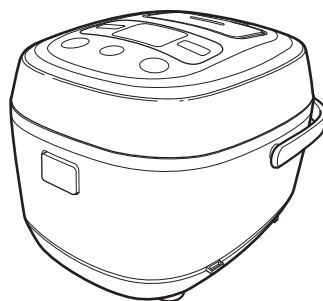




JBX-A



JBX-A10G
JBX-A18G

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.

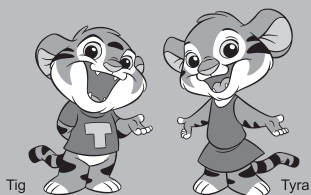
家庭用

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。



©2003 TIGER CORPORATION

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 220 V 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.

Contents


1	Important Safeguards.....	4
2	Names and Functions of Component Parts	9
	Menu options and features	11
	Tips on making delicious rice.....	12
3	Before Cooking Rice.....	14
4	How to Cook Rice	16
	Cooking time guidelines	17
5	Once Rice Is Finished Cooking	18
6	Using the Timer Function.....	19
7	Keeping Rice Warm	21
8	Cooking Rice and Side Dishes Together	22
9	Slow Cooking	25
10	Steaming Food	27
11	Making Cakes	30
12	Cleaning and Maintenance.....	32
13	If Rice Does Not Cook Properly	37
14	If Synchro-Cooking Does Not Work As Expected	39
15	If Food Is Not Cooked or Steamed or Cakes Are Not Made as Expected	40
16	Troubleshooting	41
	If this indication appears.....	42
	Setting the current time.....	43
	Specifications.....	44
	When a power outage occurs or the appliance plug is disconnected.....	44
	Purchasing consumables and optional accessories	44

1 Important Safeguards


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

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

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

**WARNING**

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

**CAUTION**

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

*1 "Serious injury" is defined here as loss of sight, physical injury, burns (high and low temperature), electric shock, broken bones, poisoning, or other injuries severe enough to involve permanent damage and require hospitalization or extended outpatient care.

*2 "Minor or moderate injury" is defined here as a physical injury, burns, or electric shock that does not require a hospital stay or extended outpatient care.

*3 "Damage to property" is defined here as damage that affects a building, furniture, livestock, or pets.

Description of Symbols



△ 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.



⊘ 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.



● 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



Only use a voltage of 220 V AC.

Use of any other power supply voltages may cause fire or electric shock.



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

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



Do not use a damaged power cord. Do not damage the power cord.

Do not modify, forcefully bend, pull, twist, or fold the cord. Do not place the cord near high temperature surfaces or under/between heavy objects to prevent fire and electric shock.



Wipe the power plug thoroughly if dust or other foreign objects are collected on it.

This is to avoid fire.



If the power cord is damaged, purchase a replacement cord from the manufacturer or its service agent and replace the damaged cord.

Otherwise, a malfunction or accident may occur.



Insert the power plug completely into the outlet.

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



WARNING



Keep the appliance plug out of the reach of small children.

Do not allow them to place the appliance plug in their mouths. Doing so may cause electric shock, short circuits, or fire.



Keep the appliance plug away from metal objects, such as pins, or dust.

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



Be sure to use the specified power cord only. Do not use the power cord for any other devices.

Doing so may cause malfunction or fire.



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

Doing so may cause electric shock, short circuits, or fire.



Do not handle the power plug with wet hands.

Doing so may cause electric shock or injury.



Never open the lid during cooking.

Doing so may cause burns.



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

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



Do not allow children to use the rice cooker by themselves or do not use the rice cooker within the reach of small children.

Doing so may cause burns, electric shock, or injury.



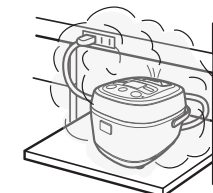
Do not immerse the rice cooker in water or splash water over the rice cooker.

Doing so may cause short circuits and electric shock.



Do not expose the power plug to steam.

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



Do not insert any metal objects, such as pins, wires, etc., into any gaps between the parts.

Doing so may cause electric shock or malfunction.



Disassembly is prohibited

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

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



Do not use the rice cooker in any way not described in the instruction manual (supplied COOKBOOK).

Steam or contents may spray out, causing burns or other injuries.

Examples:

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



Household use only.

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

- staff kitchen areas in shops, offices and other working environments
- farm houses
- by clients in hotels, motels and other residential type environments
- bed and breakfast type environments

1 Important Safeguards

⚠ WARNING



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

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

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

Immediately unplug the power plug from the outlet and contact the place of purchase for inspection/repair service.



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

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



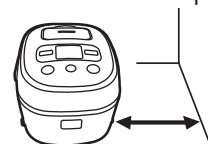
Do not use the rice cooker on a sliding tabletop that does not have sufficient load bearing capacity.

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



Do not use the rice cooker near walls or furniture.

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



At least 30 cm



Do not use the cooking plate without the inner pot.

Doing so may cause fire, smoke, or burns.



Be sure to place the healthy cooking plate on top of the cooking plate. Do not place the healthy cooking plate directly inside the inner pot.

Doing so may cause fire, smoke, or burns.

⚠ CAUTION



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

Steam and heat may cause 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 near a heat source or where it may be splashed with water.

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



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

Using any other pot may cause overheating or malfunction.



Do not cook with the inner pot empty.

Doing so may cause overheating or malfunction.

⚠ CAUTION



Do not use the rice cooker on an IH cooking heater.

Doing so may cause malfunction.



Be careful about any escaping steam when opening the lid.

Exposure to steam may cause burns.



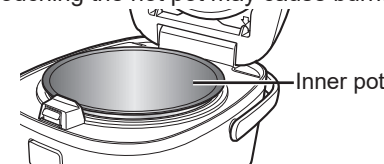
Do not touch high-temperature surfaces during or immediately after cooking.

Do not touch
Doing so may cause burns.



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

Touching the hot pot may cause burns.



Unplug the power plug when not in use.

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



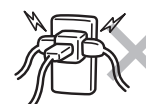
Be sure to hold the power plug when removing it from an outlet.

Otherwise, electric shock, short circuits, or fire may occur.



Do not use multiple appliances on the same outlet.

Doing so may cause fire.



Handle the rice cooker with care.

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

1 Important Safeguards

■ Follow the safety instructions in order to use your rice cooker safely for many years.

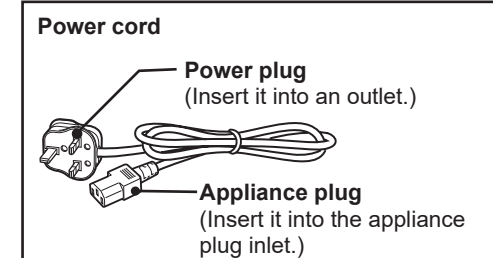
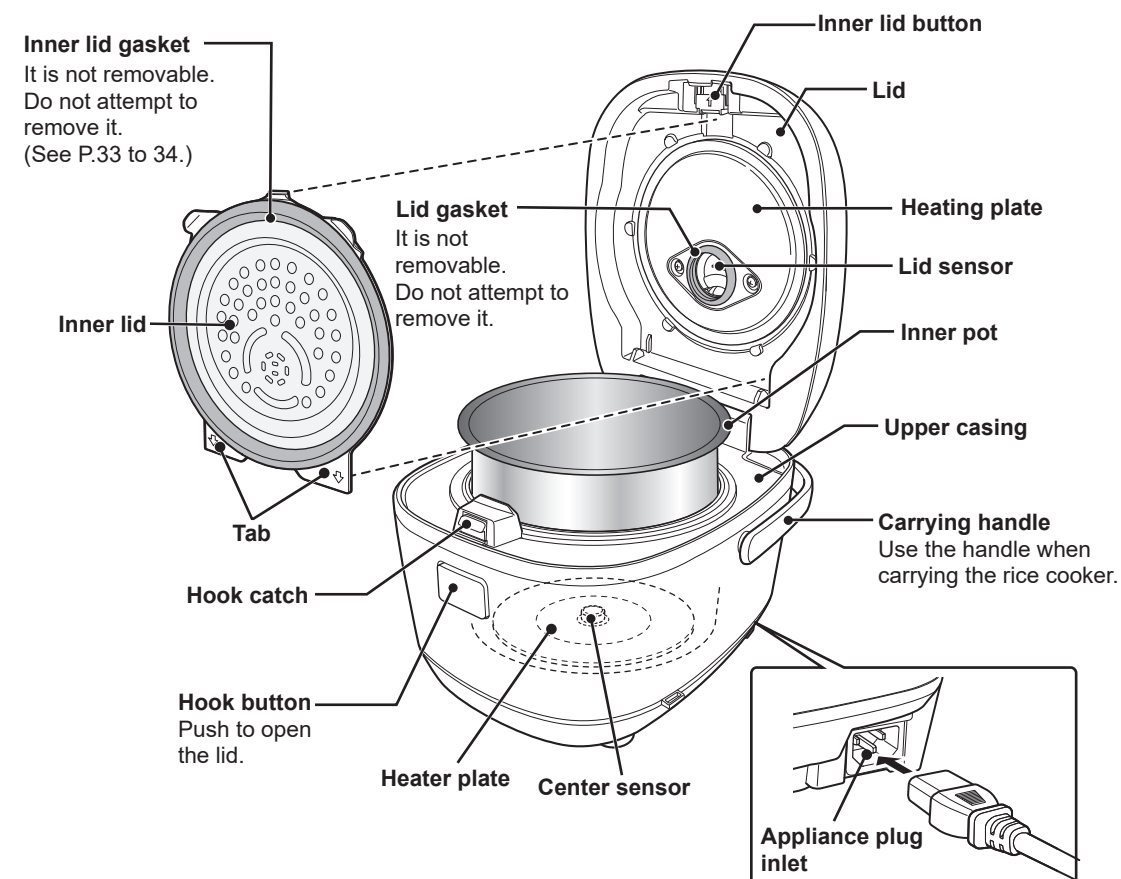
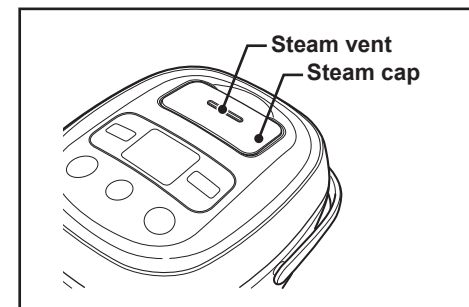
- Remove any cooked rice or remaining grains of rice.
Failure to do so may cause steam to leak or contents to boil over. This may cause malfunction or improperly cooked rice.



