use the Keep Warm function for white rice only. Do not use for mixed or seasoned rice, etc.
- · Do not use vinegar inside the inner pot.
- Use only the supplied spatula or a wooden spatula.
- Do not use hard utensils such as metal ladles, spoons, or whisks.
- Do not place a basket inside the inner pot.
- Do not place tableware and other hard utensils or objects inside the inner pot.
- Do not clean the inner pot with hard materials such as metal spatulas or nylon scouring sponges.
- Do not use a dishwasher/dryer to clean the inner pot.
- Be careful not to scratch the inner pot when washing rice.
- If the inner pot becomes deformed, contact the place of purchase.



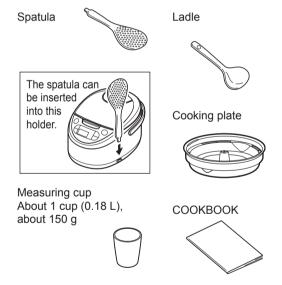


 $oldsymbol{8}$

Operation panel



■ Checking the accessories



■ Sounds emitted by the rice cooker

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

- A clicking sound (This is the sound of the microcomputer controller.)
- A scraping sound (This is the sound of metal contracting and rubbing together due to heat.)
- A sound like boiling water (Only during cooking or steaming.)

■ Checking the present time

The time is displayed in a 24-hour format. It should be adjusted if the correct time is not displayed. (See p.42.)

■ The lithium battery

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

- This lithium battery has a four-to-five-year life expectancy with the power plug disconnected.
- If the lithium battery runs out, "0:00" will blink on the display when the power cord is plugged back in. Normal cooking is still possible, but the present time, preset timer settings, and elapsed Keep Warm time will no longer be stored in memory when the power plug is disconnected.

Note

Do not attempt to replace the lithium battery
yourself

To replace the battery, contact the place of purchase.

Menu options and features

Menu	Timer function availability	Keep Warm function availability	Feature
Plain	0	0	Select when cooking white rice.
Synchro- Cooking	_	△ *	Select when using the cooking plate to cook rice and side dishes together.
Quick	_	0	Select when quickly cooking white rice. Select when cooking long-grain rice.
Sweet•Mixed	_	Δ	Select when cooking seasoned rice or steamed glutinous rice.
Porridge	0	0	Select when making porridge.
Multigrain	0	Δ	Select when cooking grains like barley, foxtail millet, barnyard millet, black rice or red rice together with white rice.
Brown	0	Δ	Select when cooking brown rice or multi-grain-brown rice (brown rice mixed with grains).

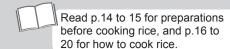
See p.43 for cooking capacities.

- △: Do not use the Keep Warm function because its flavor may not be maintained.
- * Remove the cooking plate from the rice cooker before using the Keep Warm function.

Note

• When using the "Porridge" menu, the porridge can become pasty if kept warm for too long; serve as soon as possible.

Tips on making delicious rice



Select high quality rice and store it in a cool location.

Choose freshly polished, glossy rice with a uniform grain size. Store in a cool, dark, well-ventilated place.

Carefully measure the rice with the supplied measuring cup.

One cup equals about 0.18 L.

Use the supplied measuring cup for rinse-free rice as well.

Wash the rice quickly.

Stir the rice around with your hand in a generous amount of water, pour out the water, and repeat until the water remains clear.

When cooking germinated brown rice, whole rice or semi-polished rice, select the "Multigrain" menu.

Cooking rinse-free rice

- Add the rinse-free rice and water, and then stir well from the bottom so that every individual grain of rice becomes immersed in the water. (Merely adding water to the rice will prevent it from soaking in the water and may result in improperly cooked rice.
- If the added water turns white, we recommend you
 wash 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 burned rice,
 the contents boiling over, or improperly cooked rice.)

Adding other ingredients to the rice

The total amount of ingredients should be no more than 70 g per cup of rice. Stir in any seasoning well and then add the extra ingredients on top of the rice. If other ingredients are to be added to the rice, be sure to use no more than the acceptable maximum amount (refer to the table below).

(,									
Menu	1.0 L (5.5-cup) type	1.8 L (10-cup) type								
Sweet	3 cups or less	5 cups or less								
Mixed	3 cups or less	6 cups or less								
Porridge • hard	0.5 cup	1.5 cups or less								
Brown	3 cups or less	5 cups or less								

 Add water prior to adding the ingredients.
 Adding water after the ingredients will result in the cooked rice being too firm.

Add water according to the type of rice and your personal preference.

Amount of water to add

If you choose to use more or less water than the recommended amount, do not deviate from that amount by any more than 1/3 of one line.

Menu	Corresponding scale (Use the corresponding scale on the inner pot as a guide and add water according to your personal preference.)
Plain Synchro-Cooking Quick Multigrain Mixed	"Plain" scale
Sweet (glutinous rice)	"Sweet" scale
Sweet (a mixture of glutinous and non-glutinous rice)	Between the "Plain" and "Sweet" scales
Brown	"Brown" scale
Porridge	Hard porridge: "Porridge • hard" scale Soft porridge: "Porridge • soft" scale

- When cooking rinse-free rice, use the "Plain" scale as a reference but add a little extra water (until it just covers the corresponding line).
- When making with the rinse-free rice, use "Porridge • hard" scale as a reference for hard porridge and the "Porridge • soft" scale for a soft porridge.
- When cooking germinated brown rice, whole rice or semi-polished rice, use the "Plain" scale as a reference.
- If the amount of water to add is specified on a package of germinated brown rice or multigrain rice, follow those directions and add water according to your personal preference.

Cooking brown rice or multi-grain-brown rice mixed in with white rice

- If the rice to be cooked includes more brown rice or multi-grain-brown rice than white rice, use the "Brown" menu.
- If there is an equal amount of brown rice and white rice, or there is more white rice than brown rice, use the "Plain" menu. (The brown rice should be soaked separately for 1 to 2 hours before cooking.)
- If there is an equal amount of multi-grain-brown rice and white rice, or there is more white rice than multi-grain-brown rice, use the "Multigrain" menu. (The multi-grain-brown rice should be soaked separately for 1 to 2 hours before cooking.)

Cooking sweet rice

When cooking sweet rice, select the "Sweet•Mixed" menu.

Wash the rice, and then level it out so that all of the rice is under water.

Cooking grains together with white rice

- The amount of grains should equal less than 20% of the volume of the white rice.
- The grains should be placed on top of the white rice. Mixing them together may result in improperly cooked food.
- If you feel the cooked grains are too hard, soak the grains separately for about 1 hour prior to cooking.

Cooking grains together with brown rice

- Always use the "Brown" menu.
- The maximum acceptable amount for the combination of brown rice and grains is 3.5 cups with the 1.0 L type and 6 cups with the 1.8 L type.

Cooking long-grain rice

 When cooking long-grain rice, select the "Quick" menu. When cooking seasoned rice with various ingredients using long-grain rice, select the "Sweet•Mixed" menu. Selecting any other menu may result in the contents boiling over.

3

Before Cooking Rice

1

Measure the rice.

Always use the measuring cup supplied with the rice cooker (for rinse-free rice as well). A level filling of rice in the supplied measuring cup equals about 0.18 L.



• Fill the measuring cup as shown below.

Correct measurement

Incorrect measurement





Note

 Always use the specified volume of rice (see "Specifications" on p.43). Otherwise the rice may not cook properly.
 If other ingredients are to be added to the rice, see p.12.

Wash the rice. (This can be done using the inner pot.)

For rinse-free rice, see p.12.



Note

- Do not use hot water (over 35°C) to wash the rice or when adding water. It may prevent the rice from cooking properly.
- Do not apply too much force while washing the rice.

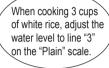
This could damage the inner pot and prevent rice from cooking properly.

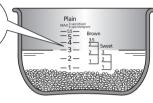
Adjust the water level.

Place the inner pot on a level surface and adjust the water level to the appropriate line of the corresponding scale on the inside of the pot.

Q • Th

 The water level should be selected according to the type of rice and the selected cooking menu, but can be fine-adjusted to your personal preference. (See the guidelines on p.12.)

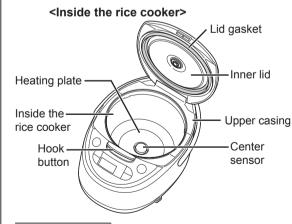




4

Wipe off any water and rice, etc.
Outer surface and brim of the inner pot>



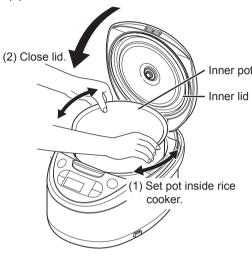


⚠ Caution

 Be sure to remove any rice or other material adhering to and around the heating plate, center sensor, upper casing, and the hook button. (See p.31.)
 Adhering material 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.

5 Place the inner pot in the rice cooker.

- (1) Turn the inner pot slightly left and right so it is positioned correctly without any tilt.
- (2) Close the lid.



Note

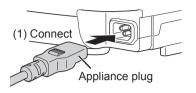
 Make sure the inner pot is set securely into the rice cooker.

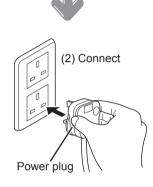




• Be careful not to touch an operation key when closing the lid.

Connect each end of the power cord to the specified locations.



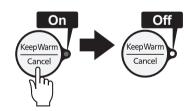


The power will turn on and the symbol will blink.



Note

• If the Keep Warm lamp is on, press the [KeepWarm/Cancel] key to turn off the lamp.

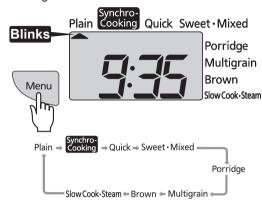


out, resulting in burns or other injury.

Press the [Menu] key to select the desired menu.

Each time the [Menu] key is pressed, the selected menu will change in the order shown below.

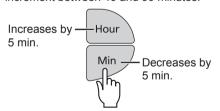
The **\(\rightarrow\)** symbol will blink while the menu is being selected.



• It is not necessary to press the [Menu] key if the desired menu is already selected.

If you selected the "Porridge" menu, use the [Hour] and [Min] keys to set the desired cooking time.

- Each time the [Hour] key is pressed, the set time will increase by 5 minutes. Each time the [Min] key is pressed, that time will decrease by 5 minutes.
- The cooking time can be set to any 5-minute increment between 40 and 90 minutes.



• The default setting is for 60 minutes. Adjust as desired.

Press the [Start] key.

The Start lamp will turn on.
If you selected the "Plain" menu, a one-short,
one-long beep alarm will sound. Otherwise,
only a one-beep alarm will sound.



Cooking will start.

Appropriate amounts

See p.12 to 13 for the appropriate amounts of grains and ingredients.

Cooking time guidelines

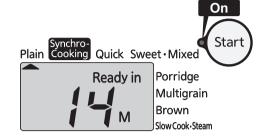
Unit size Menu	Plain	Synchro- Cooking	Quick	Sweet•Mixed	Multigrain	Brown
1.0 L (5.5-cup) type	44 to 58 min	45 to 56 min	24 to 43 min	39 to 61 min	47 to 59 min	65 to 78 min
1.8 L (10-cup) type	47 to 60 min	50 to 63 min	26 to 54 min	42 to 64 min	51 to 61 min	67 to 80 min

- The above times indicate the amount of time to the end of steaming after cooking is completed when the rice is not soaked prior to pressing the [Start] key. (Voltage: 220-230 V, Room temperature: 23°C, Water temperature: 23°C, Amount of water: normal level)
- Cooking times will differ somewhat depending upon the amount being cooked, the type of rice, the type and quantity of ingredients, the room temperature, the water temperature, the amount of water, electrical voltage, and whether the Timer function is used or not, etc.

Setting the Timer

Once the final steaming process begins, the remaining time will be displayed.

The time until steaming is completed will be shown on the display in 1-minute increments.



 Steaming times will vary depending upon the selected menu.

Once the rice is fully cooked, the Keep Warm function will automatically engage (the Start lamp will turn off).

The Keep Warm lamp will turn on and an alarm (8 beeps) will sound.

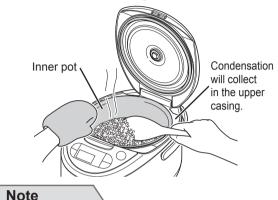


- If you added ingredients under the "Porridge" menu, or a longer cooking time is required, etc., you can set the desired additional cooking time. Simply press the [Hour] and [Min] keys once the Keep Warm lamp turns on, and then press the [Start] key. The cooking time can be extended up to 15 minutes in increments of 1 minute, a maximum of 3 times.
- · Stir the rice well before reheating.

Stir and loosen the cooked rice.

Be sure to stir and loosen the rice as soon as cooking is complete.

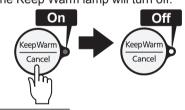
 Always wear a kitchen mitten, etc., to hold the pot while stirring.



 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.

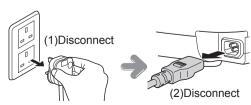
When you are done using the rice cooker...

Press the [KeepWarm/Cancel] key to turn off the Keep Warm function.
The Keep Warm lamp will turn off.

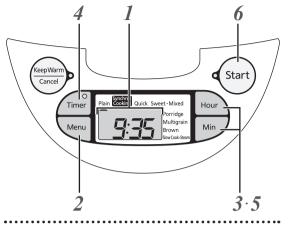


Note

- If you disconnect the power plug without canceling the Keep Warm function, the next time you turn on the rice cooker, the Keep Warm light turns on and you cannot cook.
- 2 Disconnect the power plug and then the appliance plug.



3 Clean the rice cooker. (See p.30 to 35.)



Using the Timer function (Timer 1 / Timer 2)

You can preset the time that you want cooking to be actually completed.

- Select either "Timer 1" or "Timer 2" and set the desired completion time. The start of cooking will be automatically adjusted so that the operation is completed at the preset time.
- Each timer can be set to different times. e.g.
 "Timer 1" for breakfast and "Timer 2" for dinner.
- The preset timer settings will be stored in memory.



• Example setting: If "Timer 1" is set to 13:30, cooking will be completed at 13:30.

Check the present time.



• See p.42 for the procedure to set the present time.

Press the [Menu] key to select the desired menu.

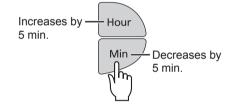
The **\(\rightarrow\)** symbol will blink while the menu is being selected.



• It is not necessary to press the [Menu] key if the desired menu is already selected.

If you selected the "Porridge" menu, use the [Hour] and [Min] keys to set the desired cooking time

- Each time the [Hour] key is pressed, the set time will increase by 5 minutes. Each time the [Min] key is pressed, that time will decrease by 5 minutes.
- The cooking time can be set to any 5-minute increment between 40 and 90 minutes.



 The default setting is for 60 minutes. Adjust as desired.

Press the [Timer] key to select either "Timer 1" or "Timer 2".

The selected setting will switch back and forth between "Timer 1" and "Timer 2" each time the [Timer] key is pressed.

Both the Timer lamp and the displayed "Timer 1" or "Timer 2" will blink.



The previously preset time will be displayed.
 It is not necessary to set the timer again if the desired completion time is already displayed.

Keeping the Rice Warm

Note

- The Timer function is not available in the following cases.
- When the "Syncro-Cooking", "Quick", "Sweet-Mixed", "Slow Cook-Steam" menu is selected
- When the preset time is less than that indicated in the following table

Menu	Minimum preset time
Plain	1 h 10 min
Porridge	Cooking time + 2 min
Multigrain	1 h 10 min
Brown	1 h 30 min

- When "0:00" is blinking on the display
- If the Keep Warm lamp is on, press the [KeepWarm/Cancel] key to turn off the lamp. (The Timer function is not available while the Keep Warm lamp is on.)
- If you do not operate the rice cooker within about 30 seconds after pressing the [Timer] key, an alarm (3 beeps) will sound.
- If the [Timer] or [Start] key is pressed while the rice cooker is in a state where the Timer function is not available, an alarm (3 beeps) will sound.

5

Use the [Hour] and [Min] keys to set the desired completion time.

Press the [Hour] key to change the set time in 1-hour increments. Press the [Min] key to change that time in 10-minute increments. Hold down the corresponding key to change the time more rapidly.



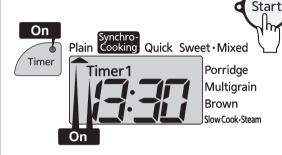
Note

• Do not set the timer to more than 12 hours, as it may result in spoiled rice.

Press the [Start] key.

The Timer lamp will turn on and the Timer function is set.

If you selected the "Plain" menu, a one-short, one-long beep alarm will sound. Otherwise, only a one-beep alarm will sound.

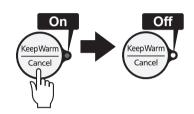


 If you make a mistake or otherwise want to reset the timer, press the [KeepWarm/ Cancel] key and repeat the procedure from step 2 on p.19. The Keep Warm function will automatically engage when cooking is completed.

■ Turning off the Keep Warm function

Press the [KeepWarm/Cancel] kev.

The Keep Warm lamp will turn off.



■ Restarting the Keep Warm function

Confirm that the Keep Warm lamp is off and press the [KeepWarm/ Cancel] key.



The Keep Warm lamp will turn on.

■ Keeping a small amount of rice warm

Gather the rice at the center of the inner pot; serve as soon as possible.

■ Elapsed Keep Warm time display

Hold down the [Hour] key to display the elapsed Keep Warm time. The elapsed time will be displayed in 1-hour increments up to 24 hours ("24h"). If more than 12 hours has elapsed, the time on the display will blink up to 24 hours.



*Once 24 hours has elapsed, "24" will blink on the display.

Note

- Avoid the following, as they may result in unusual odors, dryness, discoloration, and spoiling of the rice, or corrosion of the inner pot.
- Using the Keep Warm function with cold rice
- · Adding cold rice to rice that is being kept warm
- Leaving a spatula in the inner pot while the Keep Warm function is on
- Using the Keep Warm function with the power plug disconnected
- Using the Keep Warm function for longer than 12 hours
- Keeping less than the minimum required amount of rice warm
- 1.0L (5.5-cup) type :1 cup 1.8L (10-cup) type :2 cups
- Using the Keep Warm function for anything other than white rice (including rinse-free rice)
- Keeping warm a lump of rice with a hole in the middle.
- Turning off the Keep Warm function with the rice left in the rice cooker.
- When using the "Porridge" menu, the porridge can become pasty if kept warm for too long; serve as soon as possible.
- Do not leave the cooking plate or food cooked using the cooking plate inside the rice cooker while the Keep Warm function is on.
- Be sure to remove any grains of rice that adhere to the brim of the inner pot as well as to any gaskets. Failure to do so can result in dryness, discoloration, odors, and stickiness of the rice being cooked.
- Serve cooked rice as soon as possible in cold climates and high temperature environments.

Reheating Cooked Rice

Cooking Rice and Side Dishes Together ("Synchro-Cooking" Menu)

For piping hot rice, reheat the rice that is being kept warm before serving it.

Note

- Rice will not be fully heated if more than half of the inner pot is full.
- The rice will end up dry if reheated under any of the following conditions.
- · The rice is still hot, such as immediately after cooking.
- · There is less than the minimum required amount of rice (1 cup with the 1.0 L type, 2 cups with the 1.8 L type).
- · The rice is reheated 3 times or more.
- Stir and loosen the rice that was being kept warm.
- Add 1 to 2 tablespoons of water evenly over the rice.



 Adding water will 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 the [KeepWarm/Cancel] key. (See p.21.)

Press the [Start] key.

The Start lamp will blink and reheating will

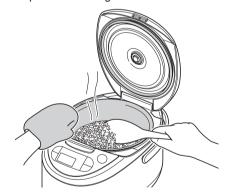
The remaining time will be displayed and an alarm (3 long beeps) will sound when the operation is completed.



- To stop reheating, press the [Keep Warm/ Cancel] key.
- · Reheating is not available if the rice is too cold (under about 55°C). In this case, a repeated beeping alarm will sound.

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

• Always wear a kitchen mitten, etc., to hold the pot while stirring.



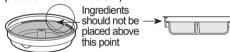
You can use the cooking plate to cook side dishes described in the supplied "COOKBOOK" at the same time as you cook rice. You can also add water to the inner pot and cook side dishes without making rice. Refer to the supplied "COOKBOOK" for directions.

Note

- Do not cook with a greater volume of ingredients than that indicated in the supplied "COOKBOOK". Doing so may cause the contents to boil over or result in improperly cooked food.
- When cooking dishes with a strong odor, the odor may adhere to the cooking plate.
- When cooking ingredients with a strong color, that color may be transferred to the cooking plate through the broth, etc.
- Do not use sharp instruments like kitchen knives. table knives, or forks inside the cooking plate.

Precautions for ingredients to be placed in the cooking plate

- Do not fill up the cooking plate with ingredients.
- Spread or make spaces between ingredients so that steam is applied evenly (fill up to the position shown below).



- Only use a small amount of liquid such as water or sauce (it takes time to heat a large amount of liquid).
- If milk or fresh cream is separated during use, stir it well.
- Only use a small amount of leavening ingredients such as pancake mix (about 1/3 of the cooking plate). Be careful about the number of eggs because they increase in volume (2 eggs (medium size) for 1.0L (5.5-cup) type rice cooker, 3 eggs (medium size) for 1.8L (10-cup) type rice cooker can be added. Adjustment may be necessary when you add other ingredients.).
- Cut the root vegetables in thin slices as it takes a long time to cook them.
- Using the cooking plate, only steaming is possible. *If heating is not sufficient while cooking by following the above suggestions, transfer the ingredients to another container, and reheat them using a device such as a microwave (do not put the inner pot and cooking plate in the microwave).

Prepare the ingredients and place them in the cooking plate.