- Do not cover the rice cooker with a cloth or any other objects during cooking. Doing so may cause the rice cooker or the lid to become deformed or discolored.
- Do not store cooled rice in the rice cooker. Doing so may cause unpleasant odors.
- The holes in 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, the repair is not covered by warranty. In this case, contact the place of purchase.
- The fluorocarbon resin coating on the inner pot may wear and peel with extended use. It is harmless to humans and does not interfere with actual cooking or the heat insulating capability of the rice cooker. If deformation or corrosion is found on the inner pot, a new inner pot may be purchased. Contact the place of purchase.

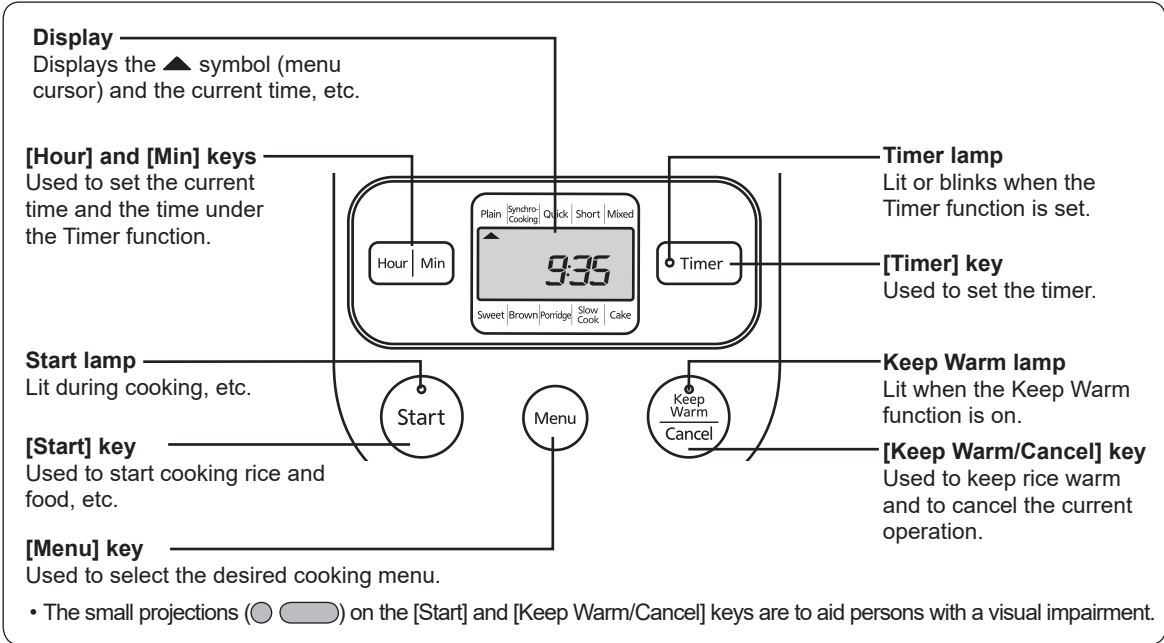
- Strictly observe the following instructions to keep the fluorocarbon resin coating of the inner pot from becoming scratched, deformed, or peeling.
 - Do not place the inner pot directly over a gas, electric, or IH stove top or in a microwave oven.
 - Do not keep anything other than white rice or rinse-free rice warm in the rice cooker.
 - Do not use vinegar inside the inner pot.
 - Use only the supplied spatula or a wooden spatula.
 - Do not use hard or sharp utensils such as metal ladles, spoons, or whisks.
 - Do not place a basket inside the inner pot.
 - Do not place dishes, hard utensils, or other hard objects inside the inner pot.
 - Do not clean the inner pot using hard materials such as metal spatulas or nylon scrubbing sponges.
 - Do not use a dishwasher/dryer to clean the inner pot.
 - Be careful not to scratch the inner pot when rinsing rice in it.
- If the inner pot becomes deformed, contact the place of purchase.

2 Names and Functions of Component Parts

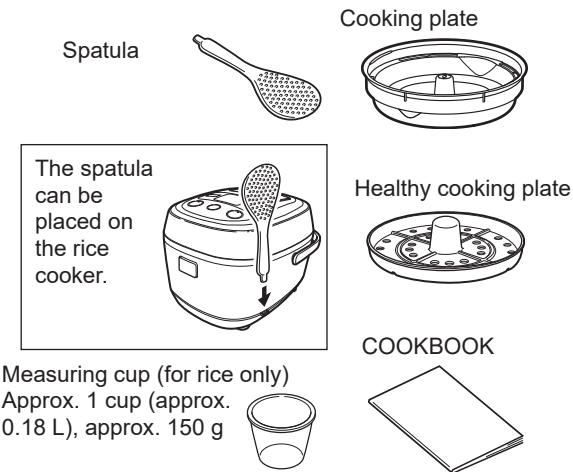


2 Names and Functions of Component Parts

Operation panel



■ Checking the accessories



■ For first time use

- Wash the inner pot and accessories before using them. (See P.32.)

■ Sounds emitted by the rice cooker

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

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

■ Lithium battery

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

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

Note

- Do not attempt to replace the lithium battery yourself.
To replace the lithium battery, contact the place of purchase.

■ Checking the current time

The time is displayed in a 24-hour format. Adjust the time if the correct time is not displayed. (See P.43.)

Menu options and features

Menu	Timer function availability	Keep Warm function availability	Feature
Plain	○	○	Cooks white rice (long-grain rice).
Synchro-Cooking	—	○*	Cooks rice and side dishes together using the cooking plate.
Quick	—	○	Quickly cooks white rice (long-grain rice).
Short	○	○	Cooks white rice (short-grain rice).
Mixed	—	△	Cooks seasoned rice.
Sweet	—	△	Cooks steamed glutinous rice.
Brown	○	△	Cooks brown rice or multigrain brown rice (brown rice mixed with other grains).
Porridge	○	△	Cooks porridge.

See P.44 for cooking capacities.

○: Available

—: Not available

△: Do not use the Keep Warm function to ensure the maximum flavor of cooked rice.

* Remove the cooking plate from the rice cooker before using the Keep Warm function.

Note

- When using the “Porridge” menu, porridge can become pasty if kept warm for too long. Serve it as soon as possible.

Tips on making delicious rice



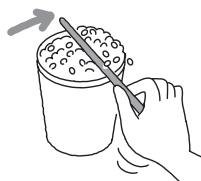
Read P.14 to15 for preparations before cooking rice and P.16 to 20 for how to cook rice.

Select quality rice and a good storage location.

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

Carefully measure the rice using the supplied measuring cup.

1 cup (level filling) is approximately 0.18 L. Use the supplied measuring cup for rinse-free rice as well.



Rinse the rice quickly.

Pour rice in the inner pot and add plenty of water. Lightly stir the rice and discard the water quickly. Use cold water and quickly rinse the rice by hand so that the rice does not absorb the starchy water.

Cooking rinse-free rice

- Add 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 prevents it from soaking in the water and may cause improperly cooked rice.
- If the added water turns white, we recommend you rinse the rice thoroughly by replacing the water once or twice. The water turning white is due to starch in the rice and not its bran. However, cooking the rice with the starch left in the water may lead to burned rice, the contents boiling over, or improperly cooked rice.

Adding other ingredients to rice

The total amount of ingredients should be no more than approximately 70 g per cup of rice. Mix seasonings well and then add other 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 (see the table below).

Menu	1.0 L (5.5-cup) type	1.8 L (10-cup) type
Mixed	3 cups	6 cups
Sweet	3 cups	5 cups
Brown	3 cups	5 cups

- Do not open the lid during cooking to add other ingredients.

- Add water prior to adding the ingredients. Adding water after the ingredients results in the cooked rice being too firm.
- The following cases may result in improperly cooked or burned rice.
 - When too much of seasonings such as soy sauce, sweet cooking rice wine, etc. are added
 - When seasonings are settled at the bottom
 - When ketchup or tomato sauce is added
 - When other ingredients are mixed with rice
- When adding ingredients to porridge, add water to the rice so that the water level after the ingredients are added is not over the top line for porridge.

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

● Amount of water to add

If adding more or less water than the recommended amount, do not deviate from that amount by any more than 1/3 of one line. Doing so may cause the contents to boil over.

Menu	Corresponding scale (Use the corresponding scale on the inner pot as a reference.)
Plain	"Plain" scale
Synchro-Cooking	"Plain" scale
Quick	"Plain" scale
Short	"Plain" scale
Mixed	"Plain" scale
Sweet (sweet rice)	"Sweet" scale
Sweet (sweet rice 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 cooking germinated brown rice, whole rice, semi-polished rice, barley rice, or multigrain 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 brown rice, follow the directions on the package and add water according to your personal preference.

Cooking semi-polished rice, whole rice, barley rice, germinated brown rice, or multigrain

- Select the "Short" menu.
- When cooking porridge, select the "Porridge" menu.

Cooking brown rice or multigrain brown rice mixed in with white rice

- Multigrain brown rice is a mixture of brown rice and multigrain.
- If the rice to be cooked includes more brown rice or multigrain brown rice than white rice, select the "Brown" menu.
- If there is an equal amount of brown rice or multigrain brown rice and white rice, or there is more white rice than brown rice or multigrain brown rice, select the "Plain" menu. (See P.11.) (Soak the brown rice separately for 1 to 2 hours before cooking.)

Cooking multigrain together with white rice

- The amount of multigrain should be less than 20% of the volume of the white rice.
- The maximum acceptable amount for the combination of white rice and multigrain is 4 cups for the 1.0 L type and 8 cups for the 1.8 L type.
- Place the multigrain on top of the white rice. Mixing them together may result in improperly cooked food.
- If the multigrain is too hard, soak it separately for approximately 1 hour prior to cooking and then place it on top of the white rice.
- Small grained multigrain, especially amaranth, can expand and stick to the inner lid.

Cooking multigrain together with brown rice

- Be sure to select the "Brown" menu.
- The maximum acceptable amount for the combination of brown rice and multigrain is 3.5 cups for the 1.0 L type and 6 cups for the 1.8 L type.

Cooking short-grain rice

- When cooking short-grain rice, select the "Short" menu. When cooking seasoned rice with various ingredients using short-grain rice, select the "Mixed" menu. Dark brown crisp rice may be formed when cooking short-grain rice. Selecting any other menu may result in improperly cooked food.

3 Before Cooking Rice

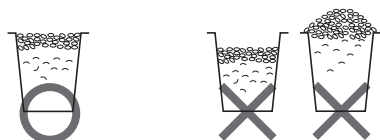
1 Measure the rice.

Be sure to use the supplied measuring cup. Filling the supplied measuring cup until it is level provides approximately one cup of rice (approx. 0.18 L).

Tips

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

Correct measurement Incorrect measurement



Note

- Be sure to use the specified volume of rice (see the specifications table on P.44) to ensure properly cooked rice. If other ingredients are to be added to the rice, see P.12.

2 Rinse the rice. (Rice can be rinsed in the inner pot.)

For rinse-free rice, see P.12.