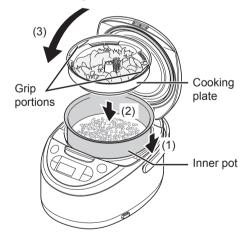
- · Stacking ingredients on top of each other may result in the contents boiling over or in improperly cooked food. Spread ingredients over the whole of the cooking plate.
- Make the necessary preparations for cooking rice. (See p.14.)

Note

• Refer to the following table for the acceptable amounts of rice that can be cooked concurrently with food. Do not cook more than the acceptable maximum or less than the minimum required amounts. Doing so may cause the contents to boil over or result in improperly cooked food.

1.0 L	type	1.8 L type				
Maximum	Minimum	Maximum	Minimum			
2 cups 1 cup		4 cups	2 cups			

Place the cooking plate inside the inner pot and close the lid.

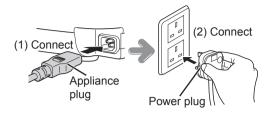


Note

- Always place the cooking plate inside the inner
- Make sure that the cooking plate is level (not set at an angle).

Slow Cooking ("Slow Cook-Steam" Menu)

4 Connect each end of the power cord to the specified locations.



Note

• If the Keep Warm lamp is on, press the [KeepWarm/Cancel] key to turn off the lamp.

5 Use the [Menu] key to select the "Synchro-Cooking" menu.

The **\(\Lambda \)** symbol will blink while the menu is being selected.



Always select the "Synchro-Cooking" menu when cooking concurrently.



Press the [Start] key.

The Start lamp will turn on and concurrent cooking will start.



Note

• Do not open the lid during steaming. Doing so may prevent the food from steaming properly.

Once cooking is completed, an alarm (8 beeps) will sound (the Start lamp will turn off).

The Keep Warm lamp will turn on.





Remove the cooking plate and stir and loosen the rice.



Note

- Do not leave the cooking plate in the rice cooker while the Keep Warm function is on.
- Be careful when removing the cooking plate after cooking, as it will be hot.
- Do not tilt the cooking plate while removing it.
 The broth, etc., may spill out and result in burns.
- Do not return the cooking plate to the inner pot after removing it.
- Doing so may result in the rice spoiling or not being kept warm.
- When cooking with ingredients that release a lot of liquid, oils or fats when heated, or that expand during heating, such as eggs and the like, some of the broth may overflow down into the rice.

Cooking without making rice

Cooking can be performed with water added to the inner pot.

See "Steaming Food ("Slow Cook•Steam" Menu)" (p.27 to 29).

Note

- Add water up to the appropriate line (line 1 for 1.0 L [5.5-cup] type, line 2 for 1.8 L [10-cup] type) on the "Plain" scale on the inside of the inner pot.
- Set the cooking time to between 20 and 30 minutes, according to the type of food being cooked.

You can prepare the following dishes with ease. Refer to the supplied "COOKBOOK" for directions.

With this menu, food is first brought to near boiling, the heat is then lowered to about 93°C and the food left to simmer. The temperature is then lowered even further to about 88°C and simmering is continued. By gradually lowering the heating temperature in this way, flavors are enhanced and the liquids do not boil down even when heated for a long period of time.

Menu examples

Braised pork, gobo and yamaimo soup



 For how to cook "braised pork" and "gobo and yamaimo soup", see the supplied "COOKBOOK".

Note

- Caution should be exercised when making dishes other than those described in the supplied "COOKBOOK", as they may boil over.
- Stir well before cooking to prevent seasonings from settling at the bottom of the inner pot.

Prepare the ingredients.

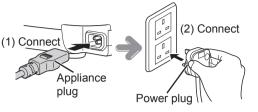
Add ingredients to the inner pot and close the lid.

Note

 Use the "Plain" scale on the inside of the inner pot as a reference. Using more than the maximum acceptable amount (see the table below) can prevent proper boiling or cause the contents to boil over. Be careful also not to use less than the minimum required amount either, as that can also cause the contents to boil over.

"Plain" scale							
1.0 L	type	1.8 L type					
Maximum	Minimum	Maximum	Minimum				
5.5 or below	2 or above	8 or below	3 or above				

Connect each end of the power cord to the specified locations.



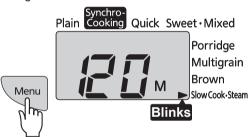
Note

• If the Keep Warm lamp is on, press the [KeepWarm/Cancel] key to turn off the lamp.



Use the [Menu] key to select the "Slow Cook•Steam" menu.

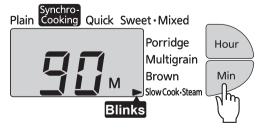
The symbol will blink while the menu is being selected.



Use the [Hour] and [Min] keys to set the desired cooking time.

Each time the [Hour] key is pressed, the set time will increase by 5 minutes. Each time the [Min] key is pressed, that time will decrease by 5 minutes.

The cooking time can be set to any 5-minute increment between 5 and 180 minutes.



Steaming Food ("Slow Cook-Steam" Menu)



Press the [Start] key.

The Start lamp will turn on and steaming will start.

"Ready in" will appear on the display.



Note

• Do not open the lid during steaming. Doing so may prevent the food from steaming properly.

Once cooking is completed, an alarm (8 beeps) will sound (the Start lamp will turn off).

The Keep Warm lamp will turn on and "0h" will be displayed.



 If a longer cooking time is required, you can set the disired additional cooking time. Press the [Hour] and [Min] keys to set the additional cooking time with the Keep Warm lamp turn on. The cooking time can be extended up to 30 minutes. a maximum of 3 times.

Note

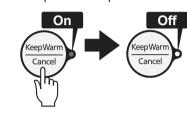
- If a longer cooking time is required, do not press the [Keep Warm/Cancel] key before extending that time. Doing so will cause the Keep Warm lamp to go out and additional cooking will not be possible. If you mistakenly pressed the [KeepWarm/Cancel] key, perform the following procedure.
- Remove the inner pot and set it on a wet towel or cloth.
- 2. Leave the rice cooker lid open and cool down the unit and the inner pot for about 10 minutes.

- 3. Place the inner pot back inside the rice cooker.
- 4. Repeat the procedure from step 4 on p.25.

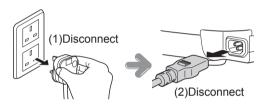
Once cooking is completed...

Press the [Keep Warm/Cancel] key to turn off the Keep Warm function.

The Keep Warm lamp will turn off.



2 Disconnect the power plug and then the appliance plug.



Remove any odors. (See p.35)

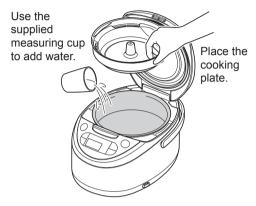
Note

- If the [Keep Warm/Cancel] key is not pressed when cooking is completed, the Keep Warm function will automatically engage and the elapsed Keep Warm time will be displayed in hourly increments from the first hour ("1h") up to 6 hours ("6h") after that. After 6 hours has elapsed, "6" will blink on the display.
- Do not use the Keep Warm function continuously for more than 6 hours as some foods will lose their taste.

Add water to the inner pot and place the cooking plate inside.

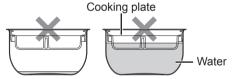
Refer to the following guideline on the amount of water to add.

- 1.0 L (5.5-cup) type: 3-1/2 cups (630 mL)
- 1.8 L (10-cup) type: 4-1/2 cups (810 mL)

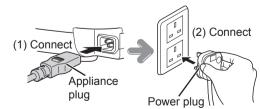


Note

 Be sure to put an appropriate amount of water in the inner pot. Do not allow the inner pot to run out of water or the cooking plate to become immersed in water during steaming.



- 2 Add ingredients to the cooking plate and close the lid.
- 3 Connect each end of the power cord to the specified locations.

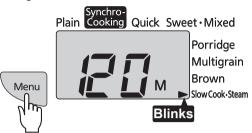


Note

 If the Keep Warm lamp is on, press the [KeepWarm/Cancel] key to turn off the lamp.



The
symbol will blink while the menu is being selected.

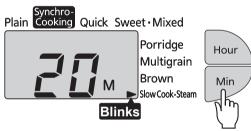


Press the [Hour] and [Min] keys to set the desired steaming time.

Each time the [Hour] key is pressed, the set time will increase by 5 minutes. Each time the [Min] key is pressed, that time will decrease by 5 minutes.

Set the steaming time between 5 and 60 minutes.

* Do not set the time to more than 60 minutes.



Press the [Start] key.

The Start lamp will turn on and steaming will start.

"Ready in" will appear on the display.



Note

 Do not open the lid during steaming. Doing so may prevent the food from steaming properly.

Once steaming is completed, an alarm (8 beeps) will sound (the Start lamp will turn off).

The Keep Warm lamp will turn on and "0h" will be displayed.





 To steam the food further, use the [Hour] and [Min] keys to set the additional steaming time and then press the [Start] key. The steaming time can be extended up to 30 minutes, a maximum of 3 times.

!Caution

 Be careful not to get burned by the escaping steam when opening the lid.

Note

- When extending the steaming time, be sure to add water to prevent dry-boiling.
- If a longer steaming time is required, do not press
 the [Keep Warm/Cancel] key before extending that
 time. Doing so will cause the Keep Warm lamp to go
 out and additional steaming will not be possible. If
 you mistakenly pressed the [KeepWarm/Cancel] key,
 perform the following procedure.
- Remove the inner pot and set it on a wet towel or cloth.
- For the amount of water, see step 1 on p.27.
- Leave the rice cooker lid open and cool down the unit and the inner pot for about 10 minutes.
- 3. Place the inner pot back inside the rice cooker.
- 4. Repeat the procedure from step 4 on p.27.

?

Remove the cooking plate.

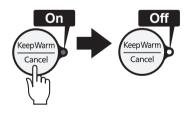


- Be careful when removing the cooking plate after cooking, as it will be hot.
- Serve as soon as steaming is completed. If not removed from the rice cooker right away, the food will become wet and soggy.
- Do not tilt the cooking plate while removing it. The broth, etc., may spill out and result in burns.

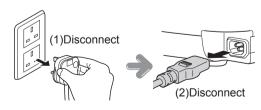
Once steaming is completed...

Press the [KeepWarm/Cancel] key to turn off the Keep Warm function.

The Keep Warm lamp will turn off.



2 Disconnect the power plug and then the appliance plug.



3 Clean the rice cooker. (See p.30 to 35.)

■ Guidelines for steaming times

Ingredients	Amount	Approx. time	Hints for steaming
Chicken	1 fillet (200 to 300 g)	20 to 30 min	Make several small cuts in the chicken.
White fish	2 to 3 fillets (150 to 200 g)	20 to 25 min	Fillet to a thickness of 2 cm or less. Always wrap in aluminum foil.
Shrimp	6 to 10 (100 to 200 g)	15 to 20 min	Steam in shells.
Carrots	1 to 2 (200 to 300 g)	30 to 40 min	Cut into bite-sized pieces.
Potatoes	Medium size, 2 to 3 (250 to 300 g)	30 to 40 min	Cut into bite-sized pieces.
Sweet potatoes	Medium size, 1 (200 to 300 g)	30 to 40 min	Cut into bite-sized pieces.
Meat dumplings (warming)	8 to 15	20 to 25 min	Space evenly in cooking plate.

- Do not fill the cooking plate for the 1.0 L (5.5-cup) type any higher than 3 cm, or 4 cm, with the 1.8 L (10-cup) type. Doing so may result in the food touching the lid and becoming wet and soggy.
- Do not allow the hole of the pressure control cap to be blocked with ingredients.
- The steaming times above are only a guideline and the required time will differ depending upon the temperature, quality, and quantity of the ingredients.
- If steaming is still not complete, you can steam for an additional period of time based on how well the food is cooked.
- Normally, there will not be enough water for additional steaming. Add water to prevent the inner pot from running dry.
- If you steam meat and fish, etc., for too long, they will become hard. If food does not steam sufficiently at shorter times, cut into thinner slices.
- Always wrap fish, etc., in aluminum foil for steaming. Failure to do so may result in the contents of the cooking plate boiling over.

Cleaning and Maintenance

Any other servicing should be performed by an authorized service representative.

Perform cleaning and maintenance procedures as described on the following p.30 to 35.

Clean all parts by hand. Do not use a dishwasher/dryer.

To maintain cleanliness, always clean the rice cooker on the same day it is used. Also clean the rice cooker at regular intervals as well.

The rice cooker should also be cleaned on the day that it is used in order to remove any odors that remain from cooking. (See p.35.)

Note

- Be sure to disconnect the power plug and allow the rice cooker, inner pot, inner lid, and steam cap to cool down before cleaning.
- Clean with a soft sponge and cloth.
- When cleaning the rice cooker with a detergent, use only standard kitchen detergent (for tableware and kitchen utensils).
- Rinse the parts thoroughly since detergent remaining on them may result in deterioration and discoloration of part's materials such as resin.

■ Parts to wash after every use



Inner pot



Spatula

plate

Measuring cup

Steam cap

(See p.33 to 34.)

Inner lid

Ladle

1 Clean with a soft sponge and with tap or lukewarm water.

Wipe off water with a dry cloth and completely dry all parts.

Note

 Do not clean the inner pot with the abrasive side of a heavyduty scrub sponge. Doing so may damage the fluorocarbon resin coating.



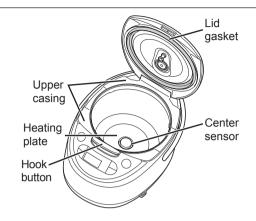
 Do not use the abrasive side of a heavy-duty scrub sponge.

 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



Inside and outside the rice cooker

Wet a towel or cloth, wring out excess water, and wipe.

Center sensor

Remove burned rice and any other adhering grains of rice. If adhering objects are hard to remove, use commercially available sandpaper (around #320), then wet a towel or cloth, wring out excess water, and wipe.

Around the upper casing and open/lock button and on the lid gasket

Remove any adhering grains of rice, etc.

Note

- Do not allow water to get inside the rice cooker unit.
- Do not immerse the power cord in or splash it with water. Doing so may result in short-circuiting or electric shock.

Power cord and plug



Wipe with a dry cloth.

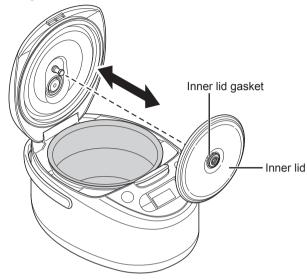
Note

- Do not pull on the lid gasket.
- Always keep the inner pot and lid clean to prevent corrosion and odors.
- Do not clean the rice cooker or its parts with thinner, cleanser, bleach, disposable cloth, metal spatulas, nylon scouring sponges or the like.
- Always clean each part separately.
- Do not immerse the steam cap, measuring cupor spatula in hot water. Doing so may cause them to become deformed.
- Do not use a dishwasher/dryer to clean the rice cooker or its parts. Doing so may cause them to become
 deformed.
- When cleaning the rice cooker with a detergent, do not use alkaline kitchen detergent.
- Always clean the lid or pressure control cap after cooking rice with cereal grains.
 Otherwise the pressure control cap may be clogged causing a problem that the pressure control cap does not open or rice cannot be cooked well.

Removing and attaching the inner lid

Pull the inner lid towards you to remove it.

To reattach, align the inner lid gasket with the shaft on the main lid.



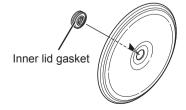
When attaching the inner lid, set it on the main lid by pressing the center of the inner lid without applying excessive force.

Applying excessive force or pressing the edge of the inner lid may cause the inner lid to become deformed.



■ Attaching the inner lid gasket

If the inner lid gasket is loose, press it firmly back into place.

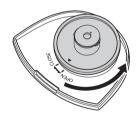


Removing and attaching the steam cap

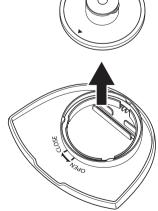
- Removing the steam cap
- Insert your finger into the hole in the lid and lift the steam cap upwards.



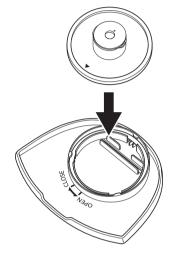
Turn the inside portion of the assembly as shown in the illustration to loosen it.



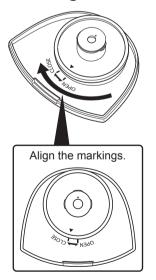
Lift up on the inside portion to separate it from the cap.



- Attaching the steam cap
- Set the inside portion of the assembly on top of the cap portion.



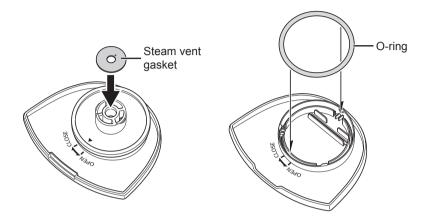
Turn the inside portion of the assembly as shown in the illustration to tighten it.



3 Attach the steam cap back in the lid.

■ Installing the steam cap gaskets

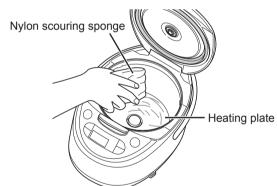
If the gaskets are loose, refer to the illustration and set them securely into place. If the gaskets are not set securely, they can become loose and may result in problems due to steam leaking out, etc.



Cleaning the lower heater plate

Water drops may fall from the inner lid during cooking and cause the surface of the lower heater plate to become dirty. This will not affect the performance of the rice cooker but, if you would like, you can clean the heater plate using the following procedure.

- 1 Add a bit of standard kitchen cream cleanser to a nylon scouring sponge, and remove the surface dirt.
- Wipe clean with a damp paper towel or cloth.



Removing odors (When odors remain in the rice cooker and/or cooking plate)

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

Note

 Be careful of the hot inner pot, cooking plate, and rice cooker after cleaning. Touching them may result in burns.

■ Rice cooker

Do not place the cooking plate inside the inner pot.

I Fill the inner pot to about 70 to 80% with water, select the "Plain" menu and press the [Start] key.

Confirm that the Keep Warm lamp is on and press the [KeepWarm/Cancel] key.

Note

- If odors become bothersome, use about 20g of citric acid added to the water for more effective deodorizing.
 It may be impossible to remove some odors completely. In this case, contact the place of purchase.
- Wash the inner pot and steam cap with a standard kitchen detergent, and then rinse sufficiently with water.
- Allow the rice cooker and all parts to dry in a well-ventilated location.

■ Cooking plate

Immerse the cooking plate in hot water and allow it to soak for about 1 hour.

Check the following points if you experience a problem with the cooked rice or with the operation of the rice

Pr	Check point	Was the amount of rice, ingredients, and water, or the ratio of multi-grain rice, correct?	Was more than the maximum acceptable amount cooked?	Was cooking done with alkaline ionized water (pH 9 or higher)?	Was cooking done with hard water like mineral water?	Was the correct menu selected?	Was the Timer function used?	Was the [Start] key pressed after cooking without turning off the Keep Warm function?	Are there grains of burned rice or water drops adhering to the outside bottom of the inner pot, or to the heating plate or the center sensor?	Is the inner pot deformed?	Was the rice stirred and loosened well?	Was there a prolonged power outage?
	Is too hard	•	•		•	•			•	•	•	•
Co	Is too soft	•		•		•	•		•	•	•	•
Cooked rice	Is not cooked completely	•	•			•		•	•	•		•
ice	Has a hard center	•	•			•		•	•	•		•
	Is burned	•		•		•	•		•	•		•
Duri	Steam leaks	•	•						•	•		
ng co	Boils over	•	•			•			•			
During cooking	The cooking time is excessively long	•	•			•			•	•		•
	Reference page	12-14, 43	43	_	_	16	_	18	14, 30-31	_	18	43

F	Check point	Are there any grains of rice adhering to gaskets or the brim of the inner pot, etc.?	Was the rice (other than rinse-free rice) washed sufficiently?	Was hot water (35°C or higher) used to wash the rice or adjust the water level?	Was the rice left soaking in the water too long after washing?	Was the rice left in a colander after washing?	Was the lid closed securely?	Was the rice mixed with other ingredients or multi-grain rice? Were seasonings stirred well?	Were there a lot of cracked grains of rice?	Was cooking continued immediately after the initial cooking?	Was the rice cooker and its parts cleaned sufficiently?
	Is too hard			•			•	•		•	•
	Is too soft			•	•	•	•	•	•	•	
	Is not cooked completely			•				•		•	
	Has a hard center			•				•		•	•
(Is burned		•	•	•				•		•
	Smells like rice bran		•								
0	Steam leaks	•					•				•
<u>.</u>	Boils over	•	•					•			•
Dailing COOKIII'S	The cooking time is excessively long	•									
	Reference page	14, 30-31	12, 14	14	_	_	15, 30-34	12	_	_	30-35

Problem	Cause
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.
Rice sticks to the inner pot.	Soft rice and sticky rice can easily stick to the pot.

Pr	Check point	Was the amount of rice and water correct?	Are there grains of burned rice or water drops adhering to the outside bottom of the inner pot, or to the heating plate or the center sensor?	Was the rice stirred and loosened well?	Are there any grains of rice adhering to gaskets, the brim of the inner pot, or the lid, etc.?	Was the rice (other than rinse- free rice) washed sufficiently?	Was the rice or food reheated 3 or more times?	Was the Timer function set for more than 12 hours in advance?	Was the Keep Warm function used continuously for more than 12 hours?	Was the rice left in the rice cooker with the Keep Warm function turned off?	Was there a prolonged power outage?
Rice			•		•	•		•	•	•	•
	Is discolored		•	•	•				•		
being kept warm	Is dry	•	•	•	•				•		
warm	Is sticky	•	•	•	•			•	•	•	•
	Reheated rice is dry	•	•				•				
	Reference page	12-14, 43	14, 30-35	18	14, 30-31	12, 14	22	20	21	_	43

Check point	Is other than white rice or rinse- free rice being kept warm?	Was less than the minimum required amount of rice being kept warm or reheated?	Is the rice concentrated around the outer portions of the inner pot (less rice in the middle of the pot)?	Was cold rice added?	Was a spatula left in the inner pot?	Was the rice cooker and its parts cleaned sufficiently?	Did you try to reheat rice that was just cooked and was still hot?	Were odors removed after cooking?
R Has an odor	•	•		•	•	•		•
ls discolored	•	•	•	•	•			
ls dry Is sticky	•	•	•	•	•			
Is sticky	•	•		•	•			
Reheated rice is dry		•					•	
Reference page	21	21	21	21	21	30-35	22	26, 35

Check the following points when you experience a problem with food cooked concurrently using the cooking plate.