Note

- Do not use hot water (over 35°C) to rinse or cook rice. It may prevent the rice from cooking properly.
- Do not apply too much force while rinsing rice. Doing so may cause the inner pot to be deformed, preventing rice from cooking properly.

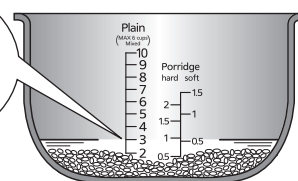
3 Adjust the water level.

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.

Tips

- Check the type of rice and the menu and adjust the water level to your personal preference. (See the guidelines on P.12.)

When cooking 3 cups of white rice, adjust the water level to line "3" on the "Plain" scale.

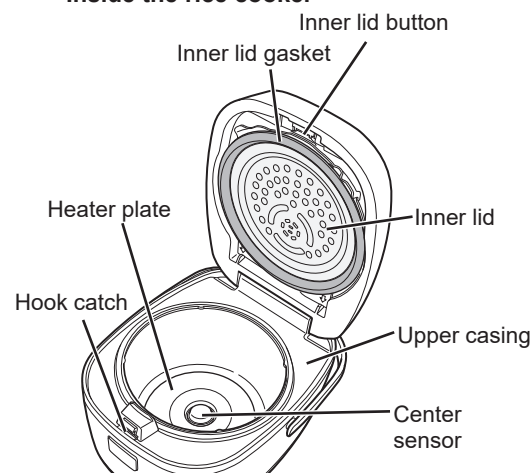


4 Wipe any water and rice, etc. off the inner pot.

Outside and brim of the inner pot



Inside the rice cooker

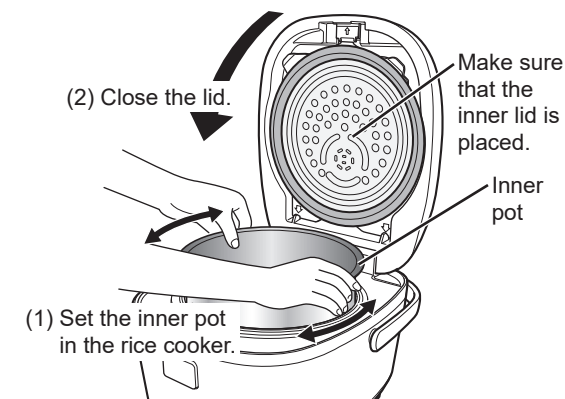


Caution

- Be sure to remove any cooked rice or grains of rice on and around the heater plate, center sensor, lid sensor, upper casing, and hook catch. (See P.33.) Any rice that is not removed 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 injury.

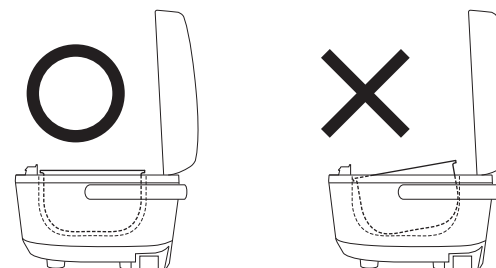
5 Place the inner pot inside the rice cooker and close the lid.

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



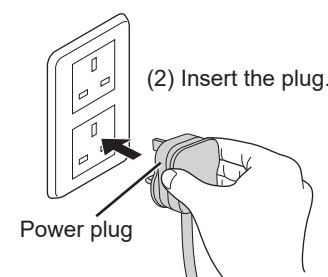
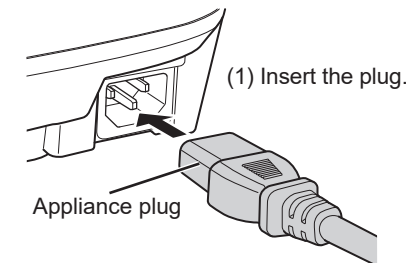
Note

- Make sure to set the inner pot securely into the rice cooker.

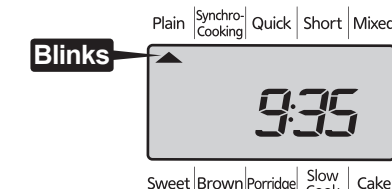


- Be careful not to touch any operation key when closing the lid.

6 Connect the power cord.

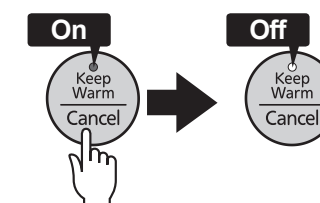


The power turns on and the ▲ symbol blinks.



Note

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

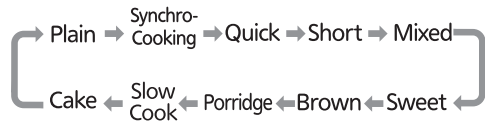
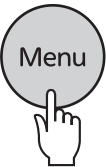
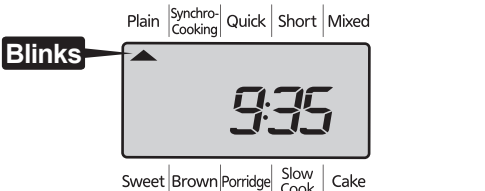


4 How to Cook Rice

1 Press the [Menu] key to move ▲ to the desired menu.

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

The ▲ symbol blinks while the menu is being selected.



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

Note

- When the “Quick” menu is selected, the cooking time is shorter and cooked rice is slightly hard compared to the “Plain” menu.

2 If you select 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 increases by 5 minutes. Each time the [Min] key is pressed, the time decreases by 5 minutes.
- The cooking time can be set between 40 and 90 minutes in units of 5 minutes.



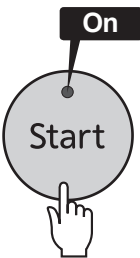
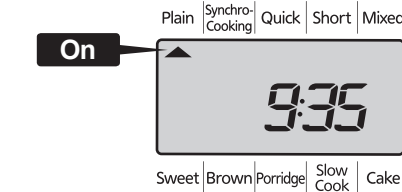
- The default setting is 60 minutes. Adjust the time as desired.

3 Press the [Start] key.

The Start lamp lights up.

Cooking starts.

The rice cooker makes one short and one long beep when the “Plain” menu is selected and one long beep when other menus are selected.



Cooking time guidelines

Menu	Plain	Synchro-Cooking	Quick	Short
Unit size				
1.0 L (5.5-cup) type	32 to 43 min	37 to 48 min	24 to 36 min	43 to 58 min
1.8 L (10-cup) type	32 to 46 min	46 to 58 min	24 to 42 min	44 to 59 min

Menu	Mixed	Sweet	Brown
Unit size			
1.0 L (5.5-cup) type	31 to 46 min	35 to 46 min	68 to 86 min
1.8 L (10-cup) type	32 to 55 min	42 to 57 min	68 to 86 min

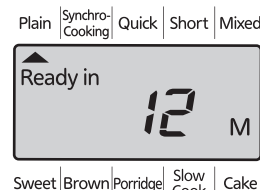
- The above times indicate the amount of time until the end of steaming after cooking is completed when rice is not soaked and the Timer function is not set. (Voltage: 220 V, Room temperature: 23°C, Water temperature: 23°C, Water level: Normal)
- Cooking times vary somewhat depending on the amount of rice being cooked, the type of rice, the type and quantity of ingredients, the room temperature, the water temperature, the amount of water, the electrical voltage, and whether the Timer function is used or not, etc.

5 Once Rice Is Finished Cooking

Once the final steaming process begins, the remaining time is displayed.

The time until steaming is completed is shown on the display in units of 1 minute.

- The steaming time varies depending on the selected menu.

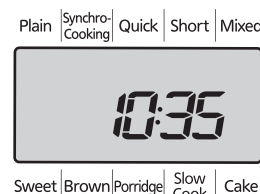


1 When the rice has been cooked

The Keep Warm function is automatically activated.

The Keep Warm lamp and current time light up.

The rice cooker beeps 8 times (long beeps).

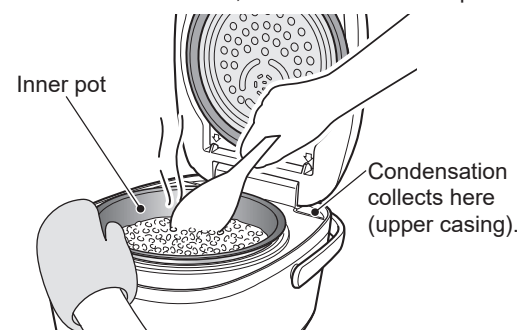


- For porridge, press the [Keep Warm/Cancel] key and serve it as soon as possible.
 - If ingredients have been added when using the "Porridge" menu or a longer cooking time is required, etc., simply press the [Hour] and [Min] keys with the Keep Warm lamp lit to set the additional cooking time and then press the [Start] key. The cooking time can be extended up to 15 minutes in units of 1 minute, a maximum of 3 times.
- Stir the rice well before pressing the [Start] key.

2 Stir and loosen the cooked rice.

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

- Use an oven mitt, etc. to hold the inner pot.

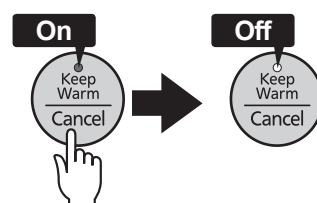


Note

- 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 finished using the rice cooker...

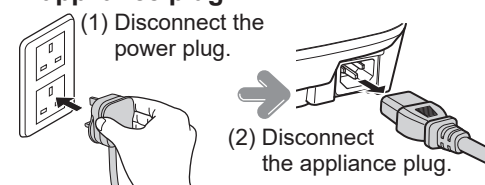
1 Be sure to press the [Keep Warm/Cancel] key.



Note

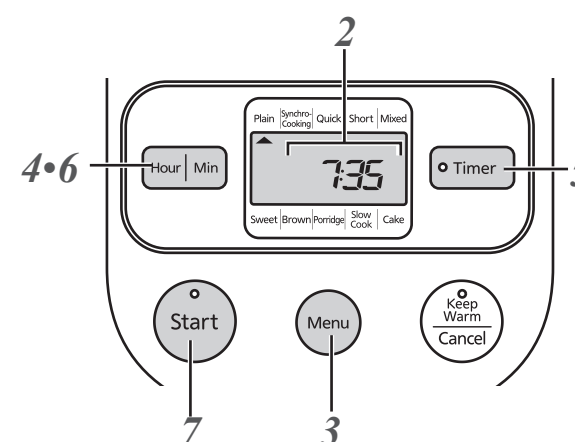
- If you disconnect the power plug without canceling the Keep Warm function, the next time you turn on the rice cooker, the Keep Warm lamp is lit and you cannot cook.

2 Disconnect the power plug and the appliance plug.



3 Clean the rice cooker (see P.32 to 36).

6 Using the Timer Function



Timer function

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

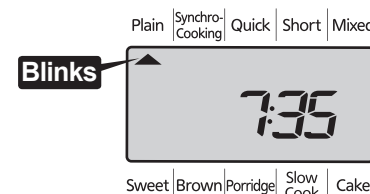
- Select "Timer" and set the desired completion time. The start of cooking is automatically adjusted so that the cooking is completed at the preset time.
- The preset timer settings are stored in the memory.

Tips

- Example: If "Timer" is set to 11:30, cooking is completed at 11:30.

1 Connect the power cord.

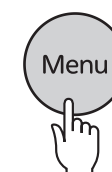
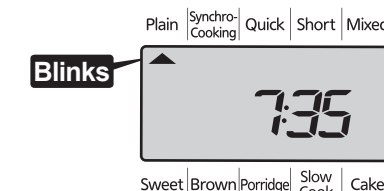
2 Check the current time.



- See P.43 for the procedure to set the current time.

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

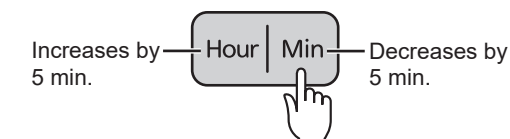
The ▲ symbol blinks while the menu is being selected.



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

4 If you select 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 increases by 5 minutes. Each time the [Min] key is pressed, the time decreases by 5 minutes.
- The cooking time can be set between 40 and 90 minutes in units of 5 minutes.

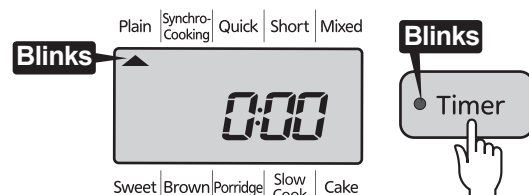


- The default setting is 60 minutes. Adjust the time as desired.

6 Using the Timer Function

5 Press the [Timer] key.

The Timer lamp blinks.



- The previously preset time is displayed. It is not necessary to set the timer again when setting the Timer function at the same time.

Note

- The Timer function is not available in the following cases.
 - When the "Synchro-Cooking", "Quick", "Mixed", "Sweet", "Slow Cook", or "Cake" menu is selected
 - When "0:00" is blinking on the display
- If the Keep Warm lamp is lit, press the [Keep Warm/Cancel] key to turn off the lamp. (The Timer function is not available while the Keep Warm lamp is lit.)
- Dark brown crisp rice may be formed when the timer setting is extended. If this is an issue, thoroughly rinse the rice, barley, etc.

Timer setting guidelines for each menu

(The following table can be used for rinse-free rice as well.)

Menu	Timer setting guideline
Plain	50 minutes or more
Short	1 hour or more
Brown	1 hour and 30 minutes or more
Porridge	Cooking time + 2 minutes or more

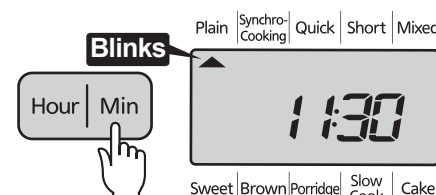
- When the preset time is less than the timer setting guideline, cooking may not be completed at the preset time.

■ Sounds emitted by the rice cooker

- If you do not operate the rice cooker within 30 seconds after pressing the [Timer] key, the rice cooker beeps 2 times (short beeps).
- If the [Timer] key is pressed while the rice cooker is in a state where the Timer function is not available, the rice cooker beeps 2 times (short beeps).

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

Press the [Hour] key to set the time in units of 1 hour and the [Min] key to set it in units of 10 minutes. Hold down the corresponding key to change the time more rapidly.

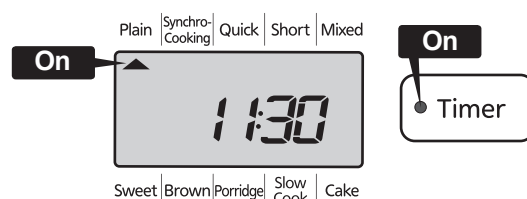


Note

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

7 Press the [Start] key.

The Timer lamp lights up and the Timer function is set. The rice cooker makes one short and one long beep when the "Plain" menu is selected and one long beep when other menus are selected.



- If you make a mistake or otherwise want to reset the timer, press the [Keep Warm/Cancel] key and repeat the procedure from step 3 on P.19.

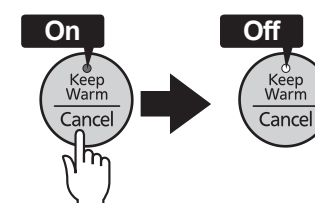
7 Keeping Rice Warm

The taste and gloss of white rice (rinse-free rice) can be maintained. The rice cooker automatically switches to the Keep Warm setting when cooking is completed.

■ Turning off the Keep Warm function

Press the [Keep Warm/Cancel] key.

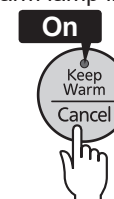
The Keep Warm lamp turns off.



■ Restarting the Keep Warm function

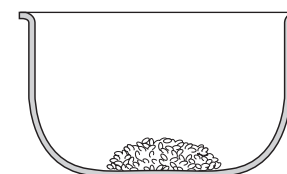
Press the [Keep Warm/Cancel] key.

The Keep Warm lamp lights up.



■ Keeping a small amount of rice warm

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

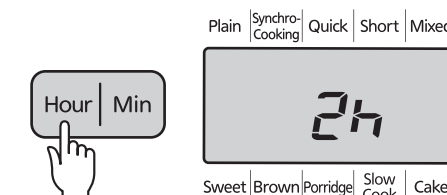


■ While the rice cooker is in the Keep Warm setting

The Keep Warm lamp is lit while the rice cooker is in the Keep Warm setting.

■ Elapsed Keep Warm time display

Hold down the [Hour] key to display the elapsed Keep Warm time while the Keep Warm function is on. The elapsed time is displayed in units of 1 hour. If more than 12 hours has elapsed, the time on the display keeps blinking up to 24 hours.



Note

- Avoid the following, as they may cause 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
 - 1.0 L (5.5-cup) type: 1 cup
 - 1.8 L (10-cup) type: 2 cups
 - Using the Keep Warm function for anything other than white rice (including rinse-free rice)
 - Keeping warm a circle of rice with a hole in the middle
- Do not cancel the Keep Warm function with any rice left in the rice cooker.
- Be sure to remove any cooked rice or grains of rice stuck to the brim of the inner pot as well as to any gaskets. Failure to do so can cause dryness, discoloration, odors, and stickiness of the rice being cooked.
- For porridge, press the [Keep Warm/Cancel] key and serve it as soon as possible. Any porridge left in the rice cooker can become pasty when water on the inner lid drips. Serve it as soon as possible.
- Especially when the rice cooker is used in cold climates or high ambient temperatures, etc., serve it as soon as possible.

8 Cooking Rice and Side Dishes Together

You can use the cooking plate to cook side dishes described in the supplied COOKBOOK at the same time as you cook rice. See the supplied COOKBOOK for directions.

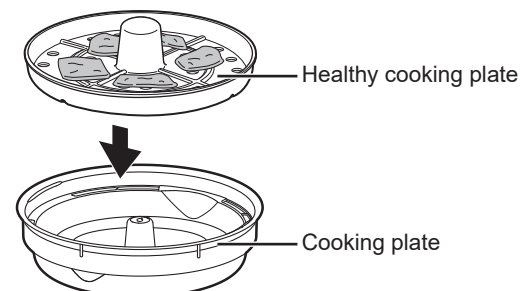
Note

- 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 rice.
- When cooking dishes with a strong odor, the odor may adhere to the cooking plate.
- When cooking ingredients with a strong color, the color may be transferred to the cooking plate and healthy cooking plate through the broth, etc.
- Do not use sharp utensils such as kitchen knives, table knives, or forks inside the cooking plate and healthy cooking plate.

When using the healthy cooking plate

Setting the supplied healthy cooking plate on the cooking plate reduces oil in the ingredients to be cooked for healthier dishes. It is useful to cook meat dishes.

How to set the healthy cooking plate



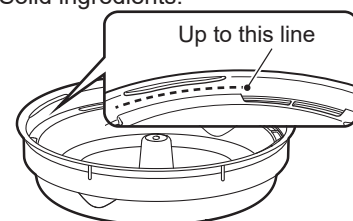
Precautions for using the healthy cooking plate

- Be sure to place the healthy cooking plate on top of the cooking plate. Do not place the healthy cooking plate directly inside the inner pot without the cooking plate.
- Do not use the healthy cooking plate in any other appliances. Doing so may cause fire or burns.
- Do not use the healthy cooking plate for the following dishes. The contents may boil over. Simmered dishes, egg dishes, desserts such as puddings, cakes, etc.

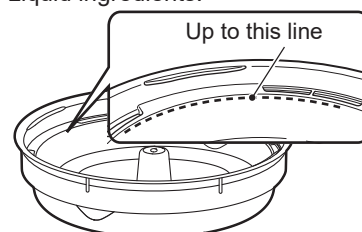
To enjoy various concurrent cookings

Precautions for ingredients to be placed in the cooking plate

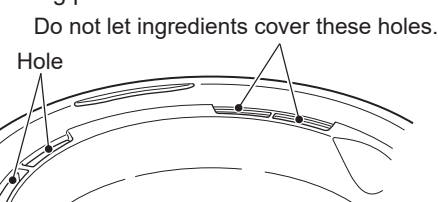
- Do not fill up the cooking plate with ingredients.
- Use the guideline for placing the ingredients and spread or make spaces between ingredients so that steam is applied evenly. Fill up the cooking plate to the position shown below.
- Solid ingredients:



- Liquid ingredients:



- Do not let ingredients cover the holes of the cooking plate.



- Only use a small amount of liquid ingredients 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 with the number of eggs because they increase in volume. (Do not add more than 2 eggs for the 1.0 L [5.5-cup] type or more than 3 eggs for the 1.8 L [10-cup] type. However, the number of eggs can be adjusted according to the amount of ingredients to be added and the size of the eggs.
- Cut root vegetables into 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, cooking plate, and healthy cooking plate in the microwave).

1 Prepare ingredients and place them in the cooking plate.

- Spread the ingredients entirely across the cooking plate instead of stacking them on top of each other. Doing so may cause the contents to boil over or result in improperly cooked rice.

Note

- See P.22 when using the healthy cooking plate.

2 Make the necessary preparations for cooking rice (see P.14).

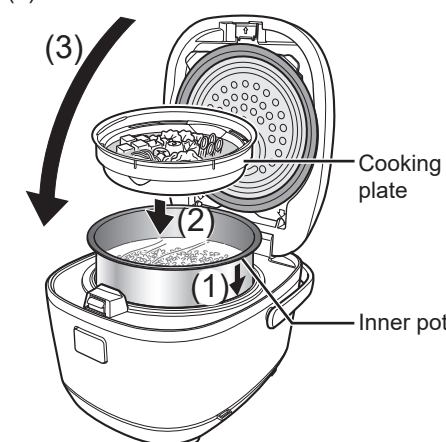
Note

- See the following table for the acceptable amounts of rice that can be cooked concurrently with other 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 rice.