Pro	Check point	Were more ingredients and seasonings used than indicated in the "COOKBOOK"?	Were the ingredients arranged unevenly in the cooking plate?	Were more than the acceptable maximum or less than the minimum required amounts used?	Was a menu other than "Synchro-Cooking" used?	Was the food cooked according to precautions for ingredients to be placed in the cooking plate?	Was there a power outage during cooking?
	Is too hard	•		•	•	•	•
	Is too soft	•		•	•	•	•
Cooked	Is not cooked completely			•	•	•	•
	Has a hard center			•	•	•	•
rice	Is burned	•	•	•	•	•	•
	Has an odor	•	•	•	•	•	
	Is sticky	•	•	•	•	•	
	Is too hard	•	•	•	•	•	
ìooke	Is too soft	•	•	•	•	•	
Cooked food	Is not fully heated	•	•	•	•	•	•
ρd	Overflows into the rice	•	•	•		•	
Durir	Steam leaks	•	•	•	•	•	
ng co	Boils over	•	•	•	•	•	
During cooking	The cooking time is excessively long	•		•	•	•	•
	Reference page	23	23	23	24	23	43

Check the following points if you experience a problem with the cooked.

Pr	Check point	Were the appropriate ingredients and amounts used?	Were more than the maximum acceptable ingredients added?	Were less than the minimum required ingredients added?	Was the cooking time too short?	Was the cooking time too long?	Are there any grains of burned rice or any other remaining grains of rice adhering to gaskets or the brim of the inner pot, etc.?	Was the lid closed securely?	Was there a power outage during cooking?
Coo	Does not boil	•	•		•		•	•	•
Cooked for	Boils over	•	•	•					
food	Boils down	•		•		•			
Reference page 25				2	5	14, 30-31	15, 30-34	43	

Check the following before requesting repair service.

Cumpton	Charle naint	Action	Reference		
Symptom	Check point	Action	page		
The rice or other foods are not cooked at all.	Is the power plug properly connected to an outlet?	Insert the power plug fully into an outlet.	15		
Rice was not cooked completely by the preset time.	Does the display show the correct present time?	Set the correct present time.	42		
	Check "The cooking time is excessive Properly" and take the necessary acti	ely long" under "If Rice Does Not Cook on.	36		
The Timer function cannot be set.	Does the display show the correct present time?	Set the correct present time.	42		
	Is "0:00" blinking on the display?	Set the present time.			
	Was the "Synchro-Cooking", "Quick", "Sweet•Mixed", or "Slow Cook•Steam" menu selected?	The Timer function is not available under those menus.	19		
	Was an unacceptable time set?	Set a time that is acceptable under the Timer function.			
The display is blurred.	Are there any grains of burned rice or any other remaining grains of rice adhering to gaskets or the brim of the inner pot?	Completely remove all remaining rice.	14, 30-35		
	Is the outer surface of the inner pot wet?	Wipe with a dry cloth.			
Reheating is disabled.	An alarm (3 beeps) will sound if you press the [Start] key.	The rice is cold. Rice of below approximately 55°C cannot be reheated.	20		
	Is the Keep Warm lamp off?	Press the [KeepWarm/Cancel] key and check that the Keep Warm lamp lights up. Then, press the [Start] key again.	22		
Sounds can be heard during cooking, reheating, steaming, or while the Keep Warm function is on.	Do you hear a clicking sound?	That is the sound of the microcomputer controller. It is not a malfunction.	10		
	Do you hear a sound like scraping metal?	This is the sound of metal contracting and rubbing together due to heat. It is not a malfunction.	10		
	Do you hear a sound like boiling water? (Only during cooking or steaming)	It is not a malfunction.	10		
	Do you hear a completely different sound from the above?	Contact the place of purchase.	_		
An alarm (3 beeps) sounds when the Timer function is set.	An alarm will sound if you do not open seconds after pressing the [Timer] ke	rate the rice cooker within about 30 y. Continue setting the Timer function.	19		
Water or rice has gotten inside the rice cooker unit.	Water or rice inside the rice cooker unit may cause problems. Contact the place of purchase.				
When setting the present time, pressing the [Hour] or [Min] key does not access the time setting mode.	The time cannot be set during cooking on, when the Timer function is in use,	g, when the Keep Warm function is or during reheating.	42		
The elapsed Keep Warm time blinks on the display when the [Hour] key is pressed while the Keep Warm function is on.	Was the Keep Warm function used continuously for more than 12 hours?	The elapsed Keep Warm time will blink on the display when the Keep Warm function has been on for more than 12 hours.	21		
	Was the Keep Warm function used continuously for more than 6 hours under the "Slow Cook*Steam" menu?	The elapsed Keep Warm time will blink on the display when the Keep Warm function has been on for more than 6 hours.	26		
The present time, preset timer settings, and elapsed Keep Warm time are lost when the power plug is disconnected.	Does "0:00" blink on the display when the power plug is connected again?	The lithium battery has run out. Contact the place of purchase.	10		

Symptom	Check point	Action	Reference page
Nothing happens when a key is pressed.	Is the power plug properly connected to an outlet?	Insert the power plug fully into an outlet.	15
	Is the Keep Warm lamp on?	Press the [KeepWarm/Cancel] key to turn off the Keep Warm function, then try the operation again.	15
The lid will not close, or it opens during cooking.	Are there any grains of rice adhering to the upper casing, lid gasket, or around the hook button?	Completely remove all remaining rice.	14, 31-34
There is a smell of plastic.	Such smells may occur when the rice cooker is first used, but they should go away over time as the rice cooker gets used.		
There are stripes or waves on plastic parts.	Such stripes and waves are produced when the resin is being molded. They do not affect the performance of the rice cooker.		
Food adheres to the inner lid during concurrent cooking. When cooking with ingredients that expand during heating, such as eggs and the like, some of that may adhere to the inner lid. If it is bothersome, reduce the amount of the ingredients.			

If these indications appear

Display		Action	Reference page
"Err" appears on the display lasting or continuous beepir sounds.	and a long- ng alarm	If the rice cooker still does not respond, there is problem with the unit itself. Disconnect the power plug and contact the place of purchase.	
Plain Synchro-Quick Sweet • Mixed			_
_	Porridge Multigrain		
	Brown		
	Slow Cook • Steam		

Plastic parts that come into contact with heat or steam will deteriorate over time. In this case, contact the place of purchase.

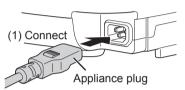
Setting the present time

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

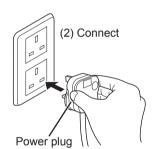
The time cannot be set during cooking, when the Keep Warm function is on, or when the Timer function is in use or during reheating.

■ Example: Changing the present time from "9:30" to "9:35"

Connect each end of the power cord to the specified locations.







Display the time setting mode.Press the [Hour] or [Min] key to display \odot .



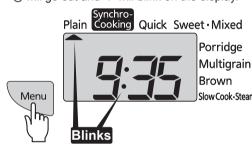
? Set the present time.

Set the hour with the [Hour] key and the minute with the [Min] key. Hold down the corresponding key to change the time more rapidly.



Once you are finished setting the time, press the [Menu] key.

The present time is set.
② will go out and ":" will blink on the display.



• To cancel setting the time, press the [KeepWarm/Cancel] key.

Specifications

Unit size			1.0 L (5.5-cup) type	1.8 L (10-cup) type		
Power source			220-230 V 50/60 Hz			
Rated power (W)			641 to 700	918 to 1003		
	Plain		0.18 to 1.0 (1 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)		
8	Synchro-Co	ooking	0.18 to 0.36 (1 to 2 cups)	0.36 to 0.72 (2 to 4 cups)		
Cooking	Quick		0.18 to 1.0 (1 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)		
ing	Sweet		0.18 to 0.54 (1 to 3 cups)	0.36 to 0.90 (2 to 5 cups)		
ca	Mixed		0.18 to 0.54 (1 to 3 cups)	0.36 to 1.08 (2 to 6 cups)		
capacity	Porridge	hard	0.09 to 0.18 (0.5 to 1 cup)	0.09 to 0.36 (0.5 to 2 cups)		
1 7		soft	0.09 (0.5 cup)	0.09 to 0.27 (0.5 to 1.5 cups)		
	Multigrain		0.18 to 0.72 (1 to 4 cups)	0.36 to 1.44 (2 to 8 cups)		
	Brown		0.18 to 0.63 (1 to 3.5 cups)	0.36 to 1.08 (2 to 6 cups)		
Out	tside	Width	25.6	28.1		
-	ensions	Depth	34.6	37.2		
(cm	Height		20.8	24.5		
We	Weight (kg)		2.9	3.8		

Note

• One level cup of white rice is about 150 g

In case of a power outage

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

State when power outage occurs	Once power is restored
While the Timer function is set	The timer will resume 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 will immediately begin cooking.)
During cooking (reheating)	The rice cooker will resume cooking (reheating). Cooking may not be completed properly.
While the Keep Warm function is on	The Keep Warm function will be used continuously.

Purchasing consumables and optional accessories

Gaskets will need replacing over time. Though the amount of wear will vary according to conditions of use, gaskets will wear down as they are used. For stubborn dirt, odors, or serious damage, contact the place of purchase

The inner pot's fluorocarbon resin coating may wear and peel with extended use. (See p.8.)

安全注意事项

目录	₹	
1	安全注意事项	4
2	各部件的名称与作用	4
	菜单选择功能与特长	5
	煮出美味可口米饭的秘诀	
3	煮饭前的准备	
	者饭方法	5

1	安全注意事项	45
2	各部件的名称与作用	49
		51
	煮出美味可口米饭的秘诀	52
3	煮饭前的准备	54
4	煮饭方法	56
	煮饭时间的标准	57
5	米饭煮好后	58
6	定时煮饭的预约煮熟方法	59
7	保温	61
8	再加热的方法	62
9	同时烹煮米饭与料理("Synchro-Cooking" 菜单)	63
10	烹调方法("Slow Cook · Steam" 菜单)	
11	蒸制烹调方法 ("Slow Cook・Steam" 菜单)	
12	清洁保养方法	70
13	觉得米饭煮得不理想时	76
14	觉得 "Synchro-Cooking" 不理想时	78
		79
16	认为发生故障时	80
	液晶显示屏上出现下列显示内容时	81
	时间的调整方法	82
	产品规格	83
	信由戶	02

消耗品和单卖品的购买方法.......83

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
- 请勿撕下贴在本体上的注意事项贴纸。

因忽视标识的内容,操作错误产生的危害及损害程度,按以下表示来区分说明。



表示如果用户操作不当,可能会 造成使用者死亡或重伤*1的内容。



表示如果用户操作不当, 可能会 造成使用者伤害*2或物品损坏*3 的内容。

- *1 重伤是指因失明、受伤、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。
- *2 伤害是指无需住院治疗・长期看门诊的受伤、烫伤或触电等。
- *3 物品损坏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章标注 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章标注 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 文章标注在图标记号的中间或 附近。

一般安全注意事项



请勿改装。除维修技术人员以外,不可 拆卸修理。

以免造成火灾、触电、受伤。



发生异常或故障时,立即停止使用。

若继续使用,可能会造成火灾、触电及 受伤。

〈异常・故障事例〉

- 使用中, 电源线或电源插头异常发热。
- 从电饭煲中冒出烟雾, 或有烧焦的异
- 电饭煲某部分有裂开, 松动或摇晃。
- 内锅变形
- 有其它异常或故障。

请立即拔下电源插头, 联系使用说明书 上记载的服务热线。

关于使用环境



请勿在不稳定的场所,耐热性差的桌子 及毛毯等上面使用。

以免造成火灾或使桌子、毛毯受损。



请勿将电饭煲放在负重强度不足的抽出 式桌子上使用。

产品掉落会导致人员受伤、烫伤和产品 故障。

因此, 请在使用前确认桌子具备足够的 负重强度。

致使用本产品的用户

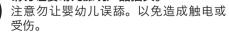


请勿让儿童独自使用,或在婴幼儿可以 触碰到的地方使用。

以免造成烫伤、触电或受伤。



请勿让婴幼儿舔吮产品插头。





请勿让身体行动不便或没有充分理解使 用方法的人单独使用本产品。 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、触电或受伤。

47

本产品用途



请勿用于使用说明书(附属的菜谱)记载 内容以外的用途。

以免因蒸汽喷出或食物溢出造成烫伤或 受伤。

〈不可烹调的事例〉

- 将食材、调料等放入塑料袋中加热。
- 用烹调专用纸等代替上盖使用。

关于电源



不可使用额定电压以外的电源。 以免造成火灾、触电。



请单独使用额定电流 7A 以上的插座。

以免因与其它电器同时使用,造成多头 插座异常发热或起火。

关于电源线及插头



请勿使用已破损的电源线及损坏电源线 (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 中等行为。)

以免造成火灾、触电。



如果电源插头上有灰尘, 请及时擦拭干

以免造成火灾。



请将电源插头完全插到底。

以免造成触电、短路、起火。



电源线或电源插头破损或插座松动时, 请勿使用。

以免造成触电、短路、起火。



如果电源软线损坏, 必须用专用软线或 从其制造商或维修部买到的专用组件来 更换。

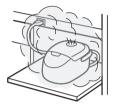


请勿用湿手插入或拔出电源插头。 以免造成触电或受伤。

禁止用湿手

请勿让电源插头接触蒸汽。

以免造成火灾、触电或起火。在滑动式 桌子上使用时, 应放置在电源插头接触 不到蒸汽的地方使用。



使用本产品时



请勿将产品浸于水中或向其泼水。 以免造成短路·触电。

请勿将针、铁丝等金属物等异物放入缝

以免因触电及其它异常动作而受伤。

开始烹调时



请勿在未装内锅的情况下使用调理盘。

以免造成起火、冒烟或烫伤。

烹调中及烹调结束后



煮饭中,请勿打开上盖。 以免造成烫伤。



请勿将脸或手靠近调压阀或蒸汽孔。

以免造成烫伤。特别注意勿让婴幼儿触

禁止触摸

! 注意

一般安全注意事项



请小心使用。

请勿摔落或加以强烈撞击。 以免造成受伤或故障。



请勿在本产品以外使用调理盘。

以免造成火灾或烫伤。



本产品为一般家庭用电器。

该产品在家庭内或在以下场所都可以使 用, 但需要注意。

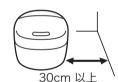
- 商店, 办公室等的茶水间
- 农场
- 在酒店等住宿的客房
- 在民宿等简易住宿的客房

关于使用环境



请勿在墙壁或家具的附近使用。

因蒸汽和热量会导致墙壁及家具受损、 变形、变色. 因此使用时请保持与墙壁 和家具的距离在 30cm 以上。





请勿使用负重强度不足的滑动桌。

以免电饭煲掉落导致受伤、烫伤或产品

使用前请确认桌子有足够的负重强度。



请勿在会淋到水或靠近烟火的场所使用。 以免造成触电或漏电、本体变形或引起

火灾或故障。



请勿在操作面板可能接触到蒸汽的狭窄 空间内使用本产品。

蒸汽和热量会导致操作面板变形及主体 受损、变色、变形或故障。放在抽出式 桌子上使用电饭煲时, 请拉出桌面, 防 止蒸汽接触操作面板。



请勿在电磁炉上使用本产品。

会导致故障。

关于电源线及插头



请务必手持电源插头拔下电源。 以免造成触电或短路而起火。





请勿使用多头插座。

以免造成火灾。



使用本产品时



请勿使用非专用内锅。

以免造成过热、异常情况。



请勿空烧。

以免造成故障、过热或异常情况。



打开上盖时请注意蒸汽。

以免烫伤。



不使用时请从插座拔下电源插头。

以免受伤或烫伤及因绝缘老化而造成触 电、漏电火灾。

必须拔出插头



移动本体时,请勿触碰到上盖开关片。 以免上盖打开, 造成受伤或烫伤。

烹调中及烹调结束后



请勿在使用中或刚使用完触碰高温部。 以免造成烫伤。



煮饭过程中请不要移动本体。

以免造成烫伤或食物溢出。

2 各部件的名称与作用

注意

清洁保养时



请待本体冷却后,再进行清洗。 以免触摸到高温部,造成烫伤。



请勿整体清洗。

请勿整体清洗本体,或让水进入本体内部或底部。以免造成短路或触电。



使用中若需要接触内锅,应使用隔热手套,请勿直接用手接触。

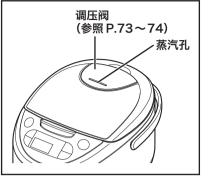
因内锅温度很高, 以免造成烫伤。

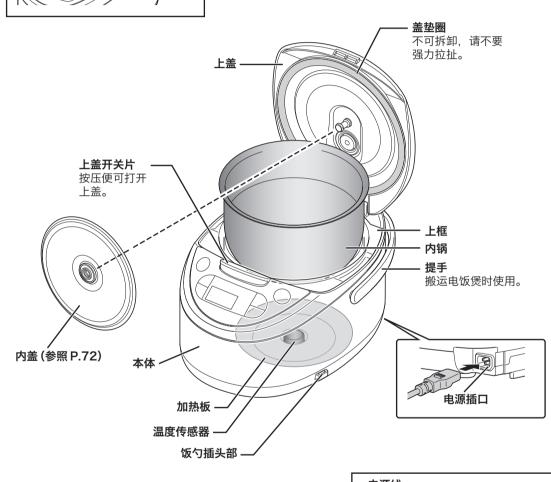


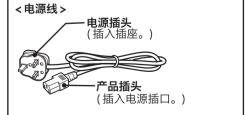
■ 为了能经久耐用,请注意。

- 请清除粘附于本产品上的焦饭粒和米粒等。 以免造成漏蒸汽、煮沸溢出、故障或煮饭不理想。
- 煮饭中,请勿将布等覆盖在本体上。 以免造成本体或上盖变形・变色。
- 为维持本产品的功能和性能,在产品上设计有小 孔,因此有可能会有虫子等进入引起故障。请注意 使用市场上销售的防虫遮罩物等进行防护。另外, 因虫子等异物进入引起的本产品故障属于有偿修理 的范围。请联系使用说明书上记载的服务热线。
- 内锅的氟素加工会随着使用不断消耗,并可能脱落,但对人体无害且对煮饭或保温功能无影响。如果担心或发生变形和腐蚀现象时,可以购买并替换。请联系使用说明书上记载的服务热线。

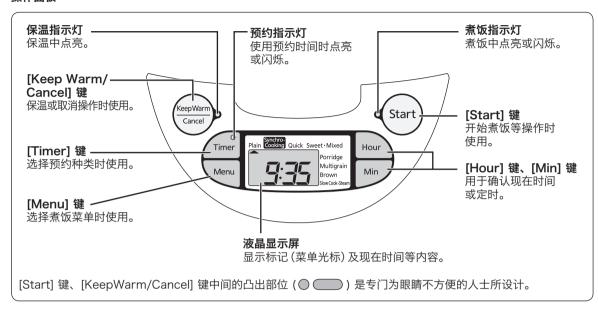
- 请务必遵守,以免内锅氟素加工面膨胀,剥落或变形。
- 请勿将内锅直接放在煤气上烧或放在电磁炉 上·微波炉中使用。
- 请勿保温白米(免洗米)以外的米饭(菜饭等)。
- 请勿在内锅中使用醋。
- 请勿使用附属品木制以外的饭勺。
- 请勿使用金属制的汤勺、汤匙、打蛋器等坚硬物品。
- 请勿在内锅中放入竹制蒸笼。
- 请勿将餐具等坚硬物放入内锅。
- 请勿使用钢丝球或尼龙刷等坚硬的物品来清洗。
- 请勿使用洗碗机或烘碗机等。
- 淘米时请勿用力按压内锅。
- 内锅变形时,请联系使用说明书上记载的服务 热线。







操作面板



■检查附属品







■ 关于提示音

在煮饭、再加热过程中、蒸制过程中及保温过程中,电饭煲会发出以下声音,这并非异常:

- "喀嚓喀嚓"的声音(微电脑控制的声音)
- "哔叽哔叽"的声响(升温时金属收缩的摩擦声音)
- 水迸溅的声音(仅限煮饭, 焖饭过程中)

■时间确认

以 24 小时为单位显示时间。若时间不准确,请根据现在时间对时。(参照 P.82.)