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

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

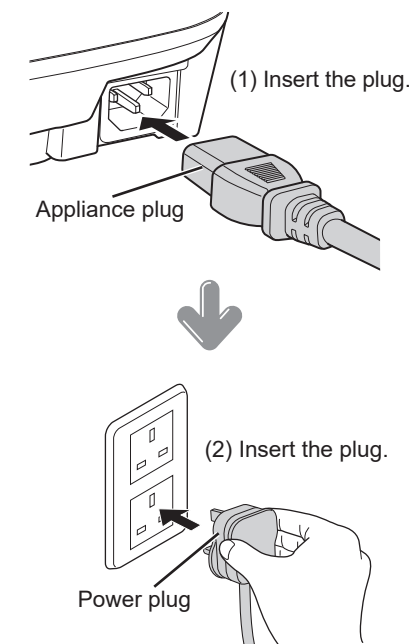
- (1) Turn the inner pot slightly left and right so it is positioned correctly without any tilt.
- (2) Place the cooking plate.
- (3) Close the lid.



Note

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

4 Connect the power cord.

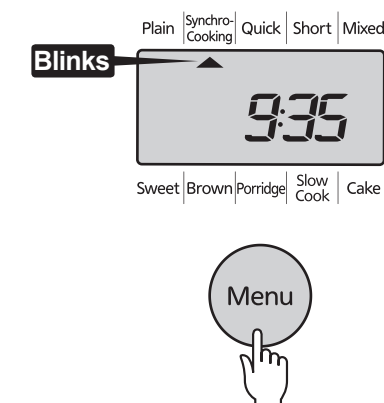


Note

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

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

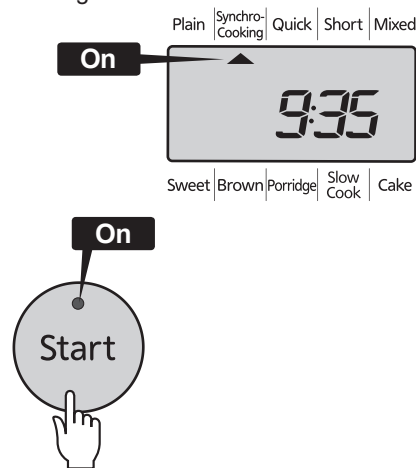
The ▲ symbol blinks while the menu is being selected.



Be sure to select the "Synchro-Cooking" menu when cooking concurrently.

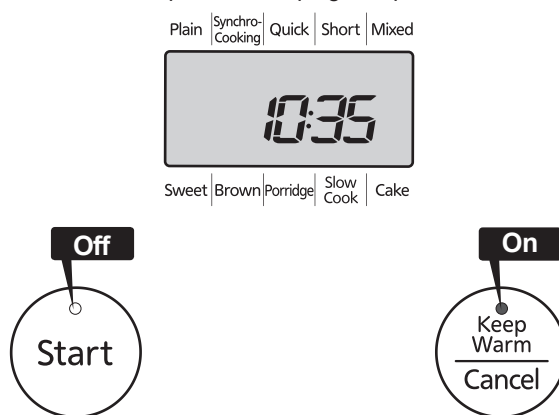
8 Cooking Rice and Side Dishes Together

- 6 Press the [Start] key.**
The Start lamp lights up and concurrent cooking starts.



- Note**
- Do not open the lid during cooking. Doing so may prevent the food from cooking properly.

- 7 Once cooking is completed, the rice cooker beeps 8 times (long beeps).**
The Keep Warm lamp lights up.

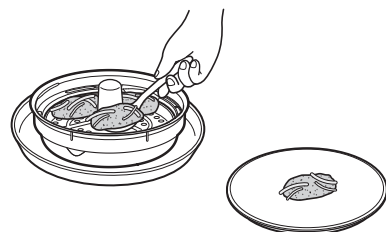


- 8 Remove the cooking plate and stir and loosen the rice.**



- 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 is hot.
 - Do not tilt the cooking plate while removing it. Do not hold the protrusion at the center. The broth, etc., may spill out, resulting 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.

- 9 Use a spoon, etc. to serve the cooked food in a dish when the healthy cooking plate was used. Be careful not to spill oil, etc. collected at the bottom of the healthy cooking plate.**



Cooking without making rice
Cooking can be performed with water added to the inner pot.
See "Steaming Food" (P.27 to 28).

9 Slow Cooking

You can prepare soup and simmered dishes with ease. See the supplied COOKBOOK for directions.

Food is first brought to near boiling and the heat is then lowered for simmering. The temperature is then lowered even further to continue simmering. 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.

- 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.
 - When simmering food in broth, cool it down before cooking.
 - When using starch, add it at the end of cooking.
 - Adjust the amount of paste products such as fish paste cakes as they expand with heat.
 - Add ingredients that can easily boil over such as milk after heating is completed and heat them for no more than an extra 5 minutes. Adding these ingredients at the beginning may cause them to boil over.

- 1 Prepare ingredients.**
2 Add the 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 not to use less than the minimum required amount either, as that can also cause the contents to boil over.

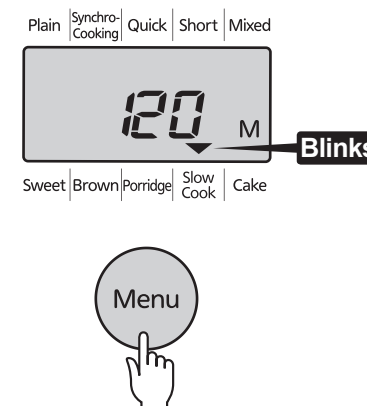
"Plain" scale			
1.0 L type (5.5-cup)		1.8 L type (10-cup)	
Maximum	Minimum	Maximum	Minimum
5.5 or below	2 or above	8 or below	3 or above

- 3 Connect the power cord.**

- Note**
- If the Keep Warm lamp is lit, press the [Keep Warm/Cancel] key to turn off the lamp.

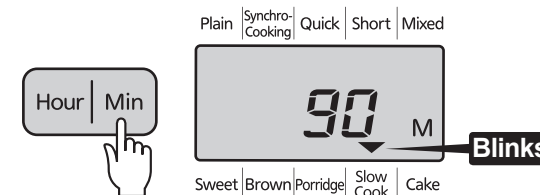
- 4 Use the [Menu] key to select the "Slow Cook" menu.**

The ▲ symbol blinks while the menu is being selected.



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

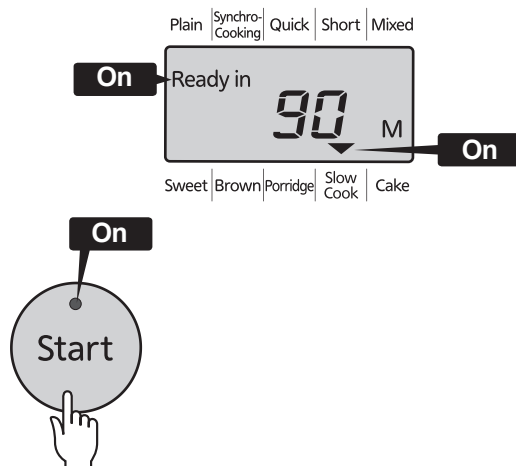
Each time the [Hour] key is pressed, the set time increases by 5 minutes. Each time the [Min] key is pressed, the time decreases by 5 minutes.
The cooking time can be set between 5 and 180 minutes in units of 5 minutes.



9 Slow Cooking

6 Press the [Start] key.

The Start lamp lights up and cooking starts. "Ready in" is shown on the display.

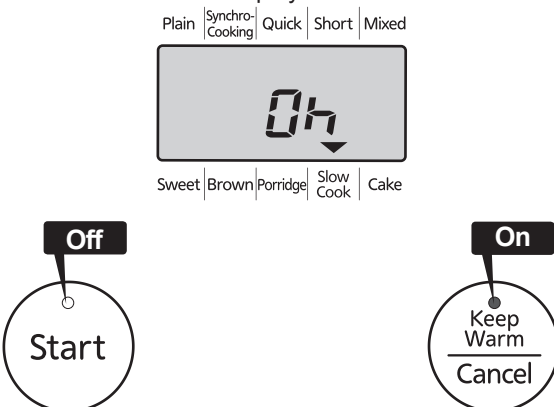


Note

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

7 Once cooking is completed, the rice cooker beeps 8 times (long beeps).

The Keep Warm lamp lights up and "0h" is shown on the display.



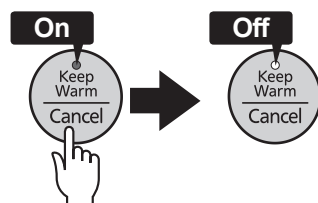
- If a longer cooking time is required, set the desired additional cooking time. Press the [Hour] and [Min] keys to set the additional cooking time and press the [Start] key with the Keep Warm lamp lit. The cooking time can be extended up to 30 minutes, a maximum of 3 times.

Note

- If a longer cooking time is required, do not press the [Keep Warm/Cancel] key before extending the cooking time. Doing so causes the Keep Warm lamp to turn off and additional cooking cannot be performed. If you mistakenly press the [Keep Warm/Cancel] key, perform the following procedure.
 - Remove the inner pot and set it on a wet towel or cloth.
 - Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes.
 - Place the inner pot back inside the rice cooker.
 - Repeat the procedure from step 4 on P.25

Once cooking is completed...

1 Be sure to press the [Keep Warm/Cancel] key.



2 Disconnect the power plug and the appliance plug.

3 Clean the rice cooker (see P.32 to 36).

Note

- When cooking is completed, the food is automatically kept warm and the elapsed Keep Warm time is displayed in hourly increments from the first hour ("1h") up to 6 hours ("6h") after that. After 6 hours has elapsed, "6" blinks on the display.
- Do not use the Keep Warm function continuously for more than 6 hours as some foods lose their taste.

10 Steaming Food

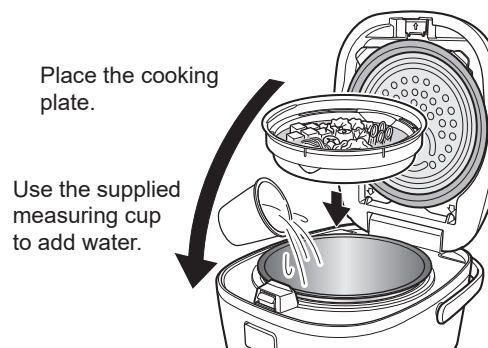
You can also perform steam cooking by adding water to the inner pot without making rice.