■关于锂电池

因本产品内置锂电池,即使拔掉电源插头仍会继续记忆现在时间及预约时间。

- 在拔下电源插头的状态下,锂电池的寿命为 4~5 年。
- 锂电池没电时,插上电源插头后液晶显示屏显示 "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后,现在时间、预约时间及保 温时间的记忆将会消失。

Note

• 用户不可自己更换锂电池。

更换新锂电池时请向购买本产品的销售店洽询。

菜单选择功能与特长

菜单	预约选择	保温	特长
Plain	0	0	煮白米时选择。
Synchro- Cooking	_	Δ*	使用调理盘同时烹煮米饭与料理时选择。
Quick	_	0	想迅速完成煮白米时选择。 煮长粒米时选择。
Sweet•Mixed	_	Δ	煮菜饭或糯米饭时选择。
Porridge	0	0	煮粥时选择。
Multigrain	0	Δ	麦子、小米、稗子、黑米、红米等杂粮与白米一起炊煮时选择。
Brown	0	Δ	煮糙米、杂粮米 (糙米与杂粮混合的米) 时选择。

煮饭容量参照 P.83。

- △: 可使用保温功能,但有可能破坏米饭的美味,因此请勿保温。
- * 使用保温功能前, 请先取出调理盘。

Note

● 选择 "Porridge" 时,如长时间保温,粥会变成糊状,因此请尽快品尝。

煮出美味可口米饭的秘诀



煮饭前的准备请参照 P.54 ~ 55, 煮饭方法请参照 P.56 ~ 60。

选择优质米. 储存干阴凉场所

选择碾米日期新鲜、颗粒饱满且有光泽的大米。并请储存在通风好、阴暗凉爽的地方。

使用附带的量杯正确计量

1 杯约为 0.18L。 免洗米也请用附带的量杯计量。本产品会通过炊煮方法进行调节,因此无需使用免洗米



快速淘米

专用量杯。

倒入足够的水快速搅拌后倒出水, 快速冲洗直到水 变清后完成淘米。

请选择 "Multigrain" 菜单炊煮发芽糙米、胚芽米和精米

煮免洗米时

- 往免洗米内倒入水后,从锅底自上而下充分搅拌, 以便让每一粒米都能充分浸水。(若只从上倒入水 不搅拌,会因为米粒不能充分浸水而导致煮好的 米饭不可口。)
- 倒入水后若出现白浊现象,建议再用清水淘洗 1~2次。(白浊现象是因为米中的淀粉而不是因 为米糠,所以如果没有更换水就直接煮饭,有可能 会造成烧焦、溢出、或使煮出的饭不可口。)

放入配料煮饭时

1 杯米加入的配料量不超出 70g。充分搅拌均匀调料后,将配料放到米饭上面。请务必遵守放入配料煮饭时的最大煮饭量 (下表)。

菜单	1.0L型(5.5杯)	1.8L 型(10 杯)			
Sweet	3 杯以下	5 杯以下			
Mixed	3 杯以下	6 杯以下			
Porridge · hard	0.5 杯	1.5 杯以下			
Brown	3 杯以下	5 杯以下			

• 请在煮饭前加好水后再放配料。若先放配料再加水、则煮好的饭比较硬。

加水时请配合米的种类与喜好的材料

● 加水量标准表

可根据标准刻度线适量的增加或减少一点水量,但增减的水量请不要超过标准刻度线的1/3以上。

菜单	调整水量 (以内锅内侧的刻度线为标准按照个人喜好进行调整)	
Plain Synchro- Cooking Quick Multigrain Mixed	"Plain" 的刻度线	
Sweet (glutinous rice)	"Sweet" 的刻度线	
Sweet (a mixture of glutinous and non-glutinous rice)	"Plain" 与 "Sweet" 的刻度线之间	
Brown	"Brown" 的刻度线	
Porridge	煮稠粥时以 "Porridge·hard" 刻度 线、煮稀粥时以 "Porridge·soft" 的 刻度线为标准	

- 市场上销售的袋子上有对于发芽糙米、杂粮米的水量调整等记载时,请根据此内容,按照喜好增减水量。
- 用免洗米煮粥时、煮稠粥时以 "Porridge·hard" 的刻度线为标准、煮稀粥时以 "Porridge·soft" 的刻度线为标准、酌量增减水量。
- 炊煮发芽糙米、胚芽米和精米时,请以"Plain" 的刻度线为标准调整水量。
- 购买发芽糙米、杂粮米的包装上标有水量调整时,请根据该内容按照个人喜好酌量增减水量。

糙米与杂粮米中加入白米煮饭时

- 杂粮米与白米同量,或白米比杂粮米量多时,请选择"Multigrain"煮饭。(请在1~2小时前将杂粮米浸泡在水中)
- 糙米、杂粮米与白米同量,或白米量多时,请选择"Plain"菜单煮饭。(先将糙米、杂粮米浸泡1~2小时,使其吸水。)
- 杂粮米与白米同量,或白米量多时,请选择 "Multigrain"菜单煮饭。(先将杂粮米浸泡1~2 小时,使其吸水。)

煮糯米饭时

炊煮糯米饭时,请选择"Sweet·Mixed"菜单。 淘完米后把糯米铺平,以免超出水面。

白米中加入杂粮一起煮饭时

- 请将杂粮米量控制在白米量的 2 成之内。
- 请将杂粮平铺在白米上煮饭。若搅拌在一起则煮出来的饭不可口。
- 煮好的杂粮口感较硬时,请在煮饭前单独浸泡杂粮约1小时。

糙米中加入杂粮一起煮饭时

- 请务必选择 "Brown" 菜单煮饭。
- 糙米和杂粮混合时的最大煮饭量为 1.0L 型: 3.5 杯; 1.8L 型: 6 杯。

煮长粒米时

煮长粒米时请选择"Quick"菜单。 用长粒米煮菜饭时请选择"Sweet·Mixed"菜单。 如选择其他菜单,煮饭时可能会造成溢出,或无法 煮出美味可口的米饭。

简体中文



Note

Cancel] 键使其熄灭。



量米

请务必使用附属的量杯计量(免洗米相同)。 附带的量杯平满一杯约为 0.18L。

煮饭前的准备



●请按照下图说明平满一杯。

正确量法

错误量法





Note

● 请不要超过规定煮饭量标准(参照 P.83 规格表) 煮饭。

以免煮出来的饭不可口。 加入配料煮饭时请参照 P.52。

淘米 (可用内锅淘米)

淘免洗米时, 请参照 P.52。



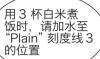
Note

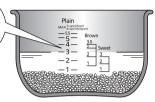
- 请不要用35度以上的热水淘米或加入35度以上 的水。以免煮出来的饭不可口。
- 淘米时请勿过度用力。 以免损坏内锅和防止煮出来的饭会不可口。

加水

请将内锅水平放置, 按照内锅刻度线加水。

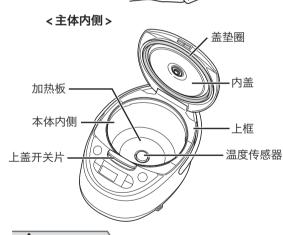
● 确认米的种类和菜单,然后按照自己的喜好酌量加 减水量。(参照 P.52 标准表)





擦拭干净水滴和米粒 <内锅外侧及边缘>





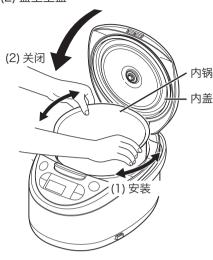
⚠ 注意

• 请务必擦拭干净温度传感器、上框、上盖开关片周 围附着的饭粒、米粒等异物(参照 P.71)。 以免造成上盖无法盖好, 或煮饭过程中出现蒸汽漏 气、上盖打开米汤溢出而导致受伤或烫伤事故。

将内锅装入本体

(1) 将内锅朝左右转动,请避免倾斜,正确放

(2) 盖上上盖



Note

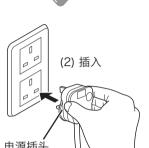
• 务必将内锅正确放入。



● 盖上盖子时,请注意不要按到操作按键。

连接电源线

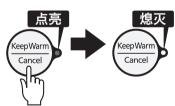




电源接通, ▲ 标记闪烁。

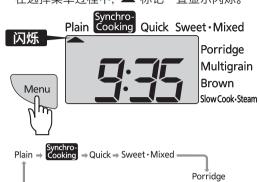


● 当保温指示灯点亮时, 请按下 [KeepWarm/



▮ 按 [Menu] 键,选择煮饭菜单

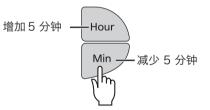
每按压一次,菜单将按顺序切换。 在选择菜单过程中,▲ 标记一直显示闪烁。



SlowCook·Steam ← Brown ← Multigrain ← ・若已预先选定菜单,则不必再选择菜单。

2 选择 "Porridge" 菜单后按 [Hour] 或 [Min] 键设定烹调时间

- 每按压 1 次 [Hour] 键,时间将增加 5 分钟, 每按压 1 次 [Min] 键,时间将减少 5 分钟。
- •以5分钟为单位能够在40~90分钟之间设定。



• 初始设定为60分钟。请根据喜好调整时间。

₹ 按 [Start] 键

煮饭指示灯点亮。

"Plain" 时发出 "哔哔-" 的提示音, "Plain" 以外时发出 "哔-" 的提示音。



开始煮饭。

关于配比量

配料及杂粮等的配比量请参照 P.52~53 内容。

煮饭时间的标准

菜单 规格	Plain	Synchro- Cooking	Quick	Sweet·Mixed	Multigrain	Brown
1.0L 型 (5.5 杯)	44~58分钟	45~56分钟	24~43分钟	39~61 分钟	47~59分钟	65~78分钟
1.8L 型 (10 杯)	47~60分钟	50~63分钟	26~54分钟	42~64分钟	51~61分钟	67~80分钟

- 上述时间是从立即开始煮饭到焖饭结束的时间。(电压 220-230 V、室温 23 度、水温 23 度、按标准水位加水)
- 煮饭时间根据煮饭量、米的种类、配料种类及其量、室温、水温、水量、电压、预约时间等情况均有所不同。

6

定时煮饭的预约煮熟方法

开始焖饭时便会显示剩余时间

液晶显示屏以1分钟为单位显示焖饭剩余时间。



• 焖饭时间因菜单选择而异。

饭煮好后自动开始保温(煮饭指示灯熄灭)

保温指示灯点亮. 发出8次"哔-"的提示音。

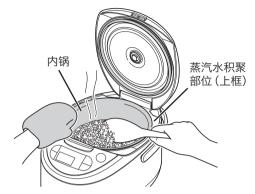


- 因给 "Porridge" 加入配料等,导致烹调时间不够用时,请在保温指示灯点亮的状态下按下 [Hour] 键与 [Min] 键,设定好所需追加的烹调时间后按下 [Start] 键。以 1 分钟为单位,可追加 3 次,每次最长可追加 15 分钟。
- 要追加加热时,请先搅拌均匀。

翻动米饭

米饭煮好之后请务必立刻均匀翻动米饭。

• 搅拌时请戴着隔热手套,防止电饭煲打滑。



Note

● 饭刚煮好后或保温过程中打开上盖,蒸汽水流到上 框或外侧时,请擦拭干净。

电饭煲使用结束后······

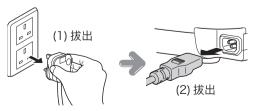
1 按下 [KeepWarm/Cancel] 键取消保温



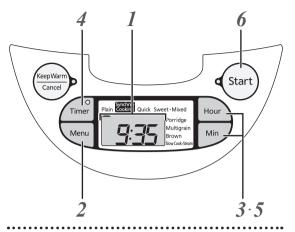
Note

如果拔下电源插头时没有取消保温模式,则下次使用电饭煲时,保温指示灯会亮灯,并且您不能煮饭。

2 从插座上拔下电源插头



3 清洁保养(参照 P.70~75)



关于煮饭预约时间 (预约 1、2) 可以按照就餐时间煮好米饭。

- 选择 "Timer1" 或 "Timer2" 设定时间,便会按照 设定的时间自动煮好饭。
- 可通过 "Timer1" 和 "Timer2" 设定2 段煮饭时间。比如可以通过 "Timer1" 设定早餐时间, "Timer2" 设定晚餐时间。
- 设定好的时间会被记忆。



● 比如,通过 "Timer1" 设定的时间为 13:30,米 饭便在 13点 30分自动煮好。

1 确认现在时间



• 要调整时间时, 请参照 P.82。

🤈 按 [Menu] 键,选择煮饭菜单

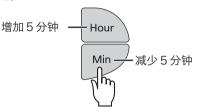
在选择菜单过程中,标记 ▲ 一直显示闪烁。



• 若已预先选定菜单,则不必再选择菜单。

3 选择"Porridge"菜单后按 [Hour]或[Min]键设定烹调时间

- •每按压 1 次 [Hour] 键,时间将增加 5 分钟, 每按压 1 次 [Min] 键,时间将减少 5 分钟。
- 以5 分钟为单位能够在40~90分钟之间设定。



• 初始设定为 60 分钟。请根据喜好调整时间。

4 按下 [Timer] 键后选择 "Timer1"或"Timer2"

每按压一下, "Timer1"与 "Timer2"便相互切换。

预约指示灯与 "Timer1" 或 "Timer2" 便会显示闪烁。



若以前设定了预约时间,则该设定时间将被显示。如果预约时间相同,则无需再次设定时间。

7 保温

Note

- 下列情况下无法进行煮饭预约。
- "Synchro-Cooking"、"Quick"、"Sweet· Mixed"、"Slow Cook·Steam"的情况。
- 未达到下表时间的情况。

菜单	不能预约设定的时间
Plain	1 小时 10 分
Porridge	烹调时间 +2 分
Multigrain	1 小时 10 分
Brown	1 小时 30 分

- 在液晶显示屏的时钟出现 "O:00" 闪烁的情况下。
- 当保温指示灯点亮时,请按下 [KeepWarm/ Cancel] 键使其熄灭。(点亮状态下无法预约。)
- 按下 [Timer] 键后,若 30 秒内不执行操作便会发出"哔哔哔"的提示音进行通知。
- 在不能定时煮饭的状态下进行设定时,按下 [Timer] 键或 [Start] 键便会发出"哔哔哔"的提示音。

5 按下[Hour]键或[Min]键设定 米饭煮好时间

[Hour] 键可进行以每小时为单位进行设定, [Min] 键可以 10 分钟为单位设定。按住按键 不放,便可快速变换时间。





Note

•请将预约时间设定在12小时以内,以免造成食物变质。

★ 按[Start] 键

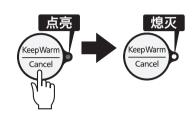
预约指示灯点亮,预约完成。 可选择 "Plain"、"Porridge" 菜单炊煮免洗米。



 预约时间设定错误时,请按下 [Keepwarm/ Cancel] 键,从 P.59 步骤 2 开始重新设定。 煮饭结束后将自动切换到保温状态。

■中止保温时

按下 [Keepwarm/Cancel] 键 保温指示灯熄灭。.



■ 再次保温时

保温指示灯熄灭中按下 [KeepWarm/Cancel] 键

保温指示灯点亮。



■少量米饭保温时

将米饭集中到内锅中央进行保温、并请尽早食用。

■ 关于保温经过时间的显示

按下 [Hour] 键时,保温经过时间在 24 小时 (24h) 内以 1 小时为单位显示。

如超过12小时,在到达24小时会一直显示闪烁。



※ 超过 24 小时后, "24" 开始闪烁。

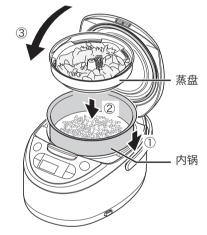
Note

- 请不要进行以下形式的保温,以免造成米饭出现异味、干巴巴、变色、变质或腐蚀内锅等情况。
- 保温冷饭
- 添加冷饭
- 饭勺留在内锅里一起保温
- 拔掉电源插头保温
- 12 小时以上的保温
- 少于最小煮饭量的保温 1.0 L型(5.5 杯):1 杯 1.8 L型(10 杯):2 杯
- 白米 (免洗米) 以外的保温
- 米饭呈圈状进行的保温。
- 米饭在电饭煲时关闭保温功能。
- "Porridge" 若长时间持续保温会变成糨糊状,请 尽早食用。
- 请不要将调理盘或用调理盘烹调的食品放入内锅保温。
- 在内锅边缘和垫圈类上有饭粒粘着时,请擦拭干净。以免造成米饭干巴巴、变色、异味、粘呼呼等现象。
- 在寒冷地带或高温等恶劣环境下使用时,请尽早食用。

将事先预备好的食材放入调理盘

1.0L型		1.8L型	
最大量	最小量	最大量	最小量
2杯	1杯	4杯	2杯

将调理盘放入内锅,盖上上盖



Note

- 请务必将调理盘安装在内锅内烹调。
- 安装调理盘时,请注意不要倾斜。

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。

Note

- 米饭超过内锅一半以上时,因米饭量过多可能无法充分加热。
- 如果在以下情况下加热, 米饭会变得干巴巴。
- 米饭刚煮好等还没变凉的情况。
- 米饭量少于最小煮饭量(1.0L型1杯、1.44型2杯、1.8L型2杯)的情况。
- 重复加热 3 次以上的情况。

都动保温中的米饭

洒入1~2大匙水后均匀翻动



• 洒水可以防止米饭变干, 使热好的饭松软可口。

② 确认保温指示灯的点亮状态



• 若保温指示灯未点亮,则无法再加热。未点亮时请按下 [KeepWarm/Cancel] 键。(参照 P.61)

★ 按下 [Start] 键

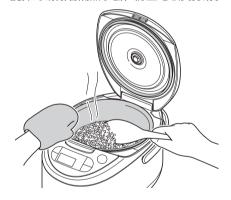
煮饭指示灯闪烁,开始再加热。 会显示出剩余时间,加热结束后发出3次 "哔-"的提示音进行通知。



- 想停止再加热时按下 [KeepWarm/Cancel]
- •米饭变冷(约55℃以下)时不能再加热。发出 "哔哔哔···"的提示音通知。

5 充分翻动已加热好的米饭,使其变得均匀

• 搅拌时请戴着隔热手套, 防止电饭煲打滑。



使用调理盘,可同时烹煮附属 COOKBOOK(食谱)中记载的料理与米饭。不煮米饭时,也可给内锅装入水单独进行料理烹调。

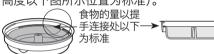
料理的烹调方法请参照附属的 COOKBOOK(食谱)。

Note

- 烹调时不要超过附属 COOKBOOK(食谱)上记载的煮饭量。
 - 以免导致煮沸溢出或烹调的料理不够美味。
- 烹调味道强烈的料理时,可能会在调理盘上留下异味。
- 烹调颜色浓重的料理时,汤汁等可能会使调理盘染
- 请不要在调理盘内使用菜刀、刀叉等锐利的器具。

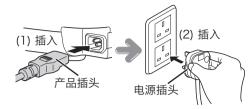
关于放入调理盘中的配料的注意事项

- 请勿摆放过多食物到调理盘中。
- 为使蒸汽能接触到食物,请较浅地均匀摆放或使食物间保持适当空隙(摆放在调理盘中的高度以下图所示位置为标准)。



- 放入的食物不宜含过多水或酱汁等液体(量较多时难以加热)。
- 加入了牛奶、鲜奶油等而出现分层时,应充分搅拌。
- 烹调班戟粉等容易膨胀的食物时请注意控制食物的分量(摆放高度标准为调理盘1/3深度以下)。鸡蛋也容易膨胀,因此请注意控制分(1.0L型时,2个;1.8L型时,3个以内。(一起放入的配料因鸡蛋大小不同而有所差义,请调整分量))。
- 对于根菜等难以煮熟的食物, 请先切成薄片。
- 使用调理盘烹调时,只能蒸煮食物。
- ※ 若在遵守上述注意事项后仍然无法充分加热时,请将食物放置到其他容器中,再使用微波炉等重新加热(请勿将内锅和调理盘放到微波炉中加热)。

连接电源线



Note

● 当保温指示灯点亮时. 请按下「KeeoWarm/ Cancel] 键使其熄灭。

按下 [Menu] 键选择 "Synchro-Cooking"菜单

在选择菜单过程中. ▲ 标记一直显示闪烁。



同时烹煮时, 请务必选择 "Synchro-Cooking"菜单。

按下 [Start] 键 煮饭指示灯点亮,开始同时烹煮。



Brown low Cook Steam

Note

• 烹调过程中请不要打开上盖。以免烹调的料理不够 美味。

同时烹煮后、会发出8次"哔-"的 提示音(煮饭指示灯熄灭)

保温指示灯点亮。





取出调理盘. 翻动米饭



Note

- 请不要放入调理盘保温。
- 烹煮结束后取出调理盘时,请注意调理盘高温。
- 取出调理盘时不要使其倾斜。 以免汤汁溢出造成烫伤。
- 不要将取出的调理盘放回内锅。 以免造成食物变质或无法保温。
- 烹调一经加热就会产生大量水分或油分的食材、鸡 蛋等在加热过程中膨胀的食材时, 汤汁的一部分可 能会滴落到米饭上。

不同时煮米饭的烹调

可在内锅中加水进行烹调。 请参照"蒸制烹调方法("Slow Cook•Steam" 菜单)" (P.67~69)。

Note

- 加水至白米的刻度线(1.0L:刻度1,1.8L: 刻度2), 将调理盘安装到内锅中, 盖上盖
- 根据烹调的料理、将烹调时间设定为 20~30 分钟。

您可轻松烹调以下料理。

料理的烹调方法请参照附属的COOKBOOK(食 谱)。

开始使用接近沸点的高温煮沸后, 将温度降低至约 93 度再炖煮一段时间。之后将温度降至约88度继 续炖煮。逐渐降低温度炖煮, 不仅可让食物更加入 味, 而且也无需担心长时间加热将汤汁熬干。

菜单示例

百叶结烧肉, 牛蒡山药汤



● 附属的 COOKBOOK (食谱)中介绍了"百叶结烧 肉"和"牛蒡山药汤"的烹饪方法。

Note

- 烹调附属的 COOKBOOK (食谱)上记述的食谱以 外的料理时, 可能发生煮沸溢出的现象, 请多加注
- 烹调时请充分搅拌, 以免调料沉淀到内锅锅底。

预先准备食材

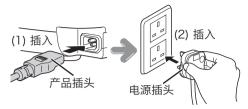
将食材放入内锅,盖上上盖

Note

● 请以内锅内侧的 "Plain" 刻度线为标准加入食材。 (参照下表) 当多于规定的最大量时可能无法炖煮 或煮沸溢出。另外,即使少于最小量时有时也有可 能溢出、请多加注意。