1 Add ingredients to the cooking plate.

2 Add water to the inner pot, place the cooking plate inside, and close the lid.

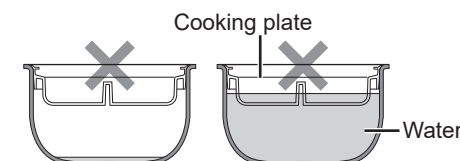
See the following guideline for the amount of water to add.

- 1.0 L (5.5-cup) type: 3.5 cups (630 mL)
- 1.8 L (10-cup) type: 4.5 cups (810 mL)



Note

- Be sure to add 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.



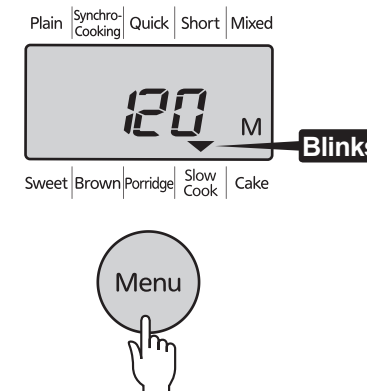
3 Connect the power cord.

Note

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

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

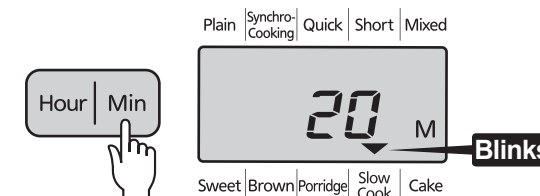
The ▲ symbol blinks while the menu is being selected.



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

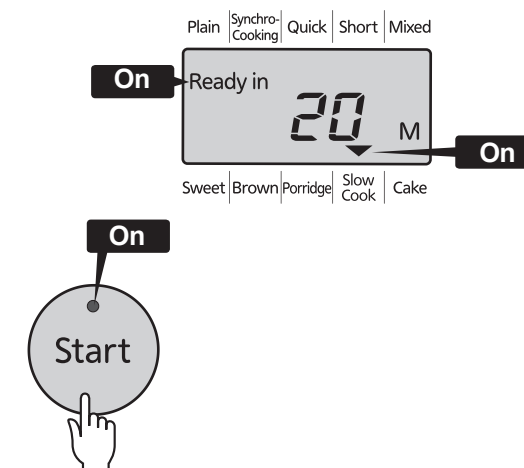
Each time the [Hour] key is pressed, the set time increases by 5 minutes. Each time the [Min] key is pressed, the time decreases by 5 minutes.

The steaming time can be set between 5 and 60 minutes.



6 Press the [Start] key.

The Start lamp lights up and steaming starts. "Ready in" is shown on the display.



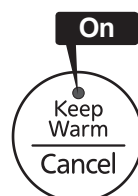
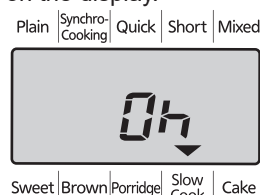
10 Steaming Food

Note

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

7 Once the steaming is completed, the rice cooker beeps 8 times (long beeps) (the Start lamp turns off).

The Keep Warm lamp lights up and "0h" is shown on the display.



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

Caution

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

Note

- Be sure to add water for additional steaming to prevent the inner pot from running dry.
- If a longer steaming time is required, do not press the [Keep Warm/Cancel] key before extending the steaming time. Doing so causes the Keep Warm lamp to go out and additional steaming cannot be performed. If you mistakenly press the [Keep Warm/Cancel] key, perform the following procedure.
 - Remove the inner pot and add water. For the amount of water, see step 2 on P.27.
 - Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes.
 - Place the inner pot back inside the rice cooker.
 - Repeat the procedure from step 4 on P.27.

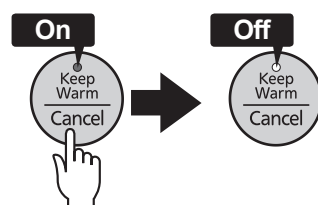
8 Remove the cooking plate.



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

Once steaming is completed...

1 Be sure to press the [Keep Warm/Cancel] key.



2 Disconnect the power plug and the appliance plug.

3 Clean the rice cooker (see P.32 to 36).

Guidelines for steaming times

Ingredients	Amount	Approx. time	Tips for steaming
Chicken	1 fillet (200 to 300 g)	25 to 30 min	Make a few small slits in the surface of the chicken.
White fish	2 to 3 fillets (150 to 200 g)	20 to 25 min	Fillet to a thickness of 2cm or less. Be sure to 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 the 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 for the 1.8 L (10-cup) type. Doing so may cause the food to touch the lid, resulting in wet and soggy food.
- Do not let the ingredients block the hole of the inner lid.
- The above steaming times are only a guideline. The required time varies depending on 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 is not enough water for additional steaming. Add water to prevent the inner pot from running dry.
- When meat, fish, etc. are steamed too long, they become hard. If food does not steam sufficiently at shorter times, cut it into thinner slices.
- Be sure to wrap fish, etc., in aluminum foil for steaming. Otherwise, the contents of the cooking plate may boil over.

11 Making Cakes

You can make cakes described in the supplied COOKBOOK.

Note

- Do not make any cakes not described in the supplied COOKBOOK as they may not be cooked properly.
- 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.

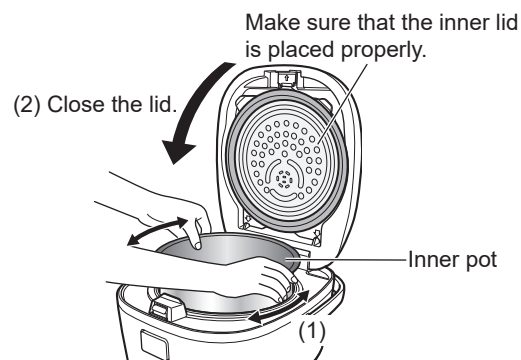
- 1 Prepare ingredients.
- 2 Pour the dough into the inner pot.
- 3 Remove any air from the dough.

Note

- Remove any air from the dough on a soft cloth. Otherwise, the inner pot may become deformed or damaged.

4 Place the inner pot inside the rice cooker and close the lid.

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



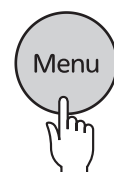
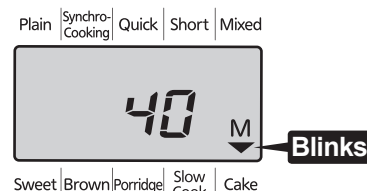
5 Connect the power cord.

Note

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

6 Press the [Menu] key to select the "Cake" menu.

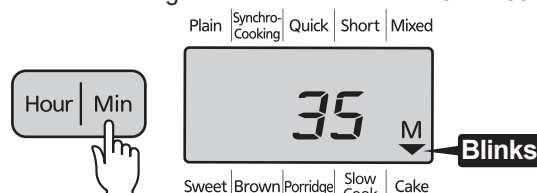
The ▲ symbol blinks while the menu is being selected.



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

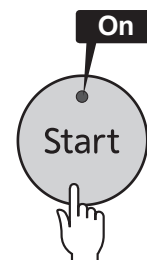
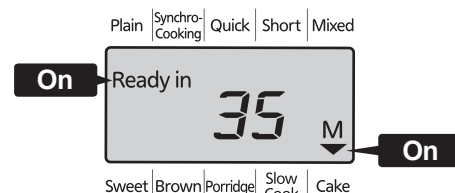
Each time the [Hour] key is pressed, the set time increases by 5 minutes. Each time the [Min] key is pressed, the time decreases by 5 minutes.

The heating time can be set between 5 and 80.



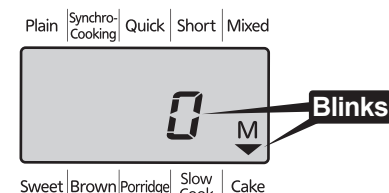
8 Press the [Start] key.

The Start lamp lights up and heating starts. "Ready in" is shown on the display.



9 Once the heating is completed, the rice cooker beeps 8 times (long beeps).

The Keep Warm lamp and "0" in the display blink.



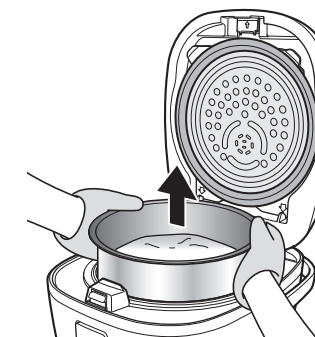
(1) Open the lid and insert a toothpick into the center of the cake (if it comes out clean, the cake is ready).

- If the toothpick has streaks of dough, press the [Hour] key to set the additional heating time and press the [Start] key with the Keep Warm lamp blinking. (The heating time can be extended up to 15 minutes, a maximum of 3 times.)

Note

- Do not press the [Keep Warm/Cancel] key before extending the heating time. Doing so causes the Keep Warm lamp to go out and additional heating cannot be performed. If you mistakenly press the [Keep Warm/Cancel] key, perform the following procedure.
 - Remove the inner pot and set it on a wet towel or cloth.
 - Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes.
 - Place the inner pot back inside the rice cooker.
 - Select the "Cake" menu and set the additional heating time.

(2) Remove the inner pot and the cake and cool down the cake.

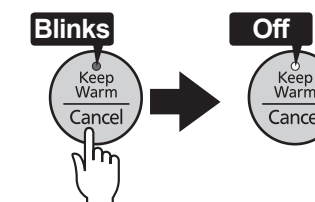


Note

- Do not handle the inner pot with bare hands when the rice cooker has recently been in operation. Be sure to use oven mitts to pick up the inner pot. Directly touching the inner pot while it is hot may cause burns.
- Remove the cake as soon as heating is completed. A cake left in the rice cooker can become soggy when water on the inner lid drips.

Once cake making is completed...

1 Be sure to press the [Keep Warm/Cancel] key.



2 Disconnect the power plug and the appliance plug.

3 Clean the rice cooker (see P.32 to 36).

12 Cleaning and Maintenance

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

To maintain cleanliness, be sure to clean the rice cooker on the same day it is used.
The rice cooker should also be cleaned on the day that it is used in order to remove any odors that remain from cooking food or making cakes. (See P.36.)

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.
- Always keep the inner pot and lid clean to prevent corrosion and odors.
- Do not clean the rice cooker or its parts using thinner, cleanser, bleach, disposable cloths, metal sponges, nylon scrubbing sponges, or the like.
- Clean each part separately.
- Do not use a dishwasher/dryer to clean the rice cooker or its parts. Doing so may cause the rice cooker and/or its parts to become deformed or discolored.
- When cleaning the rice cooker using a detergent, use only a mild dishwashing detergent (for dishes and kitchen utensils).

Rinse the parts thoroughly since detergent remaining on them may cause deterioration and discoloration of parts materials such as resin.