"Plain"的刻度线			
1.0 L 型		1.8 L 型	
最大量	最小量	最大量	最小量
5.5 以下	2 以上	8 以下	3 以上

连接电源线



Note

● 当保温指示灯点亮时,请按下[KeepWarm/ Cancel] 键使其熄灭。

按下[Menu] 键选择 "Slow Cook·Steam" 菜单

在选择菜单过程中, ▲ 标记一直显示闪烁。

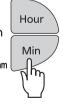


按[Hour] 键或[Min] 键设定烹 调时间

按下[Hour]键. 时间将增加5分钟. 按下 [Min] 键, 时间将减少 5 分钟。 以 5 分钟为单位能够在 5~180 分钟之间设

定。 Synchro-Plain Cooking Quick Sweet • Mixed





11

蒸制烹调方法 ("Slow Cook·Steam" 菜单)

★ 按下 [Start] 键

煮饭指示灯点亮,开始烹调。 "Ready in" 指示灯点亮。

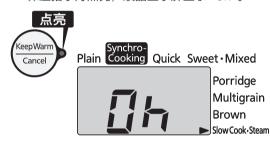


Note

• 烹调过程中请不要打开上盖。以免烹调的料理不够 美味。

蒸制完成后,会发出8次"哔-"的提示音(煮饭指示灯熄灭)

保温指示灯点亮,液晶显示屏显示"Oh"。



- 若要继续蒸制时、按下 [Hour] 键与 [Min]
- 键,设定好蒸制时间后按下 [Start] 键。可追加 3 次,每次最长可追加 30 分钟。

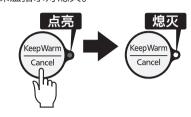
Note

- 当蒸制时间不足,追加时间时不要在烹调之前按下 [KeepWarm/Cancel] 键。以免保温指示灯熄灭而 无法继续蒸制。若不慎按下键时,请按照以下步骤 处理。
- 1. 取出内锅放置在湿的布上
- 2. 将上盖打开放置 10 分钟左右, 让本体与内锅 冷却
- 3. 重新将内锅装入本体
- 4. 从 P.65 的步骤 4 开始操作

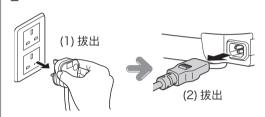
烹调结束后……

1 按下 [KeepWarm/Cancel] 键取消保温

保温指示灯熄灭。



2 从插座上拔下电源插头



? 清除异味(参照 P.70~75)

Note

- 烹调结束后若不按下 [KeepWarm/Cancel] 键则会继续保温,并以 1 小时为单位显示 1 (1h) 至 6 小时(6h)。超过 6 小时后,"6" 开始闪烁。
- 保温时间请不要超过6小时,以免味道变差。

给内锅内装入水,安装调理盘

请按照以下标准调节加水量。

- 1.0L 型 (5.5 杯): 3 1/2 杯 (630mL)
- 1.8L型(10杯): 41/2杯(810mL)



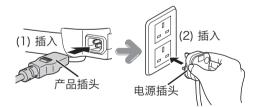
Note

● 请给内锅加入适当的水量。请不要在蒸制过程中干烧,或让调理盘浸入水中。



? 将食材平铺到调理盘上关闭上盖

₹ 将电源插头插入插座



Note

● 当保温指示灯点亮时,请按下 [KeepWarm/Cancel] 键使其熄灭。

4 按下 [Menu] 键选 "Slow Cook· Steam" 菜单

在选择菜单过程中 ▲ 标记一直显示闪烁。



5 按 [Hour] 键或 [Min] 键设定蒸制时间

按下 [Hour] 键,时间将增加 5 分钟,按下 [Min] 键,时间将减少 5 分钟。 蒸的时间请设定 5 ~ 60 分钟之间。 ※ 请勿设定 60 分钟以上。



★ 按下 [Start] 键

煮饭指示灯点亮,开始蒸制烹调。 "Ready in" 指示灯点亮。



Note

● 烹调过程中请不要打开上盖。以免烹调的料理不够 美味。

7 蒸制完成后,会发出 8 次 "哔-"的 提示音(煮饭指示灯熄灭)

保温指示灯点亮,液晶显示屏显示"Oh"。



•若要继续蒸制时,按下[Hour]键与[Min]键,设定好蒸制时间后按下[Start]键。可追加 3 次,每次最长可追加 3 0 分钟。

! 注意

• 打开上盖时请注意避免因蒸汽烫伤。

Note

- 蒸制时间不够用时请注意,请务必添加水,以免干烧。
- 当蒸制时间不足,追加时间时不要在烹调之前按下 [KeepWarm/Cancel] 键。以免保温指示灯熄灭而 无法继续蒸制。若不慎按下键时,请按照以下步骤 处理。
- 1. 取出内锅放置在湿的布上 加水量请参照 P.67 的步骤 1。
- 2. 将上盖打开放置 10 分钟左右,让本体与内锅冷却
- 3. 重新将内锅装入本体
- 4. 从 P.67 的步骤 4 开始操作

取出调理盘

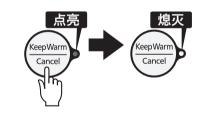


- 蒸制结束后取出调理盘时,请注意调理盘高温。
- 食物蒸好后,请立刻取出。以免因长时间放置,食物浸到水而淡得无味。
- 取出调理盘时,不要使其倾斜。以免汤汁溢出造成烫伤。

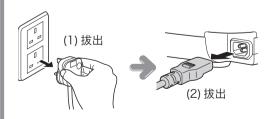
烹调结束后……

1 按下 [KeepWarm/Cancel] 键取消 保温

保温指示灯熄灭。



2 从插座上拔下电源插头



₹ 清洁保养(参照 P.70~75)

■蒸制时间标准表

♦ ++	FI.	++ +un 1\¬+=\4	###+::::
食材	量	蒸制时间标准	蒸制方法的要点
鸡肉	1 块 (200-300g)	20-30 分钟	划几道口子。
白肉鱼	切块 2-3 块 (150-200g)	20-25 分钟	厚度切在 2cm 以下。 务必请用铝箔纸包裹着蒸制。
虾	6-10只(100-200g)	15-20 分钟	带壳蒸制。
胡萝卜	1-2个(200-300g)	30-40 分钟	切成一口大小。
土豆	中等大小 2-3 个 (250-300g)	30-40 分钟	切成一口大小。
红薯	中等大小 1 根 (200-300g)	30-40 分钟	切成一口大小。
烧卖(加热)	8-15个	20-25 分钟	均匀排列。

- 1.0L型(5.5杯)的蒸制食材高度请不要超过3cm, 1.8L型(10杯)的蒸制食材高度请不要超过4cm。以免碰到上盖内侧,水分进入食物后变得淡而无味。
- 请勿让食材堵塞内盖中间的小孔。
- 上述时间请作为参考。因食材的温度、质量、重量不同会发生变化。
- 蒸制时间不足时,请根据食物的情况追加蒸制时间。
- 追加蒸制时水量会变少。请注意添加水,以免干烧。
- 肉或鱼的蒸制时间过长将会变硬。若短时间内无法蒸熟,请切得薄一点再蒸制。
- 蒸制鱼等食材时, 请务必裹上铝箔纸。以免汤汁溢出。

清洁保养方法

其他修理需求等请委托经本公司认可的修理技术人员。

请按照 P.70~75 记载的方法进行清洁保养。

所有零部件请通过手洗清洁保养。请勿使用洗碗机。

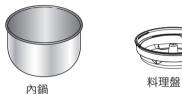
使用结束后,为了下次能够随时清洁方便地使用,请务必在当日将电饭煲清洗干净。此外,请定期进行清洁保

每次做完料理后很容易有异味残留, 请务必在当日将异味清除干净。(参照 P.75)

Note

- 请务必拔掉电源插头,并等电饭煲本体、内锅、内盖、调压阀冷却后再进行清洁保养。
- 请使用海绵或布等柔软的清洁用具。
- 使用清洗剂清洁保养时,请使用厨房用合成清洗剂(餐具及烹调器具用)。
- 清洗剂成分的残留有可能导致树脂等材料的老化、变色. 因此请充分冲洗干净。.

■ 每次使用后应清洁的部位



(参照 P.73~74)

调压阀

Note

● 请不要用海绵的研磨粒子面清洗内锅。以免造成氟素加工面脱 落。

不要用研磨粒子面清洗。





飯匙

內蓋

• 请勿将餐具类放入内锅内, 将内锅作为洗碗盆一起清洗。此外 干燥内锅时, 请不要将其覆盖到其他餐具上重叠放置。以免划 伤或剥落氟素加工面。

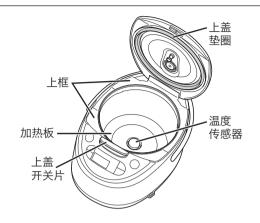


1 用清水或温水沾湿海绵清洗

2 用干抹布擦拭水分,使其充分干燥



■脏污后应立即清洁保养的部位



本体外侧 / 内侧

用拧干水的布擦拭。

温度传感器

若有焦饭粒、米粒等粘着时清除干净。 若清除困难时, 请用市场上销售的磨砂纸(320号左右) 清除, 并用拧干的抹布擦拭。

上框、上盖开关片附近、上盖垫圈等

若有饭粒、米粒等粘着时清除干净。

Note

- 请绝对不要让水进入本体内部。
- 请不要用水浸泡或淋湿电源线。以免发生短路、触电、 故障。

电源插头、电源线



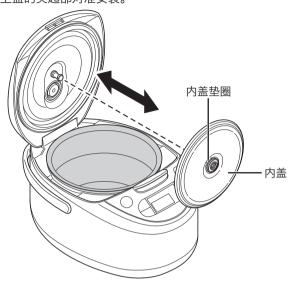
用干布擦拭。

Note

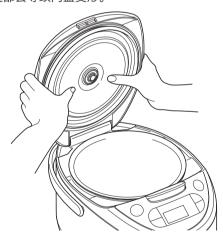
- 请勿拉扯上盖的垫圈。
- 请随时清洗干净内锅及上盖等, 以免腐蚀或产生异味。
- 请勿使用稀释剂、去污剂、漂白剂、化学抹布、金属铲、尼龙刷等清洁用具。
- 各部位的清洁保养, 务必请拆卸后进行。
- 请不要将调压阀、量杯、饭勺、汤勺浸入热水中。以免造成变形。
- 请不要使用洗碗机或餐具烘干器。以免造成变形。
- 使用清洗剂进行清洁保养时,请勿使用碱性清洗剂。
- 将杂粮混合炊煮后, 请务必对上盖及调压阀进行清洁保养。 否则可能导致调压阀的蒸汽孔堵塞、盖子无法打开等故障,或无法正常煮饭。

内盖的拆卸与安装

请将内盖向前方拉下拆除。 安装时,请将内盖垫圈与上盖的突起部对准安装。



在拆卸及安装内盖时,请勿施加过强的力气,请按住内盖的中央部进行拆卸及安装。 请勿施加过强的力气或强按内盖边部会导致内盖变形。



■内盖垫圈的安装

内盖垫圈脱落时,请牢牢嵌入到最底层。



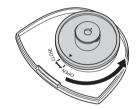
调压阀的拆卸与安装

■拆卸方法

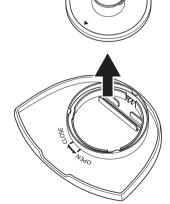
将手指插入上盖的凹槽内,向上拉起卸除调压阀



2 将旋转调压阀本体拧松

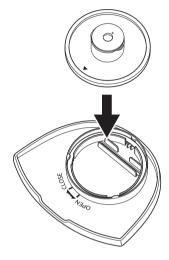


? 向上拉起调压阀本体拆除

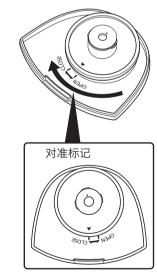


■安装方法

1 将调压阀本体盖到帽盖上



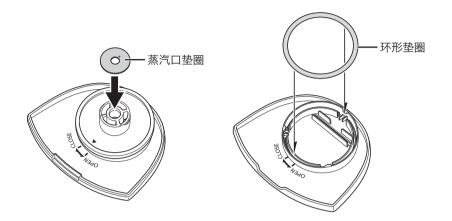
) 旋转调压阀本体拧紧



全安装调压阀并恢复原状

■调压阀用垫圈的安装

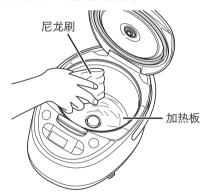
请按照图示将拆除的垫圈切实安装牢固。若未切实安装好则可能造成垫圈脱落、蒸汽泄漏等故障。



加热板脏污的清除方法

使用过程中,有可能出现水珠从盖子等处流出、滴落,在加热板上留下斑点状污垢的现象。 虽不会对性能造成影响,但若对这些污垢非常在意,请按照以下方法进行清洁保养。

- 月 用尼龙刷蘸取少量市售的清洁乳, 摩擦加热板上的斑点处
- 2 用打湿的厨房纸巾或布擦拭掉污垢。



异味去除方法 (本体及调理盘上残留异味时)

请在感觉有异味或烹调之后,用以下方法进行清洗。

Note

● 清洁保养后,内锅、调理盘和本体会发热,请多加注意。以免造成烫伤。

■本体

请勿将调理盘装入内锅。

1 内锅内加入7~8 分满的水后, 在 "Plain" 菜单下按下 [Start] 键切换到保温状态后,按下 [KeepWarm/Cancel] 键

Note

- 若对异味非常在意时,在水中加入柠檬酸(约20g)实施,可彻底的清除异味。
 有些异味很难被彻底清除。若无法彻底清除时,请向购买本产品的销售店洽询。
- 2 用厨房用合成清洗剂清洗内锅、调 压阀之后,请彻底用水清洗
- **3** 将本体和各部放置在干燥通风的地方干燥

■调理盘

请将调理盘放入热水中浸泡约1小时。

煮好的饭或电饭煲的运行状态等发生异常时,请检查确认以下几点。

检查事项 发生情况		量错误	超过最大煮饭量	使用碱性离子水 (9以上) 煮饭	使用矿泉水等硬度高的水煮饭	菜单选择错误	已设定预约煮饭	接按下 [Start] 键使用完电饭煲后未取消保温直	物器上附着有焦饭粒或水滴等杂内锅锅底、加热板、温度传感	内锅变形	未充分翻动	曾长时间停电
及		小		'UX				且			_	
	过硬	•	•		•	•			•	•	•	
煮	过软	•		•		•	•		•	•	•	•
煮好的饭	夹生	•	•			•		•	•	•		•
饭	有硬米芯	•	•			•		•	•	•		•
	形成锅巴饭	•		•		•	•		•	•		•
⇒ ∠	蒸汽漏气	•	•						•	•		
煮饭中	溢出	•	•			•			•			
T-'	煮饭时间过长	•	•			•			•	•		•
	参照页面	52-54, 83	83	-	-	56	-	58	54, 70-71	-	58	83

4	检查事项 检查事项 生情况	等杂物垫圈类或内锅边缘等处粘着饭粒	未充分淘米 (免洗米除外)	位 (3度以上) 淘米或调整水用热水 (35度以上) 淘米或调整水	淘米后长时间浸水	淘米后一直放置在筛盘上	上盖没盖紧	调味料未充分混合与配料、杂粮等混合煮饭	混入了很多碎米	饭煮好后又立刻继续煮饭	清洁保养不够彻底
7	过硬	7.17		,J.							
	过软			•	•	•	•	•	•	•	
煮好	夹生			•				•		•	
煮好的饭	有硬米芯			•				•		•	•
	形成锅巴饭		•	•	•				•		•
	有糠味		•								
少	蒸汽漏气	•					•				•
煮饭中	溢出	•	•					•			•
·T'	煮饭时间过长	•									
	参照页面	54, 70-71	52, 54	54	-	-	55, 70-74	52	-	-	70-75

发生情况	理由
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。
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。

检查事项 发生情况	煮饭量或加水量等错误	上附着有焦饭粒等杂物内锅锅底、加热板、温度传感器	未充分翻动	着饭粒等杂物。	未充分淘米 (免洗米除外)	实施了3次以上再加热	煮饭预约时间设定在12小时以上	持续保温时间超过2小时	温内锅里有米饭的情况下取消了保	曾长时间停电
保异味		•		•	•		•	•	•	•
温 变色		•	•	•				•		
保	•	•	•	•				•		
饭 发黏	•	•	•	•			•	•	•	•
再加热后的米饭变得干巴巴的	•	•				•				
参照页面	52-54, 83	54, 70-75	58	54, 70-71	52, 54	62	60	61	-	83

发	检查事项 生情况	白米、免洗米以外的保温	少于最小煮饭量的保温或再加热	米饭呈圈形状保温	添加冷饭	饭勺放在锅内一起保温	清洁保养不够彻底	刚煮好的热饭又重新加热	烹调之后没有清除异味
保	异味	•	•		•	•	•		•
温中	变色	•	•	•	•	•			
保温中的米饭	干巴巴	•	•	•	•	•			
饭	发黏	•	•		•	•			
再	加热后的米饭变得干巴巴的		•					•	
	参照页面	61	61	61	61	61	70-75	62	66, 75

使用调理盘进行同时烹煮的食物发生异常时,请确认以下几点。

发	检查事项 生情况	记载的标准量以上的食材或调料加入了 COOKBOOK (食谱)上	而是重叠放置 未将食材均匀平铺在调理盘上,	于最小量	"Synchro-Cooking"菜单之外	调理注意事项所记载的内容。 关于放入调理盘的配料,请不要	中途曾停电
	过硬	•		•	•	•	•
	过软	•		•	•	•	•
者	夹生			•	•	•	•
煮好的饭	有硬米芯			•	•	•	•
饭	形成锅巴饭	•	•	•	•	•	•
	异味	•	•	•	•	•	
	发黏	•	•	•	•	•	
	过硬	•	•	•	•	•	
食	过软	•	•	•	•	•	
食物	加热不充分	•	•	•	•	•	•
	汤汁滴落到米饭上	•	•	•		•	
===	蒸汽漏气	•	•	•	•	•	
煮饭中	溢出	•	•	•	•	•	
中	煮饭时间过长	•		•	•	•	•
	参照页面	63	63	63	64	63	83

若烹调的料理不够美味时,请检查确认以下几点。

发	检查事项	食材的种类、分量错误	放入了超过最大规定量的食材	放入了少于最少规定量的食材	烹调时间过短	烹调时间过长	物型圈类、内锅边缘等处粘有焦饭粒或米粒等杂	上盖没盖紧	中途曾停电	
	无法炖煮	•	•		•		•	•	•	
食物	溢出	•	•	•						
	熬干	•		•		•				
	参照页面		65		6	5	54, 70-71	55, 70-74	83	

在委托修理前,请检查以下几点。

故障现象	确认事项	处理方法	参照页面
无法煮饭,烹调。	接头是否正确插入到本体,电源插头是否正确连接到插座 电源插头是否插入插座。	请将电源插头完全插入插座。	55
未按照预约时间煮好饭	是否已正确设定了时间。	请正确设定时间。	82
	请确认"觉得饭煮得不理想时"的"煮饭	饭时间过长"项目,并进行处理。	76
无法设定煮饭预约时间	是否已正确设定了时间	请正确设定时间。	82
	显示屏是否闪烁"0:00"。	请设定时间。	02
	是 否 选 择 了 "Quick"、"Synchro- Cooking"、"Sweet · Mixed"、"Slow Cook · Steam" 菜单。	左侧的菜单无法进行预约煮饭。	59
	是否选择了不可预约定时的时间。	请按照规定的有效预约时间设定预约 煮饭。	
液晶显示屏有水汽	垫圈类、内锅边缘是否粘有焦饭粒或 米粒等杂物。		54, 70-75
	内锅外侧是否有水。	请用干布擦拭干净。	70-75
无法再加热	按下 [Start] 键,发出"哔哔哔"的 警告音。	米饭是凉的。无法对约55℃以下的 米饭再加热。	60
	保温指示灯是否熄灭。	先按下 [KeepWarm/Cancel] 键,确认保温指示灯点亮后,请再次按下 [Start] 键。	62
煮饭中、焖饭中、再加热中、保温中		是微电脑控制的声音。并非故障。	
发出的声音	是否听到"哔叽哔叽"的声音。	是因热量金属收缩时的摩擦声音。并 非故障。	50
	是否听到水迸溅的声音。 (仅限煮饭、焖饭中)	并非故障。	50
	是否听到与上述完全不同的声音。	请委托购买本产品的销售店修理。	-
设定饭预约时间时发出"哔哔哔"的声音	按下 [Timer] 键后,若 30 秒内不进行 请继续进行时间设定。	<u> </u>	59
本体内进入了水或米	这是造成故障发生的原因,请委托购到		-
[Min] 键也无法设置	煮饭过程中、保温中、预约煮饭设定中	中与再加热中无法调整时间。	82
在保温中按下 [Hour] 键,保温经过时间开始闪烁		保温时间超过12小时后,保温经过时间开始闪烁通知。	61
	在 "Slow Cook·Steam" 菜单下是 否持续保温了 6 小时以上	保温时间超过6小时后,保温经过时间开始闪烁通知。	66
拔下电源插头后时间、预约时间、保 温经过时间等记忆时间消失	电源插头插入时,液晶显示屏上是否有"0:00"闪烁。	锂电池已用完。 请委托购买本产品的销售店修理。	50
按下按键后没有反应	电源插头是否插入插座中。	请将电源插头切实插入插座。	55
	保温指示灯是否点亮。 	请按下 [KeepWarm/Cancel] 键取 消保温之后再行操作。	55
上盖无法盖上、或煮饭过程中上盖打 开	上框、内盖垫圈、上盖开关片周围是 否粘附饭粒、米粒等杂物。		54, 71-74
产生塑胶等异味	刚开始使用时有时会产生塑胶等异味,		-
塑料部位有线状或波纹状现象	这是塑胶成型时产生的痕迹,并不妨碍		-
同时烹煮食物时内盖附着食物	烹调以鸡蛋为食材的料理时,加热后发以免发生食物附着在内盖上,请酌量减		63