Using any detergent other than mild detergents can cause discoloration, corrosion, etc.

- Use a soft sponge or cloth.
- Do not remove the gaskets.

■ Parts to wash after every use

- (1) Clean with a soft sponge and with tap or lukewarm water.
- (2) Wipe off water using a dry cloth and completely dry all parts.

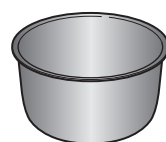
Note

- Do not clean the inner pot using the abrasive side of a heavy duty scrubbing sponge. Doing so may damage the fluorocarbon resin coating of the inner pot.

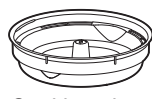
Do not clean the inner pot using the abrasive side of a heavy duty scrubbing sponge.

- 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.

- Do not immerse the measuring cup and spatula in hot water. Doing so may cause them to become deformed.



Inner pot



Cooking plate



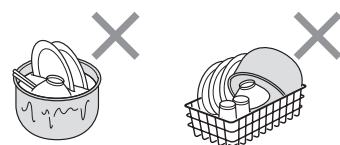
Measuring cup



Healthy cooking plate



Spatula



Steam cap
(Separate it into 2 parts. See P.35)

The steam cap can be rinsed.

- (1) Clean with a soft sponge and with tap or lukewarm water.
- (2) Immediately wipe off water using a dry cloth and completely dry it.

Note

- Avoid the following, as the steam cap may become deformed.
 - Rinsing with hot water
 - Soaking in water
 - Rinsing while the cap is hot immediately after cooking
- Be sure to clean the steam cap after cooking rice with multigrain rice (with amaranth, etc.), barley, etc. Otherwise, the steam cap may be clogged, causing a problem in which the lid does not open or rice cannot be cooked properly.
- Wipe off water using a dry cloth immediately after cleaning the steam cap. Otherwise, water drops may leave marks on the steam cap.

- (1) Clean with a soft sponge and with tap or lukewarm water.
- (2) Wipe off water using a dry cloth and completely dry the inner lid.

Condensation can be formed more easily on the dirty inner lid.

Inner lid gasket

Clean the gasket on the inner lid.

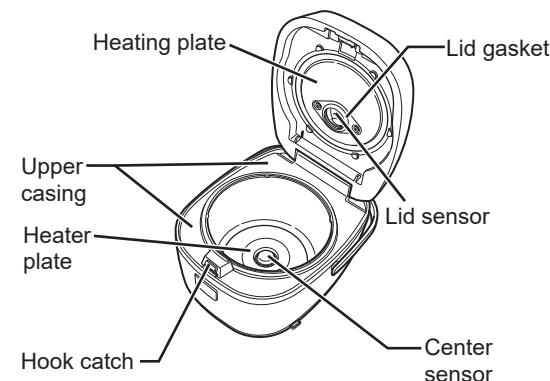
Note

- Be sure to remove any cooked rice or grains of rice on the inner lid. Any rice on the inner lid can prevent the lid from closing, allow steam to leak out during cooking, or enable the lid to open and the contents to spray out, resulting in burns or other injury.
- Be sure to clean the inner lid after cooking rice with multigrain rice (with amaranth, etc.), barley, etc. Otherwise, the inner lid may be clogged, causing a problem in which the inner lid does not open or rice cannot be cooked properly.
- Thoroughly wipe the inner lid using a dry cloth after cleaning it so that no moisture remains in any gaps. Otherwise, water drops may leave marks on the inner lid.
- If this is an issue, soak the inner lid in lukewarm water.

Inner lid



■ 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 any cooked rice, grains of rice, etc.
If it is difficult to remove the rice from the sensor, use commercially available sandpaper (around #320), then wet a towel or cloth, wring out excess water, and wipe.

Around the upper casing and hook catch

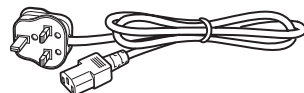
Remove any cooked rice, grains of rice, etc.

Note

- Do not allow water to go inside the rice cooker.

12 Cleaning and Maintenance

Power cord



Wipe it using a dry cloth.

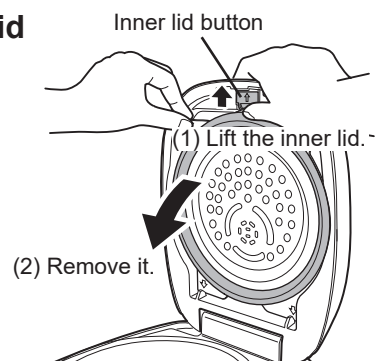
Note

- Do not immerse the power cord in or splash it with water. Doing so may cause short circuits, electric shock, or malfunction.

Removing and attaching the inner lid

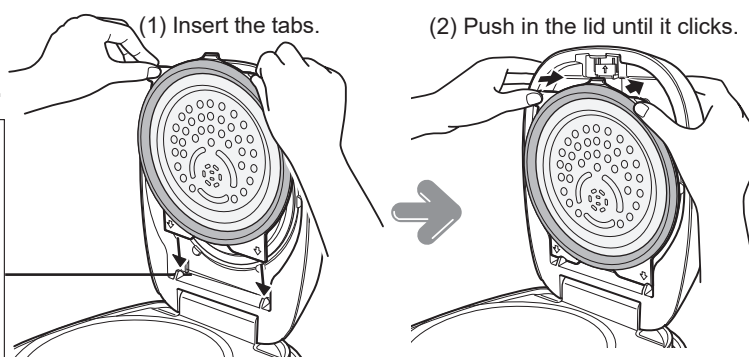
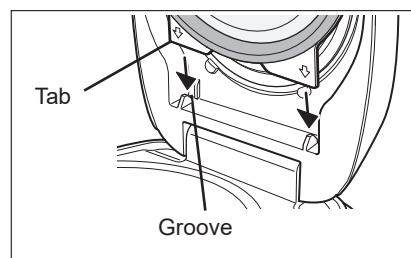
Removing the inner lid

Lift the inner lid button and pull the inner lid toward you.



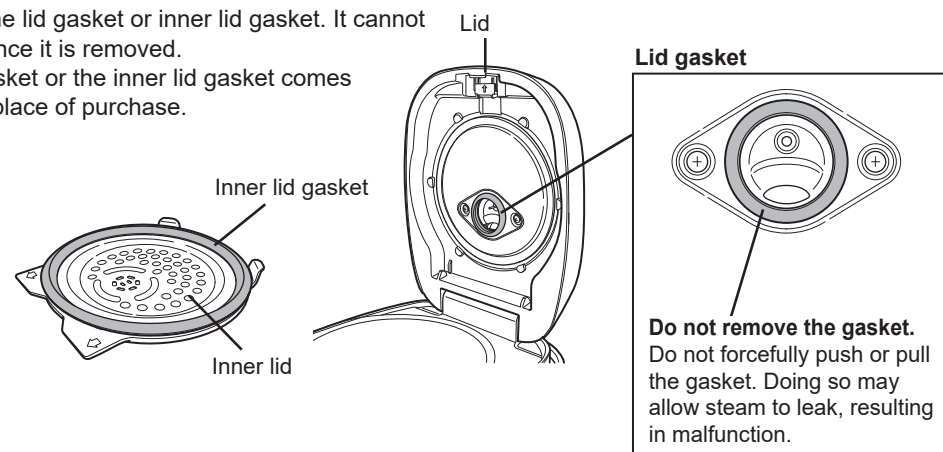
Attaching the inner lid

Securely insert the left and right tabs of the inner lid into the groove.



Note

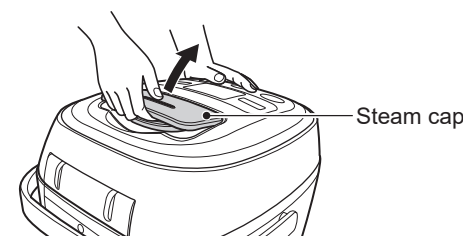
- Do not pull on the lid gasket or inner lid gasket. It cannot be reattached once it is removed. When the lid gasket or the inner lid gasket comes off, contact the place of purchase.



Removing and attaching the steam cap

Removing the steam cap

- Insert your fingers into the indentation in the lid and lift and remove the steam cap.

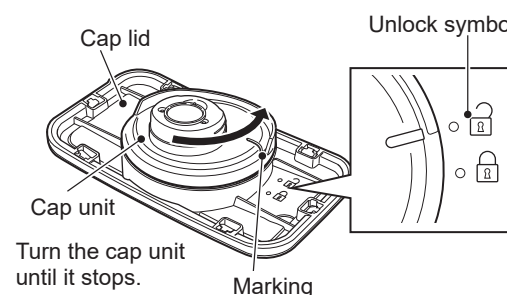


Note

- Be careful when removing the steam cap immediately after cooking, as hot condensation is collected in it.

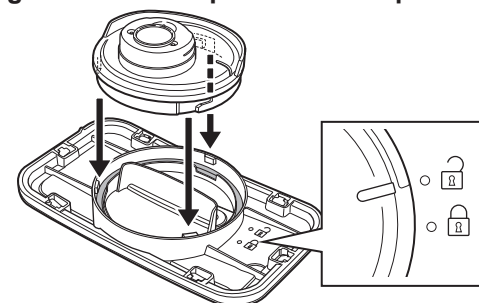
- Rotate the cap unit counterclockwise to align the marking on the cap with the unlock symbol.

The unlock symbol is marked on the cap lid.

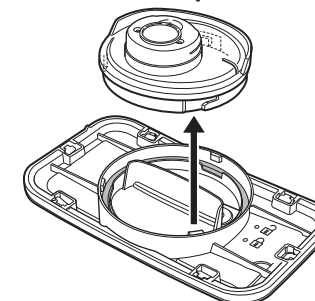


Attaching the steam cap

- Align the protrusions of the cap unit with the indentations of the cap lid as shown in the figure and fit the cap unit into the cap lid.

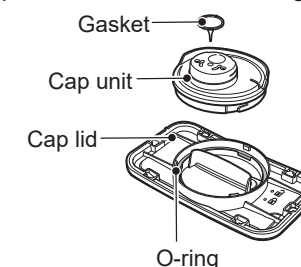


- Lift and remove the cap unit from the cap lid.



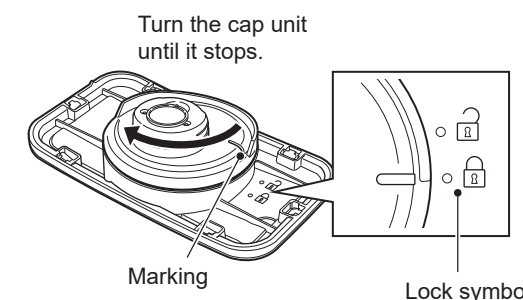
Note

- Do not remove the gasket or O-ring from the cap unit. Securely reattach the gasket or O-ring if it comes off. Make sure that the direction of the gasket on the cap unit is correct. *Wet the O-ring if it is difficult to attach it.*
- Be sure to set the gaskets, etc. before using the rice cooker. Failure to do so may allow steam to leak out and prevent the food from cooking properly.