液晶显示屏上出现下列显示内容时

故障现象	处理方法	参照 页面
显示以下画面,并持续响起"哔——"的声音或"哔哔哔哔哔哔哔"的声音	如果还是没有反应,表明本体有异常。请在拔下电源插头后,委托购买本产品的销售店进行修理。	
Plain Synchro- Cooking Quick Sweet · Mixed		
Porridge		-
Multigrain		
Brown		
Slow Cook-Steam		

关于塑胶零部件 受热气或蒸汽喷射的塑胶零部件,并非因使用原因也可能发生损坏。请向购买本产品的销售店洽询。

时间的调整方法

以24 小时为单位显示时间。

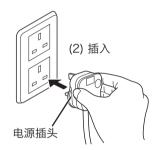
煮饭过程中、保温中、预约煮饭设定中与再加热中无法调整时间。

■例如:将"上午9:30"调为"上午9:35"时

1 连接电源线







力 进入时间设置模式

按下 [Hour] 或 [Min] 键 ① 点亮。



→ 调整时间

"小时" 用 [Hour] 键、"分钟" 用 [Min] 键进行设定。持续按键则 会快进。



/ 调整好时间后按下 [Menu] 键

完成调整时间。 熄灭 (O, ":"显示闪烁。



• 调整时间过程中想要取消时,按下 [KeepWarm/Cancel] 键。

产品规格

容量	<u>=</u> <u>=</u>		1.0L型(5.5杯)	1.8L型(10杯)				
电源			220-230 V 50/60 Hz					
额定电力(W)			641~700	918~1003				
	Plain		0.18~1.0 (1~5.5杯)	0.36~1.8 (2~10杯)				
煮饭灾	Synchro-Cooking		0.18~0.36 (1~2杯)	0.36~0.72 (2~4杯)				
	Quick		0.18~1.0 (1~5.5杯)	0.36~1.8 (2~10杯)				
	Sweet		0.18~0.54 (1~3杯)	0.36~0.90 (2~5杯)				
	Mixed		0.18~0.54 (1~3杯)	0.36~1.08 (2~6杯)				
	Porridge	hard	0.09~0.18 (0.5~1 杯)	0.09~0.36 (0.5~2杯)				
F		soft	0.09 (0.5 杯)	0.09~0.27 (0.5~1.5杯)				
	Multigrain		0.18~0.72 (1~4杯)	0.36~1.44 (2~8杯)				
	Brown		0.18~0.63 (1~3.5杯)	0.36~1.08 (2~6杯)				
外刑	/尺寸 (cm)	宽	25.6	28.1				
深度高度		深度	34.6	37.2				
		高度	20.8	24.5				
本体重量 (kg)			2.9	3.8				

Note

● 1杯=约150g。

停电后

若万一发生停电,再次通电后仍然能够正常工作。

停电时的状态	通电后的运转
预约煮饭设定中	设定时间仍然有效。(若停电时间过长,已超过设定的时间时,通电后立刻开始煮饭。)
	继续煮饭 (再加热)。 煮好的饭可能不够理想。
保温中	继续保温。

消耗品和单卖品的购买方法

垫圈类是消耗品。因使用方法而异,但随着使用均会逐渐老化。当脏污、异味、破损程度比较严重时,请向购 买本产品的销售店洽询。

内锅涂覆的氟有可能伴随使用逐渐被消耗、脱落。(参照 P.48)

安全須知

目錄

1	安全須知85
2	各部名稱及用途89
	從選單可選的功能與特點91
	煮出美味可口米飯的秘訣92
3	煮飯前的準備94
4	煮飯方法96
	煮飯所需的時間97
5	米飯煮好後
6	定時煮飯的預約煮熟方法99
7	保溫
8	再次加熱的方法102
9	米飯與料理同時烹調 ("Synchro-Cooking" 功能選單)103
10	烹調方法 ("Slow Cook • Steam"功能選單)105
11	蒸煮烹調方法 ("Slow Cook • Steam"功能選單)107
12	清潔保養方法110
13	無法將飯煮好時
14	覺得 "Synchro-Cooking" 做不好時118
15	覺得 "Slow Cook" 做不好時119
16	出現故障時
	出現故障時
	時間的調整方法
	規格
	停電時
	消耗品與另售品的購買方法123

使用前請仔細閱讀並遵守。

- 此處所顯示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害。屬於有關安全方面的重要內容, 請務必遵守。
- 請勿撕下產品上所黏貼有關注意事項的貼紙。

透過以下內容,將因疏忽注意事項而錯誤操作,導致危害及損害 的程度,加以區分說明。



敬生表示假設操作不當時,可能導致使用者 **音** 死亡或重傷^{*1}的內容。



表示假設操作不當時,可能會造成使用 者受到傷害^{*2},或者出現財物損害^{*3}的 內容。

- *1 所謂重傷是指由於失明、受傷、燙傷(高溫、低溫)、觸電、骨 折、中毒等留下後遺症,以及需要住院治療甚至長期複診的情
- *2 所謂傷害是指不需要入院治療或長期複診的燙傷或觸電等情況。
- *3 所謂物資損害是指波及到建築物、家產以及家畜、寵物等的連 帶損害。

所用圖形符號的說明



△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。

小警告

一般安全注意事項



不可改造。請勿讓非本公司專業維修技 術人員,對本產品進行分解或維修。

可能會導致火災、觸電或受傷。



發生異常或故障時,請立即停止使用。 如果繼續使用,可能會導致火災、觸電 或人身傷害。

- < 異常、故障範例 >
- 使用過程中,電源線或電源線插頭異常 發熱。
- 電子鍋冒煙或出現焦味。
- 電子鍋的某個部位出現破裂、鬆動或晃 動。
- 內鍋變形。
- 出現其他異常或故障。

立即拔下電源線插頭,並洽詢原購買處 進行檢查、維修。

致使用本產品的用戶



請勿在不穩定場所、耐熱性差的桌子或 地毯上面使用。

可能導致火災,或傷到桌子、墊子或地 毯。



請勿使用負重強度不足的滑動桌。

產品掉落可能導致受傷、燙傷或故障。 使用前,請確認有足夠的負重強度。

致使用本產品的用戶



請勿讓兒童單獨使用本產品,也不要在 幼兒可觸摸範圍內使用。

可能導致燙傷、觸電或受傷。



勿將本產品主體插頭含在口中。

應小心不要讓嬰幼兒誤將產品主體插頭 含在□中。

可能會導致觸電或受傷。



請勿讓身障人士或無法充分理解使用方 法者單獨使用本產品。

使用時必須要有可充分理解使用方法者 在一旁確認後陪同使用。

可能會導致燙傷、觸電或受傷。

警告

本產品的用途



請勿將產品用於使用說明書(隨附的 COOKBOOK 烹調指南) 未記載的其他用

如果有蒸氣或米飯、食材噴出,則可能 會導致燙傷或受傷。

〈禁止進行的烹調範例〉

- 將食材或調味料放入塑膠袋中進行加熱 的烹調方法。
- 將烹飪紙取代鍋蓋使用的烹調方法。

電源



請勿使用額定電壓以外的電源。 可能會導致火災、觸電或故障。



請單獨使用額定 7A 以上的插座。

如果與其他器具並用,多孔插座可能出 現異常發熱、燒熔等現象,可能會導致

電源線、電源線插頭



電源線如果出現破損,請勿繼續使用。 此外,請勿破壞電源線。

(加工、過度彎曲、靠近高溫處、拉扯、 扭動、捆束、重壓、夾入物體等) 可能會導致火災或觸電。



電源線插頭如積塵過多,請仔細清除乾

可能會導致火災。



使用時請將電源線插頭完全緊密插入插 座,不可有鬆動情況。

可能會導致插頭、插座燒熔、觸電、短 路、冒煙或火災。



電源線或電源線插頭受損,或電源插座 鬆動時,請勿繼續使用。

可能會導致觸電或短路、燒熔、火災。



若電源線損壞時,必須從製造廠商或其 服務處取得的特別電源線或 配件加以更换。

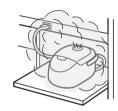


請勿在手潮濕的情況下插拔電源線插頭。 可能會導致觸電或受傷。

請勿用濕手觸碰本產品。

電源線插頭請勿接觸到蒸氣。

可能會導致火災、觸電或著火。在移動 式桌子上使用時,電源線插頭請勿在蒸 氣影響範圍內使用。



操作本產品時



請勿用水浸泡或淋濕本產品。 否則可能導致短路或觸電。

嚴禁將本產品浸入 水或其他液體中。



請勿在吸、排氣孔或空隙間插入異物, 例如別針、鐵絲等金屬物體。

否則可能導致觸電或異常情況對人身產 牛傷害。

開始烹調時



未安裝內鍋的情況下不可使用料理盤。 可能導致燒熔、火災、冒煙或燙傷。

烹調中、烹調後



煮飯過程中,請勿打開鍋蓋。 否則可能會導致燙傷。



請勿將臉或手靠近蒸氣孔。

否則可能會導致燙傷。特別是注意不要 讓嬰幼兒碰觸。

! 注意

一般安全注意事項



請小心操作。

如果掉落或強大撞擊,可能導致傷害或



請勿在其他產品上使用本產品的料理盤。 可能導致燒熔、火災或燙傷。



本商品為一般家庭用。

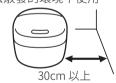
本產品預想的使用場所為家庭內或以下 場所,請注意。

- 店鋪、事務所等的茶水間
- 農場設施
- 賓館等住宿設施的客房
- 民宿等住宿設施的客房

使用環境



請勿在靠近牆壁或傢俱的位置使用。 氣或者高溫可能會導致損傷、變色或變 形,因此請離牆壁或傢俱30cm以上。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。





請勿在承重強度不足的邊桌(滑動式桌 子) 使用本產品。

以免產品掉落造成受傷、燙傷或故障。 使用前請確認承重強度足夠。



請勿在可能沾水的位置或火源附近使用。 否則可能導致觸電、漏電或主體變形, 乃至引發火災或產品故障。



請勿在蒸氣可能接觸到操作面板的狹小 空間中使用本產品。

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。放在滑動 桌上使用時,請拉出滑動桌,避免蒸氣 接觸到操作面板。



請勿在電磁爐上使用。

可能導致故障。

雷源線、雷源線插頭



取下電源線時請務必握緊插頭。

否則可能導致觸電或短路,從而導致火





禁止同時使用多孔插座。 可能導致火災。



操作本產品時



請勿使用非專用內鍋。

可能導致過熱或異常情況。



請勿空燒。

可能導致故障、過熱或異常情況。



打開鍋蓋時請注意蒸氣。

可能導致燙傷。



不使用時,請將電源線插頭從插座上拔



防止由於短路而造成人身傷害,或因電 拔下電源攝頭。源線材劣化,導致觸電、漏電或火災。



搬運本產品時,請勿觸摸開蓋按鍵。 否則鍋蓋打開,可能會導致受傷或燙傷。

請勿觸摸或接觸

烹調中、烹調後



使用時或使用後請勿觸碰高溫表面。 可能導致燙傷。

請勿觸摸或接觸



請勿在煮飯過程中移動電子鍋。 可能導致燙傷或米湯溢出。

2 各部名稱及用途

注意

清潔保養時



待本產品冷卻之後再進行清潔保養, 高溫表面可能導致燙傷。



請勿將本產品整機清洗。

以免本產品或底部浸水,可能導致短路 和觸電。



使用中觸摸內鍋時,要使用隔熱手套, 而不要用手直接觸摸。

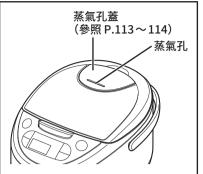
可能因高溫導致燙傷。

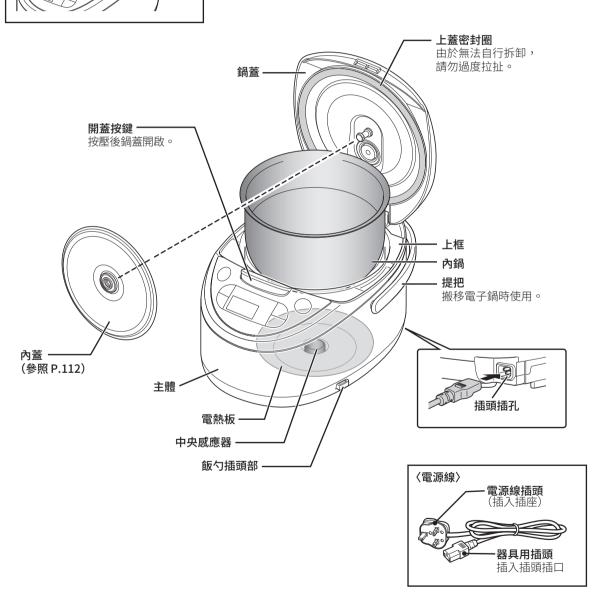


■延長產品使用壽命的注意事項

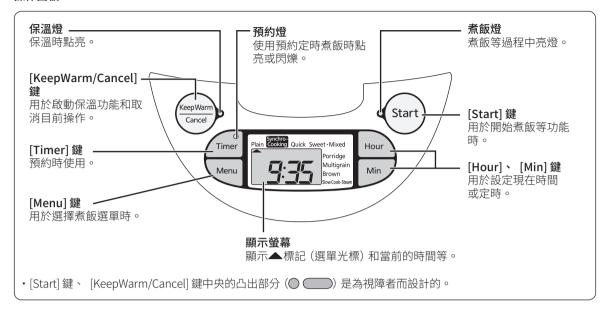
- ●請清除本產品上所附著之燒焦飯粒、米粒等。 可能導致蒸氣外洩、米湯溢出或發生故障、或不美味等。
- ★ 煮飯過程中,請勿用布等覆蓋電子鍋。否則可能導致本體或鍋蓋出現變形或變色。
- 為了維持本產品的功能與性能,產品中設有專用孔洞,但偶爾會有昆蟲等進入該孔洞內,使產品發生故障。請注意可以使用市面上銷售的防蟲產品。另外,如果爬入了蟲子造成了產品故障,需自費維修。具體詳情請至原購買處洽詢。
- 內鍋屬於消耗品,其氟素塗層隨著使用會逐漸損耗,有時會出現剝落,不過其對人體無害,也不會影響煮飯或保溫性能。如果您介意出現以上情況或者出現了變形、腐蝕時,您可以重新購買。具體詳情請至原購買處洽詢。

- 內鍋的氟素塗層出現膨脹或剝落會導致變形, 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。
- 請勿在內鍋中放入蒸籠、蒸架等…非標準配件物品。
- 請勿在內鍋中放入餐具等堅硬物體。
- 請勿使用金屬鏟或菜瓜布等堅硬物體進行清潔保養。
- 請勿放入洗碗機或烘碗機等產品清洗。
- 洗米時請勿對內鍋過度施加壓力。
- 內鍋變形或損傷時,請至原購買處洽詢。





操作面板



■確認附件



■關於聲響

煮飯、蒸煮、再次加熱過程中及保溫期間發出的下 列聲音並不屬於異常。

- "喀嚓喀嚓"聲(微電腦控制聲響)
- "嗶唭嗶唭"聲(升溫時金屬收縮的摩擦聲響)
- 水燒開的聲響(僅限煮飯過程中、燜飯期間)

■確認時間

時間以 24 小時制顯示。如果時間不準確,請根據現在時間調整對時。(參照 P.122)

■關於鋰電池

電子鍋內建鋰電池,因此即使拔下電源線插頭,時間或預約時間也會持續記憶。

- 在拔下電源線插頭的狀態下,鋰電池有4~5年的使用壽命。
- 鋰電池電量耗盡後,如果插入電源線插頭,顯示螢幕部位會閃爍"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,現在時間或預約 時刻、保溫經過時間等記憶內容就會立刻消失。

Note

• 顧客無法自己更換電池。

如果需要更換新的鋰電池,請至原購買處洽詢。

從選單可選的功能與特點

選單	預約選擇	保溫	特點				
Plain	0	0	炊煮白米時選擇。				
Synchro- Cooking		△*	使用料理盤同時烹調米飯和料理時選擇。				
Quick	_	0	快速炊煮白米時選擇。 炊煮長粒米時選擇。				
Sweet • Mixed	_	Δ	炊煮什錦飯和糯米飯時選擇。				
Porridge	0	0	炊煮粥時選擇。				
Multigrain			麥子、小米、稗子、紫米、紅米等什穀雜糧與白米一起炊 煮時選擇。				
Brown	0	Δ	煮糙米、什穀米 (糙米與什穀雜糧混合的米) 時選擇。				

煮飯容量請參照 P.123。

△:可能有損米飯的美味,因此請勿保溫。

*保溫時請拿出料理盤。

Note

• 選擇 "Porridge" 時,如果長時間保溫,會成強糊狀,請盡快食用。



煮飯前準備請參照 P.94~95,煮飯方法請參昭 P 96~100。

煮出美味可口米飯的秘訣

選擇優質大米,保存在陰涼處

請選擇碾米日較近,顆粒飽滿有光澤的大米。請保存在通風良好、陰暗涼爽處。

使用隨附的量杯正確量米

1 杯大約 0.18L。 免洗米也可以用隨附的量杯 進行計量。



迅速洗米

用足夠的水快速攪動洗米,直至水變得清澈。

炊煮發芽糙米、胚芽米、精米時,請選擇 "Multigrain" 選單

炊煮免洗米時

- 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。(僅從上面倒水, 米就無法充分吸水,導致無法將飯煮好。)
- 若加入的水出現白色渾濁,建議更換1到2次的水。(雖然是因澱粉質而變白,並非米糠造成,但會導致焦底、溢出或無法將飯煮好。)

加入配料煮飯時

一杯米要控制配料在約70g以下。仔細攪勻調味料,將配料放到米上。加入配料烹調時,請務必遵守最大煮飯量(下表)。

選單	1.0L型 (5.5杯)	1.8L型 (10杯)			
Sweet	3杯以下	5杯以下			
Mixed	3杯以下	6杯以下			
Porridge • hard	0.5 杯	1.5 杯以下			
Brown	3杯以下	5杯以下			

• 在一開始斟酌水量後加入配料。加入配料後再斟酌水量,蒸好的飯就會變硬。

根據米的種類或個人喜好加減水量

●加減水量的標準表

如果水量超過或少於標準的水量刻度,請避免超過 三分之一水量刻度的增減。可能導致溢出等。

選單	加減水量 (依照內鍋的水量刻度線按照個人喜好調整)					
Plain Synchro- Cooking Quick Multigrain Mixed	"Plain"的水量刻度					
Sweet (糯米)	"Sweet"的水量刻度					
Sweet(糯米與 粳米)	在 "Plain" 與 "Sweet" 的水量刻度之間					
Brown	"Brown"的水量刻度					
Porridge	煮較稠的粥品時為 "Porridge·hard" 的水量刻度 煮較稀的粥品時為 "Porridge·soft" 的水量刻度					

- 免洗米以"Plain"的水量刻度為標準,請稍多加一點水(水量刻度線沒入水面的程度)。
- 用免洗米炊煮粥時,煮較濃稠的粥時加水至 "Porridge·hard" 水量刻度為標準,煮較稀的 粥時加水至 "Porridge·soft" 的水量刻度為標準 加減水量。
- 發芽糙米、胚芽米、精米均以"Plain"的水量刻度為標準加減水量。
- 有些市面上銷售的發芽糙米、什穀米袋子上會記載加減水量,此時可根據該內容及自己喜好加減水量。

糙米、什穀米中加入白米炊煮時

- 糙米、什穀米比白米多時,選擇"Brown"炊煮。
- 糙米與白米等量或白米較多時,請選擇"Plain" 炊煮。(先將糙米放入水中浸泡1~2小時,使 其充分吸水。)
- 什穀米與白米等量或白米較多時,請選擇 "Multigrain" 炊煮。(先將什穀米放入水中浸泡 1~2小時使其充分吸水。)

炊煮糯米飯時

炊煮糯米飯時,請選擇"Sweet·Mixed"選單。 洗完米後,鋪平糯米,使米低於水面再炊煮。

什穀雜糧加入白米中一起炊煮時

- 請將什穀雜糧的量控制在白米的2成之內。
- 請將什穀雜糧鋪在白米上進行炊煮。如果混在一起,可能無法將飯煮好。
- 如果不喜歡什穀雜糧偏硬的口感,請事先用水浸 泡什穀雜糧1小時左右后,再鋪在白米上炊煮。

什穀雜糧加入糙米中一起炊煮時

- 務必請選擇 "Brown" 進行炊煮。
- 糙米與什穀雜糧的合計量最多為 1.0L 型:3.5 杯、1.8L 型:6 杯。

炊煮長米時

• 炊煮長米時請選擇 "Quick" 進行炊煮。 或者是用長米炊煮什錦飯時請選擇 "Sweet • Mixed" 進行炊煮。

若選擇其他選單,可能會導致溢出,而無法煮出 美味可口的米飯。

量米

必須使用隨附的量杯量米 (免洗米亦同)。 隨附的量杯平□呈滿一杯約為 0.18L。



●如下圖所示,以量米杯(0.18L)平口呈滿1杯為標 準進行量米。

正確的測量範例

錯誤的測量範例







Note

● 請勿超過規定煮飯量標準 (請參照 P.123 的規格 表) 煮飯。以免導致無法將飯煮好。 加入配料煮飯時,請參照 P.92。

洗米 (可用內鍋洗米)

炊煮免洗米時,請參照 P.92。



Note

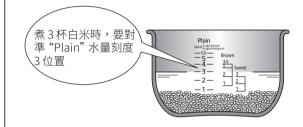
- 請勿使用溫熱水 (35 度 以上) 洗米或加減水量。可 能會無法煮出美味可口的米飯。
- 洗米時請勿過度用力。可能導致內鍋變形,無法煮 出美味可口的米飯。

加減水量

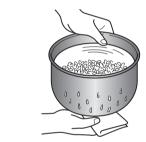
請將內鍋水平放置,對照內鍋內側的水量刻度 加減水量。

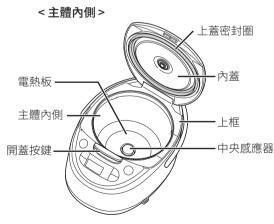


• 確認米的種類、選單後根據喜好加減水量。(請參 照 P.92 的標準表)



擦拭乾淨水滴、米粒等 <內鍋外側及邊緣>



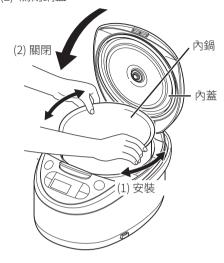


• 附著在電熱板、中央感應器、上框、開蓋按鍵 附近的飯粒、米粒等,請務必擦拭乾淨。(參照 P.114) °

如果鍋蓋沒有確實關上密合,可能會導致煮飯過程 中 蒸氣外洩,鍋蓋打開米飯、食材溢出,造成燙 傷或受傷。

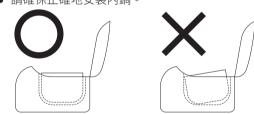
將內鍋放置在主體中

- (1) 將內鍋超左右轉動,確保正確放置,不要 使其傾斜
- (2) 關閉鍋蓋



Note

• 請確保正確地安裝內鍋。



● 蓋上鍋蓋時,請注意不要按到操作按鍵。

將電源線插頭插入插座







電源接通,▲標記閃爍。



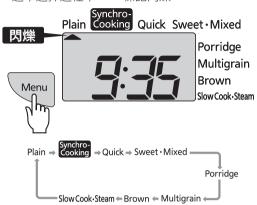
Note

● 保溫燈點亮時,請按下 [KeepWarm/Cancel] 鍵使 其熄滅。



1 按下 [Menu] 鍵,選擇想要煮飯的 選單

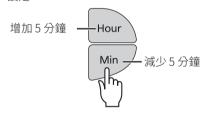
按下 [Menu] 鍵,選擇想要煮飯的選單。 撰單選擇過程中,▲標記閃爍。



• 如果已經選擇了想要煮飯的選單,就無需再次選擇選單。

2 選擇 "Porridge" 時,請按下 [Hour] 鍵或 [Min] 鍵調整炊煮時間

- 每按1次[Hour]鍵,就增加5分鐘,每按1次[Min]鍵,就減少5分鐘。
- 可在 40~90 分鐘範圍內以 5 分鐘為單位進行設定。

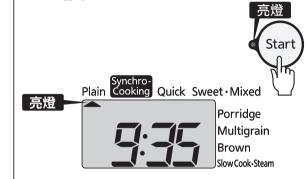


• 初期設定為60分鐘。請根據喜好調整時間。

? 按下[Start] 鍵

煮飯燈點亮。

使用"Plain"選單時,會發出"嗶嗶-"的響聲,如果是"Plain"以外時,會發出"嗶-"的響響。



開始煮飯。

分量

配料或什穀雜糧的分量請參照 P.92~93。

煮飯所需的時間

展單 尺寸	Plain	Synchro- Cooking	Quick	Sweet · Mixed	Multigrain	Brown
1.0L型 (5.5杯)	44~58分鐘	45~56分鐘	24~43分鐘	39~61分鐘	47~59分鐘	65~78分鐘
1.8L型 (10杯)	47~60分鐘	50~63分鐘	26~54分鐘	42~64分鐘	51~61分鐘	67~80分鐘

- 上述時間為馬上開始煮飯到燜好飯的時間。(電壓 220-230 V 、室溫 23 度、水溫 23 度,水量為標準水位)
- 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、加減水量、電壓、使用預約定時等情況有些許差異。

6

定時煮飯的預約煮熟方法

開始燜飯時,會顯示剩餘時間

顯示螢幕會以分為單位,顯示到燜好飯為止的 剩餘時間。



• 撰單不同, 燜飯時間也不同。

煮好飯後會自動開始保溫(煮飯燈熄滅)

保溫燈點亮,同時發出8次"嗶-"的提示音。

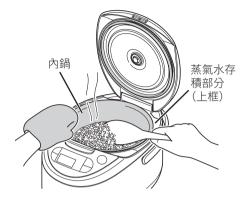


- "Porridge" 中添加食材,炊煮時間不足時,請在保溫燈點亮的狀態下,按 [Hour] 鍵· [Min] 鍵。調整追加炊煮時間後,再按 [Start] 鍵。以 1 分鐘為單位,最多可追加 3 次,每次 追加 15 分鐘。
- 追加加熱時,請先攪拌均勻。

月 攪拌米飯

煮好後,請立刻將米飯攪拌均勻。

• 帶著隔熱手套等,按住內鍋進行攪拌。

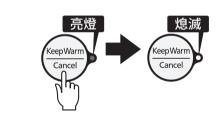


Note

● 如果在煮飯後或保溫過程中打開鍋蓋,蒸氣水流到上框或外面時,請擦拭乾淨。

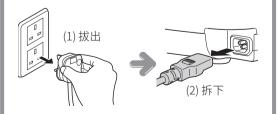
電子鍋使用完畢後

1 按下 [KeepWarm/Cancel] 鍵取消保溫 保溫燈熄滅

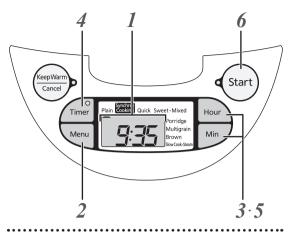


Note

- 若不取消保溫就拔出電源線插頭,下次使用 時保溫燈會亮燈,無法煮飯。
- 2 拔出電源線插頭,拆下器具用插頭



₹ 清潔保養(參照 P.110~115)



炊煮預約設定(預約1、2)

可以按照就餐的時間煮好米飯。

- 選擇 "Timer1" 或 "Timer2" 後預約時刻,便可在 預約的時刻煮好米飯。
- "Timer1"、"Timer2"的 2 段時刻均可記憶。例如, "Timer1" 設早餐使用,"Timer2" 設為晚餐使用。
- 只要設定好時刻,會直接被記憶。



● 例如,如果"Timer1"設為 13:30,則米飯會在 13 點 30 分煮好。

確認現在時間



• 要調整時間時,請參照 P.122。

2 按下 [Menu] 鍵,選擇想要煮飯的 選單

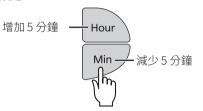
選單選擇過程中,▲標記閃爍。



如果已經選擇了想要煮飯的選單,就無需再次選擇選單。

選擇 "Porridge" 時,請按 [Hour] 鍵或 [Min] 鍵調整時間

- 每按 1 次 [Hour] 鍵,就增加 5 分鐘,每按 1 次 [Min] 鍵,就減少 5 分鐘。
- 可在 40 ~90 分鐘範圍內以 5 分鐘為單位進行 設定。



• 初期設定為60分鐘。請根據喜好調整時間。

4 按下[Timer] 鍵,選擇 "Timer1" 或 "Timer2"

每按下一次,即會在"Timer1"與"Timer2"之間 切換一次。

預約燈與 "Timer1" 或 "Timer2" 閃爍。



如果之前設定過預約時間,此時會顯示該時間。在同一時間預約定時,無需再次調整時間

99

湯田外

101

7 保溫

Note

- 在下列情況下無法進行炊煮預約設定。
- "Synchro-Cooking"、"Quick"、"Sweet・ Mixed"、"Slow Cook・Steam"的情況。
- 下表所示時間不足時。

選單	不可進行定時設定的時間
Plain	1 小時 10 分
Porridge	烹調時間 +2 分
Multigrain	1 小時 10 分
Brown	1 小時 30 分

- 顯示螢幕的時間在"0:00" 閃爍時。
- 保溫燈點亮時,請按下 [KeepWarm/Cancel] 鍵使 其熄滅。(若保溫燈點亮,則無法預約。)
- 按下 [Timer] 鍵後,如果 30 秒之間不做任何操作,就會發出"嗶嗶嗶"的提示音。
- 在無法定時煮飯的狀態下設定時,如果按下 [Timer] 鍵或 [Start] 鍵,則會發出"嗶嗶嗶"的提 示音。

5 按下 [Hour] 鍵或 [Min] 鍵調整想要煮好飯的時間

[Hour] 鍵為 1 小時單位,[Min] 鍵為 10 分鐘單位,可透過以上調整時間。 持續按壓 , 可快速變換時間。



Note

預約時間請控制在12小時以內,否則可能導致食物腐壞。

★ 按下[Start] 鍵

預約燈點亮,預約完成。

使用"Plain"選單時,會發出"嗶嗶-"的響聲,如果是"Plain"以外時,會發出"嗶-"的響聲。



定時器設定錯誤時,可按下[KeepWarm/Cancel] 鍵,從P.99 的步驟 2 開始重新設定。 煮飯結束後會自動切換為保溫。

■ 停止保温時

按下 [KeepWarm/Cancel] 鍵 保溫燈熄滅。



■需再次保温時

在保溫燈熄滅狀態下按 下 [KeepWarm/Cancel] 鍵

保溫燈點亮。



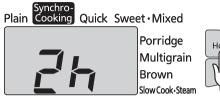
■對少量米飯保溫時

將米飯放在內鍋中央保溫,並請儘快食用。

■ 保溫經過時間的顯示

保溫過程中,按住 [Hour] 鍵,保溫經過時間將以 1 小時為單位顯示。

若超過12小時,則在到達24小時會一直顯示閃爍。



※ 保溫時間超過 24 小時以後, "24" 會閃爍以提醒。

Note

- ●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。
 - 保溫冷飯
 - 添加冷飯
 - 放入飯匙—起保溫
 - 拔掉電源線插頭保溫
 - 保溫 12 小時以上
 - 少於最小炊煮量的保溫 1.0L (5.5 杯)型:1杯 1.8L (10 杯)型:2杯
 - 白米 (免洗米) 以外的保溫
 - 以環狀保溫米飯
 - 在盛放著米飯的狀態下取消保溫
- "Porridge" 長時間保溫時,會成強糊狀,請儘快 食用。
- 請不要放入料理盤或用料理盤烹調食物進行保溫。
- ●內鍋的邊緣、大密封圈處如果沾有飯粒等,請擦拭 乾淨。否則會導致乾燥、變色、異味或發黏。
- ●使用環境較為嚴苛時(寒冷地區或周圍溫度較高時),請盡快食用。

9

米飯與料理同時烹調 ("Synchro-Cooking" 功能選單)

食用之前將保溫中的米飯重新加熱,便可吃到熱騰 騰的米飯。

Note

- 如果米飯超過內鍋一半以上,則由於米飯的量太 多,可能無法充分加熱。
- 在下列狀況下如果再次加熱,米飯就會變得乾硬。
- 在剛煮完飯後或米飯還很溫熱的時候。
- 未滿米飯的最小炊煮量 (1.0L 型為 1 杯、1.8L 型 為 2 杯) 時。
- 3 次以上重複加熱時。

月 攪拌保溫中的米飯

▶ 灑入1~2大匙的水,再均勻翻動





灑水後,可防止米飯變乾,使米飯鬆軟可口。

₹ 確認保溫燈點亮



 如果保溫燈沒有點亮,則不可再次加熱。如果沒有點亮時,請按下[Keep Warm/Cancel] 鍵。(參照 P.101)

1

按下[Start] 鍵

煮飯燈閃爍,開始再次加熱。 會顯示剩餘時間,加熱結束後會發出3次 "嗶-"提示音。



Quick Sweet · Mixed

Ready in Porridge

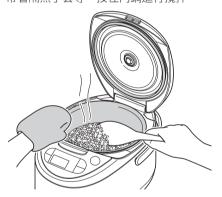
- Multigrain
 Brown
 SlowCook·Steam
- •要停止再加熱時,請按下[KeepWarm/Cancel]鍵。
- 米飯較涼 (約55度以下) 時,不能再次加熱。 將以"嗶嗶嗶"聲音提示。

5

將加熱後的米飯攪拌均勻

M

• 帶著隔熱手套等,按住內鍋進行攪拌。



使用料理盤可實現以下烹調。

- 同時烹調米飯和 COOKBOOK 中記載的料理。
- 不炊煮米飯,在內鍋中加水,單獨烹煮料理(參照 P.104)。

料理的烹飪方法請參照隨附的 COOKBOOK。

Note

- 烹調量請勿超過隨附 COOKBOOK 上規定的標準。 以免發生食物溢出或烹調的食物不夠美味。
- 如果烹調氣味較重的食物,則料理盤上可能殘留氣味。
- 如果烹調顏色較深的食物,則湯汁等可能使料理盤 染色,安全性沒有問題可繼續使用。
- 請勿在料理盤中使用菜刀、小刀、叉子等銳利的器 且。

為享受同時烹煮的食材搭配樂趣〈放入料理盤中的食材的注意事項〉

- 請勿在料理盤中裝入過多食材。
- 為了使料理能接觸到蒸氣,請將食材較低、 均勻地鋪滿料理盤,或在食材間保留一定空 隙(高度標準為下圖所示的料理盤中的箭頭 位置以下)。



料理的量應 以箭頭位置 → 5 為標準

- 水或湯汁請盡可能少加(量過多則難以加熱)。
- 使用牛奶、鮮奶油等食材出現水油分離現象時,請充分攪拌。
- 鬆餅粉等會膨脹的食材請減量(標準為料理盤深度的 1/3 左右)。雞蛋也會膨脹,因此請注意分量(1.0L(5.5 杯)型時 2 個以內,1.8L(10杯)型時 3 個以內。還需要考慮同時放入的食材的量和雞蛋的大小,請注意調整)。
- 根菜等難以煮熟的食材請切成薄片。
- 使用料理盤只能進行蒸煮。
- ※ 注意了以上要點但仍然加熱不充分時,請將 料理轉移到其他容器中,用微波爐等重新加 熱(內鍋、料理器請勿放入微波爐中)。

事先將食材配置好後放入料理盤

請將食材平攤鋪滿整個料理盤,盡可能避免疊放食材。否則可能導致溢出或無法煮出美味可口的米飯和料理。

🤰 煮飯前的準備 (參照 P.94)

Note

 同時烹煮時的煮飯量請參照下表。煮飯時請勿超過 最大煮飯量或小於最小煮飯量。否則可能導致溢出 或無法煮出美味可口的米飯和料理。

1.0	_ _ 型	1.8L 型				
最大量	最小量	最大量 最小量				
2杯	1杯	4杯	2杯			

? 將料理盤放入內鍋,關閉鍋蓋



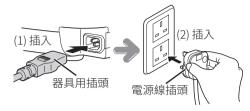
Note

- 請務必將料理盤安裝到內鍋上。
- 安裝料理盤時,請注意不要傾斜。

職 中 外

可輕鬆烹飪以下料理。

連接電源線



Note

• 保溫燈點亮時,請按下 [KeepWarm/Cancel] 鍵使 其熄滅。

按下[Menu] 鍵選擇 "Synchro-Cooking"

選單選擇過程中,▲標記閃爍。



同時烹調時,請務必選擇 "Synchro-Cooking" •

按下 [Start] 鍵

煮飯燈點亮,開始同時烹煮。



Note

• 在此過程中,請勿打開鍋蓋。可能導致無法煮出美 味可口的米飯和料理。

煮好後,發出8次"嗶-"提示音 (煮飯燈熄滅)

保溫燈點亮。



取出料理盤,攪拌米飯



Note

- 保溫時請勿將料理盤留在內鍋中。
- 蒸煮後取出料理盤時,請注意料理盤高溫。
- 取出料理盤時不要使其傾斜。 以免湯汁等溢出發生燙傷。
- 不要將取出的料理盤放回鍋內保溫。 會造成食物變質或是米飯無法保溫。
- 烹煮經加熱後會產生大量水分或油分的食材及加熱 中會膨脹的雞蛋等食材時,湯汁可能會滴落至米飯 F 0

不煮飯,只進行烹調時

請參照"蒸煮烹調方法("Slow Cook • Steam" 功能選單)"(P.107~P.109)。

Note

- 請加水至內鍋的 "Plain" 刻度 (1.0L (5.5 杯) 型為刻度 1、1.8L(10 杯)型為刻度 2)。
- 根據料理種類,請將烹調時間設為20~30分 鐘。

先用接近沸騰溫度的高溫燉煮,然後將溫度降低到 約93度后,再燉煮片刻。之後,進一步將溫度降低 到約88度,繼續燉煮。透過慢慢地降低加熱溫度 進行燉煮後,不僅食物會更加入味,即便長時間加

料理的烹飪方法請參照隨附的 COOKBOOK。

選單例

紅燒肉、牛蒡山藥湯

熱,也無需擔心湯汁煮乾。



● "紅燒肉" "牛蒡山藥湯" 的烹飪方法,在附帶的 COOKBOOK 中有介紹。

Note

- 烹調所隨附 COOKBOOK 上未記載的食物時,請注 意有時可能發生食物溢出現象。
- 烹調時請充分攪拌,以免調味料沉澱到內鍋鍋底。

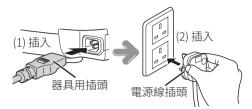
準備食材

將食材放入內鍋,關閉鍋蓋

Note

● 放入食材時,要以內鍋內側的 "Plain" 水量刻度為 標準。(參照下表) 超過最大量時可能會出現無法 煮飯或溢出現象。此外,就算是少於最小量,有時 也會出現溢出現象,請多加注意。

"Plain"的水量刻度											
1 0	型	1 81 型									
最大量	- エ 最小量	最大量 最小量									
5.5 以下	2以上	8以下	3以上								



Note

• 保溫燈點亮時,請按下 [KeepWarm/Cancel] 鍵使 其熄滅。

按下[Menu] 鍵,選擇 "Slow Cook • Steam" 選單

撰單撰擇過程中,▲標記閃爍。



按下[Hour] 鍵或[Min] 鍵調整炊 煮時間

每按1次[Hour]鍵,就會增加5分鐘,每按1 次[Min]鍵,就會減少5分鐘。

可在5~180分鐘範圍內以5分鐘為單位進行 設定。





按下[Hour] 鍵或[Min] 鍵調整蒸 煮時間

每按1次[Hour]鍵,就會增加5分鐘,每按1 次[Min]鍵,就會減少5分鐘。 蒸煮時間請設定在5~60分之間。 ※ 請勿設定 60 分鐘以上。



按下[Start] 鍵

煮飯燈點亮,開始烹煮。 "Ready in"顯示點亮。



• 烹調過程中請勿打開鍋蓋。否則可能會無法煮出美 味可口的米飯。

煮飯燈點亮,開始烹調。

煮飯燈點亮,開始烹調。 "Ready in"顯示點亮。



Note

• 烹調過程中請勿打開鍋蓋。可能導致無法煮出美味 可口的米飯和料理。

煮好後,發出8次"嗶-"提示音 (煮飯燈熄滅)

保溫燈點亮,在顯示螢幕顯示"0h"。



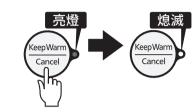
• 炊煮不充分時,在保溫燈亮燈的狀態下,按 下[Hour]鍵,調整追加的炊煮時間,按下 [Start] 鍵。最多可追加 3 次,每次可追加 30 分鐘。

Note

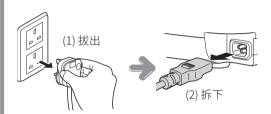
- 烹調時間不足時,請不要在追加烹調時間前按下 [KeepWarm/Cancel] 鍵。保溫燈熄滅了就無法繼 續烹調。如果已經按下了,請按照以下步驟烹調。
- 1. 取出內鍋,放在濕布上
- 2. 打開鍋蓋,放置10分鐘,冷卻主體與內鍋
- 3. 再次將內鍋放置在主體中
- 4. 根據 P.105 的步驟 4 之後的要點烹煮。

烹調結束後

1 按下 [KeepWarm/Cancel] 鍵取消保溫 保溫燈熄滅。



2 從插座上拔下電源線插頭,並從主體上 拔下電子鍋端插頭



₹ 清除異味 (參照 P.115)

Note

- 烹調結束後如果不按下 [KeepWarm/Cancel] 鍵,那麼會持續保溫,會以每小時為單位顯 示從 1 小時 (1h) 至 6 小時 (6h) 的時間範 圍。如果超出6小時,"6"會開始閃爍。
- 保溫時間請不要超過6小時,以免味道變差。

Note

• 請在內鍋中裝入適量的水。在蒸煮過程中,請避免 空燒或使料理盤浸入水內。



將食材擺放在料理盤上,關閉鍋蓋

連接電源線



Note

● 保溫燈點亮時,請按下 [KeepWarm/Cancel] 鍵使 其熄滅。

106

選單選擇過程中,▲標記閃爍。 Synchro-Plain Cooking Quick Sweet · Mixed

蒸煮烹調方法 ("Slow Cook • Steam" 功能選單)



在內鍋內裝入水後安裝料理盤

• 1.0L型 (5.5杯): 31/2杯 (630mL)

• 1.8L型 (10杯): 41/2杯 (810mL)

請按照以下標準加入水量。

Note

7 蒸煮好後,發出8次"嗶-"提示音(煮飯燈熄滅)

保溫燈點亮,在顯示螢幕顯示 "0h"。





繼續蒸煮時,請按下[Hour] 鍵與[Min] 鍵設定蒸煮時間,然後按下[Start] 鍵。最多可以追加3次,每次追加30分鐘。

⚠ Caution

• 打開鍋蓋時請注意避免被蒸氣燙傷。

Note

- 蒸煮時間不足時,請務必加水,以免空燒。
- 蒸煮時間不足時,請不要在追加烹調時間前按下 [KeepWarm/Cancel] 鍵。如果保溫燈熄滅則無法繼續 蒸煮。如果已按下該鍵,請按照以下步驟蒸煮。
- 1. 取出內鍋,關於加水的量,請參照 P.107 的步驟 1
- 2. 打開鍋蓋,放置10分鐘,冷卻主體與內鍋
- 3. 再次將內鍋放入主體中
- 4. 從 P.107 的步驟 4 開始操作

₽ 取

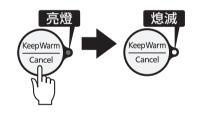
取出料理盤



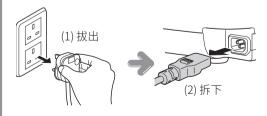
- 蒸煮後取出料理盤時,請注意料理盤高溫。
- 料理蒸煮好後,請立刻取出。如果不及時取出,會因料理沾濕而導致味道變淡。
- 取出料理盤時不要使其傾斜。以免湯汁等溢出造成燙傷。

烹調結束後

1 按下 [KeepWarm/Cancel] 鍵取消保溫 保溫燈熄滅。



2 從插座上拔下電源線插頭,並從主體上 拔下電子鍋端插頭



₹ 清潔保養(參照 P.110~115)

■蒸煮時間標準表

食材	用量	蒸煮時間標準	蒸煮方法要點
雞肉	1塊(200~300g)	20~30分鐘	劃開幾處刀口。
白身魚	刀口 2~3處 (150~200g)	20~25分鐘	切成 2cm 以下的薄片。 務必使用鋁箔紙裹住進行蒸煮。
蝦	6~10只(100~200g)	15~20分鐘	帶殼蒸煮。
胡蘿蔔	1~2根(200~300g)	30~40分鐘	切成一口大小。
馬鈴薯	中型 2 ~ 3 個 (250 ~ 300g)	30~40分鐘	切成一口大小。
番薯	中型1個(200~300g)	30~40分鐘	切成一口大小。
燒賣 (加熱)	8~15個	20~25分鐘	均勻擺放。

- 1.0L(5.5 杯)型請勿蒸煮高度超過 3cm 以上食材;1.8L(10 杯)型請勿蒸煮高度超過 4cm 以上食材,否則料理會因接觸鍋蓋內側導致食物沾濕。
- 請避免材料堵塞調壓蓋。
- 以上為蒸煮時間標準。具體蒸煮時間因食材溫度、質地、重量而異。
- 如果蒸煮時間不足,請視食材的情況追加時間。
- 如果追加蒸煮,則蒸鍋水將會變少。請注意加水,以免空燒。
- 如果蒸煮時間過長,則肉、魚等料理將會變硬。如果短時間內無法蒸好,請將食材切成薄片蒸煮。
- 蒸魚等食材時,請務必使用鋁箔紙裹住蒸煮。以免湯汁溢出。

清潔保養方法

其他修理等請委託經認可的修理技術人員。

清潔保養的方法,請參照 P.110~115 所記載的方法進行清潔保養。 所有的部件請用手洗。請勿使用洗碗機。

使用後,為了保持鍋體乾淨,請務必在當天進行清潔保養。此外,還要定期進行清潔保養。 在烹調完成後,容易留下異味,因此請在當天去除異味。(參照 P.115)

Note

- 請務必拔下電源線插頭.冷卻后再清潔保養。
- 請使用海綿或布等柔軟的工具。
- 使用清潔劑進行清潔保養時,要使用廚房專用的清潔劑(餐具用、廚具用)。
- 如果殘留清潔劑成分的話,會造成樹脂劣化、變色。請確實將清潔劑沖洗乾淨。

■ 使用後每次都需清洗的物品



量杯

料理盤

1 用海綿沾水或溫水進行清洗

2 用乾布擦拭乾淨水分,並充分乾燥

Note

成剝離。

• 請勿用菜瓜布面清洗內鍋。以免導致氟素塗層脫落。







勺子

蒸氣孔蓋 (參照 P.113 ~ 114)

飯匙

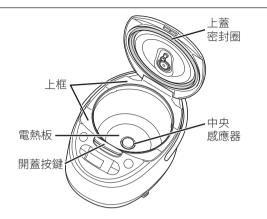
內蓋



請勿使用菜瓜布 面進行清洗。

晾乾內鍋時,請勿與餐具重疊放置。以免劃傷氟素塗層,或造

■髒污後每次都要清潔保養的部位



主體外側、內側

請用擰乾水的布擦拭。

中央感應器

當沾有燒焦的飯粒、米粒等時,請擦拭乾淨。 無法順利清除時,可使用市面上銷售的砂紙(320號左右) 擦拭,再用擰乾水的布擦拭。

上框及開蓋按鍵附近、上蓋密封圈

當沾有飯粒、米粒時,請擦拭乾淨。

Note

- 主機內部嚴禁進水。
- 請勿將電源線浸入水中或沾上水。以免導致短路、觸電 及故障。

電源線插頭、電源線



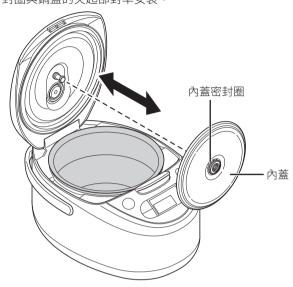
用乾布擦拭。

Note

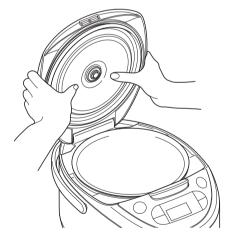
- 請勿拆下密封圈類。
- 為了防止變質或產生異味,請保持內鍋及鍋蓋的清潔。
- 請勿使用稀釋劑、去污粉類、漂白劑、化學抹布、金屬鏟、尼龍清潔球等。
- 請務必拆卸各零部件後再進行清潔保養。
- 請勿將蒸氣孔蓋、量杯、飯匙、飯匙座浸泡在熱水中。可能導致變形。
- 請勿使用洗碗機或烘碗機等產品。否則可能導致變形。
- 用清潔劑進行清潔保養時,請勿使用堿性清潔劑。
- 將什穀雜糧(莧菜籽等)混合炊煮后,請務必對調壓蓋進行清潔保養。 若調壓蓋的蒸氣孔被堵住,可能導致鍋蓋無法打開等故障或無法正常炊煮。

安裝或拆卸內蓋

請將內蓋向前拉下削除拆卸。安裝時請將內蓋中央的密封圈與鍋蓋的突起部對準安裝。



安裝內蓋時,切勿過於用力,請按住內蓋的中央部進行安裝。 若過於用力或按壓內蓋的邊緣部,可能會導致內蓋變形。



■ 內蓋密封圈的安裝方法

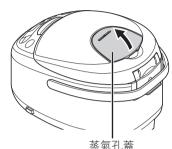
內蓋密封圈脫落時,請牢牢地嵌入裡面。



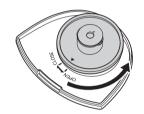
安裝或拆卸蒸氣孔蓋

■拆卸方法

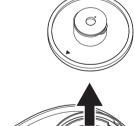
 將手指伸進鍋蓋的坑凹處,向上拉 起蒸氣孔蓋

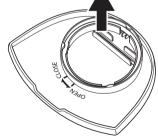


2 旋轉擰鬆蒸氣孔蓋主體



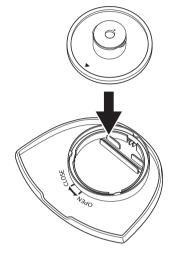
? 將蒸氣孔蓋抬起拆除主體



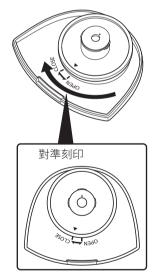


■安裝方法

// 將罩蓋蓋到蒸氣孔蓋主體上



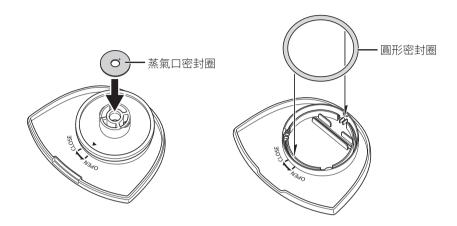
7 旋轉擰緊蒸氣孔蓋主體



3 將蒸氣孔蓋恢復為原狀

■蒸氣孔蓋上密封圈的安裝方法

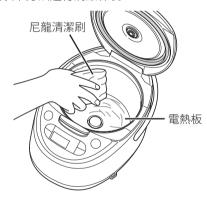
請按照圖示,確定安裝好所拆除的密封圈。如果未能安裝牢固,則有可能導致發生密封圈脫落或蒸氣外洩等故障。



電熱板髒污的清除方法

在使用過程中,有可能出現水珠從鍋蓋等處流出、滴落的現象,在電熱板上留下斑點狀的髒污。不會對性能造成影響,但如果希望清潔這些髒污,請按照以下方法進行清潔保養。

- 用尼龍清潔球蘸取少量市售的清潔 乳,摩擦電熱板上的斑點處
- 2 用打濕的廚房紙巾或布擦拭掉髒污



異味的去除方法 (主體或料理盤上沾有異味時)

當感覺有異味或在烹調之後,請使用以下方法去除異味。

Note

● 清潔保養后,內鍋、料理盤和主體會發熱,請注意。可能導致燙傷。

■主體

請勿將料理盤裝入內鍋中。

1 在內鍋內裝入7~8成水,在"Plain" 功能選單下按下[Start] 鍵切換至保 溫後按下[KeepWarm/Cancel] 鍵

Note

- 希望清除異味時,若將檸檬酸(約20g)加入水中 進行清潔保養,能進一步清除異味。
 有的異味無法徹底去除乾淨。如果無法徹底去除, 請至購買處諮詢。
- 2 用廚房用合成清潔劑清潔內鍋、蒸 氣孔蓋后,用水充分洗淨
- **3** 在通風良好的地方晾乾主體與各零部件

■料理盤

請將料理盤放入熱水中,浸泡約1小時。

煮好的米飯或者電子鍋的運轉等不正常時,請調查以下幾點內容。

	調查	減水量錯誤白米量及配料量、雜糧	炊煮時超過了最大煮飯量	進行煮飯 伊田鹼離子水 (PHa	飯使用礦泉水等高硬度水進行煮	選單選擇錯誤	使用了預約煮飯	就直接按了 [Start] 鍵使用電子鍋後,沒有取	器內沾有燒焦的飯粒或水滴等內鍋鍋底、電熱板、中央感應	內鍋變形	沒有攪拌均勻	長時間停電
有 [·]	下述情況時	雜 糧 量 或 加	量	9以上)	、進行煮			取消保溫	水央滴感等應			
	太硬	•	•		•	•			•	•	•	•
	太軟	•		•		•	•		•	•	•	•
煮好的米	米飯不熟	•	•			•		•	•	•		•
米	米心過硬	•	•			•		•	•	•		•
	出現鍋巴	•		•		•	•		•	•		•
煮	蒸氣外漏	•	•						•	•		
煮飯過程中	米湯溢出	•	•			•			•			
作	煮飯時間長	•	•			•			•	•		•
	參照頁面	92~ 94· 123	123	_	_	96	_	98	94 · 110 ~ 115	_	98	123

	調査	粒等 密封圈類或內鍋邊緣等沾有米飯	未充分洗米(免洗米除外)	減水量錯誤 (35度以上)洗米或加使用熱水(35度以上)洗米或加	洗完米後長時間在水中浸泡	洗完米後一直放在了漏皿上	沒有確實蓋緊鍋蓋	調味料沒有充分攪拌混合了配料、雜糧煮飯	混合了很多碎米	飯煮好後馬上又開始繼續煮飯	清潔保養不夠
有	下述情況時	飯		加							
	太硬						•	•		•	•
===	太軟			•	•	•	•	•	•	•	
煮好	米飯不熟			•				•		•	
煮好的米飯	米心過硬			•				•		•	•
臤	出現鍋巴		•	•	•				•		•
	有米糠味		•								
煮	蒸氣外漏	•					•				•
煮飯過程中	米湯溢出	•	•					•			•
中	煮飯時間長	•									
	參照頁面	94 · 110 ~ 115	92 • 94	94	_	_	95 · 110 ~ 114	92	_	_	110~ 115

有下述情況時	理由
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。
米飯粘內鍋	偏柔軟一些的米飯和有粘性的米飯有時會很容易沾到上面。

有下述情況時	米量或加減水量錯誤	上粘有燒焦的飯粒等內鍋鍋底、電熱板、中央感應器	沒有攪拌均勻	密封圈類或內鍋邊緣等沾有飯粒	未充分洗米(免洗米除外)	進行了3次以上重複加熱	12小時以上的炊煮預約設定	持續保溫21小時以上	內鍋放入米飯情況下取消保溫	長時間停電
保異味		•		•	•		•	•	•	•
溫 學色		•	•	•				•		
保基等 中的變數 飯	•	•	•	•				•		
競 發粘	•	•	•	•			•	•	•	•
再次加熱的米飯變乾硬	•	•				•				
参照頁面	92 ~ 94 · 123	94 · 110 ~ 115	98	94 · 110 ~ 115	92 • 94	102	100	101	_	123

調查 有下述情況時	保溫保溫以外的食物進行	保溫或再次加熱保溫或再次加熱數量的米飯進行了	少量米飯保溫時呈環狀	添加了冷飯	飯匙放入電子鍋中一起保溫	清潔保養不夠	煮好後的熱米飯直接再次加熱	進行烹調後未清除異味
異味	•	•		•	•	•		•
^溫 變色 中	•	•	•	•	•			
保温中的 變乾 飯	•	•	•	•	•			
飯 發粘	•	•		•	•			
再次加熱的米飯變乾硬		•					•	
參照頁面	101	101	101	101	101	110~ 115	102	106 • 115

有	調査	COOKBOOK 中的規定加入的食材量或調味料超出	上,而是重疊放入 未將食材均勻的擺放在料理盤	煮飯量超出最大量或少於最小量	外的選單煮飯 使用「Synchro-Cooking」選單以	注意事項烹煮。如未依照放入料理盤中的食材的	中途停電
	太硬	•		•	•	•	•
	太軟	•		•	•	•	•
煮	米飯不熟			•	•	•	•
煮好的米飯	米心過硬			•	•	•	•
飯	出現鍋巴	•	•	•	•	•	•
	異味	•	•	•	•	•	
	發粘	•	•	•	•	•	
	太硬	•	•	•	•	•	
食	太軟	•	•	•	•	•	
食物	加熱不夠	•	•	•	•	•	•
	湯汁滴落至米飯上	•	•	•		•	
煮	蒸氣外漏	•	•	•	•	•	
煮飯過程中	米湯溢出	•	•	•	•	•	
程中	煮飯時間長	•		•	•	•	•
	參照頁面	103	103	103	104	103	123

食物出現異常時請確認以下幾點。

有下述情况時	調査	食材種類、分量錯誤	放入的食材超過了最大量的標準	放入的食材小於最小量的標準	烹調時間過短	烹調時間過長	粒、米粒等密封圈類或內鍋邊緣等沾有燒焦的飯	沒有確實蓋緊鍋蓋	中途停電
煮不透		•	•		•		•	•	•
食 米湯溢出		•	•	•					
煮乾		•		•		•			
參照了	面		105		10)5	94 · 110 ~ 115	94 · 110 ~ 115	123

症狀	確認	處理	参照 頁面	
米飯未煮好 無法烹調	是否已把電源線插頭插入插座。	請將電源線插頭牢固地插入插座裡。	95	
未在設定好的時間煮好	設定的現在時間是否正確。	請正確設定時間。	122	
	確認 "無法將飯煮好時" 的 "煮飯時間	長",並進行適當處理。	116	
無法進行炊煮預約設定	設定的現在時間是否正確	請正確設定時間。	100	
	顯示時間在"0:00"是否閃爍。	請設定現在的時間。	122	
	是否已選擇"Quick"、"Synchro-Cooking"、"Sweet·Mixed"、"Slow Cook·Steam"選單。	左側的選單不可進行定時設定。	100	
	是否選擇了無法進行定時設定的時 間。	時煮飯設定。		
顯示螢幕模糊	密封圈類或內鍋邊緣等處是否沾有燒 焦的飯粒、米粒。	請清除乾凈。	94· 110~	
	內鍋外側是否浸濕。	請用乾布擦拭。	115	
無法再次加熱	按下 [Start] 鍵後,產生"嗶嗶嗶"的 警示音。	米飯是涼的。約 55 度以下的米飯無 法再次加熱。	100	
	保溫燈是否熄滅?	按下[KeepWarm/Cancel] 鍵,確認 保溫燈亮燈後,請再次按下[Start] 鍵。	102	
煮飯過程中、蒸煮過程中、保溫期間、再次加熱過程中有聲音發出	是否聽到"喀嚓喀嚓"的聲響。	微電腦控制的聲響。 並不屬於故障。	90	
	是否聽見"嗶唭嗶唭"的聲音。	升溫時金屬收縮的摩擦聲響。 並不屬於故障。	90	
	是否聽到水燒開的聲響。 (僅限煮飯過程中、燜飯期間)	並不屬於故障。		
	是否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。	_	
進行炊煮預約設定時發出"嗶嗶嗶"的 按下 [Timer] 鍵後,如果有大約 30 秒鐘時間沒有任何動作,就會出現聲音提 聲響				
電子鍋主體內進了水或白米這可能是故障,請至原購買處委託維修。				
在調整時間時,即使按 [Hour] 鍵或 [Min] 鍵,也無法轉換成時間設定模 式	煮飯過程中、保溫期間、預約定時期間	3、再次加熱期間無法進行時間調整。	122	
如果在保溫期間按下 [Hour] 鍵,則保溫經過的時間會閃爍	是否持續保溫了 12 小時以上。	保溫時間超過 12 小時以後,保溫經過 的時間會閃爍以提醒。	101	
	"Slow Cook·Steam"選單下是否保 溫 6 小時以上。	的時間會閃爍以提醒。	106	
如果拔下電源線插頭,現在的時間、 預約時刻或保溫經過時間的記憶就會 消失	在插入電源線插頭時,顯示螢幕處是 否閃爍"0:00"。	鋰電池沒電了。 請至原購買處委託維修。	90	
按鍵無反應	是否已把電源線插頭插入插座。	請將電源線插頭牢固地插入插座裡。	95	
	保溫燈是否點亮。	按下 [KeepWarm/Cancel] 鍵並取消 保溫後進操作。	95	
鍋蓋無法蓋上或者煮飯過程中鍋蓋打 開	上框、內蓋密封圈附近是否有飯粒、 米粒附著。	請清除乾淨。	94 · 111~ 112	
有樹脂等異味	在剛開始使用時,可能會聞到樹脂等昇	星味,隨著您使用次數增多就會減少。	_	
塑膠部分有線狀或波狀部位	這屬於樹脂成型時出現的痕跡,對使用	月及品質方面不會造成障礙。	_	
若同時烹煮,鍋蓋上會附著料理	烹調以雞蛋為食材的料理時,加熱後 減少可能造成影響的食材量。	發生膨脹的食材會附著到內蓋。請酌量	103	

出現故障時

顯示		症狀	参照 頁面
顯示螢幕將顯示下面的畫面, "音,或者"嗶嗶嗶嗶嗶嗶 Plain Synchro- Cooking Quick Swee	…" 音	電子鍋主體發出異常聲響。此時請在拔下電源線插頭後,請洽詢原購買處委託維修。	
	Porridge Multigrain		
	Brown SlowCook•Steam		

有關樹脂密封圈零件

如果樹脂或密封圈零件受熱或沾了蒸氣,可能因長期使用出現老化、損傷。請洽詢原購買處。

時間的調整方法

時間以24小時制顯示。

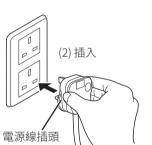
煮飯過程中、保溫期間、預約定時期間、再次加熱期間無法進行時間調整。

■例:將"上午9:30"調整為"上午9:35"時

連接電源線







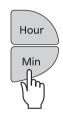
設為時間設定模式

按下[Hour] 鍵或[Min] 鍵後,②會點亮。



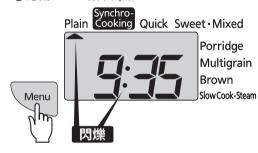
調整時間

按下[Hour] 鍵調整"小時",按下 [Min] 鍵調整 "分鐘"。 持續按壓,可快速變換時間。



調整好時間後按下 [Menu] 鍵

調整時間步驟結束。 ②熄滅,":"顯示閃爍。



• 調整時間過程中想要取消時,按下 [KeepWarm/Cancel] 鍵

規格

尺寸			1.0L 型 (5.5 杯)	1.8L 型 (10 杯)		
電源	 京		220-230 V 50/60 Hz			
額定功率 (W)			641~700	918~1003		
	Plain		0.18~1.0(1~5.5 杯)	0.36~1.8(2~10杯)		
	Synchro-Co	oking	0.18~0.36(1~2杯)	0.36~0.72(2~4杯)		
煮	Quick		0.18~1.0(1~5.5 杯)	0.36~1.8(2~10杯)		
飯容量	Sweet		0.18~0.54(1~3杯)	0.36~0.90(2~5杯)		
量	Mixed		0.18~0.54(1~3杯)	0.36~1.08(2~6杯)		
\bigcap	Porridge hard		0.09~0.18 (0.5~1杯)	0.09~0.36 (0.5~2杯)		
		soft	0.09(0.5 杯)	0.09~0.27 (0.5~1.5杯)		
	Multigrain		0.18~0.72(1~4杯)	0.36~1.44(2~8杯)		
	Brown		0.18~0.63(1~3.5杯)	0.36~1.08(2~6杯)		
外开	沙尺寸 (cm)	寬度	25.6	28.1		
		深度	34.6	37.2		
		高度	20.8	24.5		
主體重量 (kg)			2.9	3.8		

Note

● 1 杯=約 150g。

停電時

即使發生停電,待電力恢復後也不會影響各部功能的正常運作。

停電時的狀態	通電後的運行
定時設定中	定時器會繼續工作。(如果長時間停電,且已過了設定時間,則立即開始煮飯。)
	繼續煮飯(再次加熱)。 有時無法將飯煮好。
保溫中	繼續保溫。

消耗品與另售品的購買方法

密封圈之類的零件屬於消耗性零件,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。當髒污、異味或破損嚴重時,請洽詢原購買處。

內鍋的氟素塗層隨著使用會逐漸損耗,有時會出現剝落。(參照 P.88)