- Rotate the cap unit clockwise and align the marking on the cap unit with the lock symbol.

The lock symbol is marked on the cap lid.



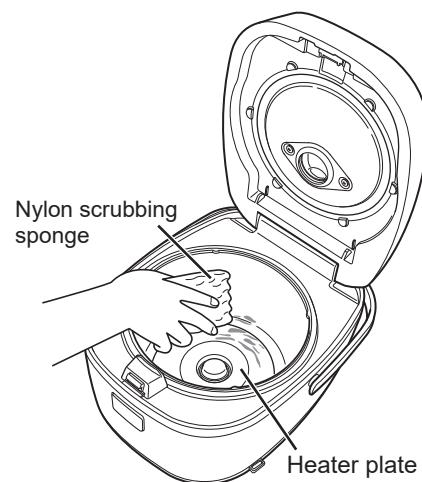
- Securely attach it to the rice cooker.

12 Cleaning and Maintenance

Cleaning the heater plate

Water drops may fall from the lid during cooking and cause the surface of the heater plate to become dirty. This does not affect the performance of the rice cooker, however, you can clean the heater plate according to the following procedure if necessary.

- (1) Add a small amount of commercially available cream cleaner to a nylon scrubbing sponge and remove the stains from the heater plate.
- (2) Wipe the heater plate clean using a damp paper towel or cloth.



Removing odors

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

Note

- Be careful with the rice cooker, inner pot, cooking plate, and healthy cooking plate during cleaning as they are hot. Otherwise, burns may be caused by hot surfaces.

■ Rice cooker

Do not place the cooking plate inside the inner pot.

- (1) Fill the inner pot up to about 80% with water, select the “Plain” menu, and press the [Start] key.
- (2) Press the [Keep Warm/Cancel] key when the Keep Warm lamp lights up.

Note

- If odors become an issue, use citric acid (approx. 20 g) 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.

- (3) Clean the inner pot, inner lid, and steam cap using a mild dishwashing detergent, and then rinse them sufficiently with water.

- (4) Allow the rice cooker and all parts to dry in a well-ventilated location.

■ Cooking plate and healthy cooking plate

Immerse the cooking plate and the healthy cooking plate in hot water and soak them for approximately 1 hour.

13 If Rice Does Not Cook Properly

Check the following if you experience a problem with the cooked rice or with the operation of the rice cooker, etc.

Check point		Problem	Was the rice stirred and loosened well?	Is the inner pot deformed?	Are there grains of rice, cooked rice, or water drops on the outside bottom of the inner pot, heater plate, and center sensor or on the lid sensor?	Was the [Start] key pressed after cooking without turning off the Keep Warm function?	Was the Timer function used?	Was the correct menu selected?	Was the rice cooked with hard water like mineral water?	Was the rice cooked with alkaline ionized water (pH 9 or higher)?	Was more than the maximum acceptable amount cooked?	Was the amount of rice, ingredients, and water, or the ratio of multigrain correct?
			Was the rice stirred and loosened well?	Is the inner pot deformed?	Are there grains of rice, cooked rice, or water drops on the outside bottom of the inner pot, heater plate, and center sensor or on the lid sensor?	Was the [Start] key pressed after cooking without turning off the Keep Warm function?	Was the Timer function used?	Was the correct menu selected?	Was the rice cooked with hard water like mineral water?	Was the rice cooked with alkaline ionized water (pH 9 or higher)?	Was more than the maximum acceptable amount cooked?	Was the amount of rice, ingredients, and water, or the ratio of multigrain correct?
Cooked rice	Too hard	●	●	●	●			●	●		●	●
	Too soft	●	●	●		●		●		●		●
	Not cooked completely		●	●	●			●			●	●
	Has a hard center		●	●		●		●			●	●
	Burned		●	●	●	●	●	●	●	●		●
During cooking	Steam leaks		●	●	●						●	●
	Boils over				●			●			●	●
	The cooking time is excessively long		●	●	●			●			●	●
Reference page		12 to 13, 44	18	–	14, 32 to 33	18	–	16	–	–	44	12 to 13, 44

Check point		Problem										
		Cooked rice						During cooking		Reference page		
Were the rice cooker and its parts cleaned sufficiently?		●										32 to 36
		●										
		●										
		●										
		●										
		●										
Was cooking continued immediately after the initial cooking?		●	●	●	●							–
		●	●	●	●							
		●	●	●	●							
		●	●	●	●							
		●	●	●	●							
		●	●	●	●							
Were there a lot of cracked grains of rice?			●									–
Was the rice mixed with other ingredients, barley, or multigrain? Were seasonings stirred well?		●	●	●	●	●						12
		●	●	●	●	●						
		●	●	●	●	●						
		●	●	●	●	●						
		●	●	●	●	●						
		●	●	●	●	●						
Was the lid closed securely?		●	●			●						15, 33
		●	●									
		●	●									
		●	●									
		●	●									
		●	●									
Was the rice left after rinsing and draining?			●					●				–
Was the rice left soaking in water too long after rinsing?			●			●						–
Was hot water (35°C or higher) used to rinse the rice or adjust the water level?		●	●	●	●	●						14
		●	●	●	●	●						
		●	●	●	●	●						
		●	●	●	●	●						
		●	●	●	●	●						
		●	●	●	●	●						
Was the rice (other than rinse-free rice) rinsed well?						●						12, 14
						●						
Are there any cooked rice or grains of rice stuck to the gaskets or the brim of the inner pot, etc.?						●						15, 32 to 33
						●						
Reference page												

13 If Rice Does Not Cook Properly

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.

Check point		Was the appliance plug removed or was there a power outage during cooking?	Was the rice left in the rice cooker with the Keep Warm function turned off?	Was the Keep Warm function used continuously for more than 12 hours?	Was the Timer function set for more than 12 hours in advance?	Was the rice rinsed well? (other than rinse-free rice)	Are there any cooked rice or grains of rice stuck to the gaskets or the brim of the inner pot, etc.?	Was the rice stirred and loosened well?	Are there grains of rice, cooked rice, or water drops on the outside bottom of the inner pot, heater plate, and center sensor or on the lid sensor?	Was the amount of rice and water correct?	Check point
Problem											
Rice being kept warm	Has an odor	●	●	●	●	●	●	●	●	●	
	Discolored	●	●	●	●	●	●	●	●	●	
	Dry	●	●	●	●	●	●	●	●	●	
	Sticky	●	●	●	●	●	●	●	●	●	
	Reference page	12 to 13, 44	14, 32 to 33	18	14, 32 to 36	12, 14	20	21	—	44	

Check point		Were odors removed after cooking?	Were the rice cooker and its parts cleaned sufficiently?	Was a spatula left in the inner pot?	Was cold rice added to rice that is being kept warm?	Is the rice concentrated along the wall of the inner pot (less rice in the middle of the pot)?	Is less than the minimum required amount of rice being kept warm?	Is other than white rice or rinse-free rice being kept warm?	Check point
Problem									
Rice being kept warm	Has an odor	●	●	●	●	●	●	●	
	Discolored	●	●	●	●	●	●	●	
	Dry	●	●	●	●	●	●	●	
	Sticky	●	●	●	●	●	●	●	
Reference page		26, 28, 31, 36	32 to 36	21	21	21	21	21	

14 If Synchro-Cooking Does Not Work As Expected

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

Check point		Were more ingredients and seasonings used than indicated in the COOKBOOK?	Were the ingredients arranged unevenly in the cooking plate?	Was more than the acceptable maximum amount or less than the minimum amount of rice cooked?	Was a menu other than "Synchro-Cooking" used?	Was the food cooked according to the precautions for ingredients to be placed in the cooking plate?	Was the appliance plug removed or was there a power outage during cooking?
Problem							
Cooked rice	Too hard	●	●	●	●	●	●
	Too soft	●	●	●	●	●	●
	Not cooked completely	●	●	●	●	●	●
	Has a hard center	●	●	●	●	●	●
	Burned	●	●	●	●	●	●
	Has an odor	●	●	●	●	●	●
	Sticky	●	●	●	●	●	●
Cooked food	Too hard	●	●	●	●	●	●
	Too soft	●	●	●	●	●	●
	Not fully heated	●	●	●	●	●	●
	Overflows into the rice	●	●	●	●	●	●
During cooking	Steam leaks	●	●	●	●	●	●
	Boils over	●	●	●	●	●	●
	The cooking time is excessively long	●	●	●	●	●	●
Reference page		22	22	23	23	22	44

15 If Food Is Not Cooked or Steamed or Cakes Are Not Made as Expected

Check the following if you experience a problem with the cooked food or cakes.

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 or heating time too short?	Was the cooking time or heating time too long?	Was a recipe other than those described in the COOKBOOK used?	Was the cake removed as soon as heating was completed?	Are there grains of rice, cooked rice, or water drops on the outside bottom of the inner pot, heater plate, and center sensor or on the lid sensor?	Is the inner pot deformed?	Are there any cooked rice or grains of rice stuck to the gaskets or the brim of the inner pot, etc.?	Was the lid closed securely?	Was the appliance plug removed or was there a power outage during cooking?
Problem													
Cooked food	Does not boil	●	●		●		●		●	●	●	●	●
	Boils over	●	●	●			●						
	Boils down	●		●		●	●						
Cake	Not cooked	●			●		●		●	●	●	●	●
	Boils over	●					●						
	Burned	●				●	●		●	●			
	Uneven burned color						●			●			
	Sticky surface						●	●	●				
Reference page		25, 29, 30	25		25 to 31		–	31	14, 32, 33	–	14, 32, 33		44

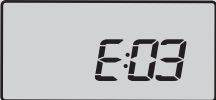
16 Troubleshooting

Check the following before requesting repairs.

Symptom	Check point	Action	Reference page
The rice is not cooked at all. The food is not cooked at all.	Is the appliance plug properly connected to the appliance plug inlet of the rice cooker and the power plug connected to an outlet?	Be sure to connect the appliance plug to the appliance plug inlet and the power plug to an outlet.	15
The rice is not cooked completely at the preset time.	Was the [Start] key pressed?	The Timer function cannot be set unless the [Start] key is pressed.	16
	Does the display show the correct present time?	Set the correct present time.	43
	Check P.37 “The cooking time is excessively long” and take the necessary action.		37
	When the preset time is less than the timer setting guideline, cooking may not be completed at the preset time.		20
The Timer function cannot be set.	Is “0:00” blinking on the display?	Set the current time before setting the preset time.	43
	Was the “Synchro-Cooking”, “Quick”, “Mixed”, “Sweet”, “Slow Cook”, or “Cake” menu selected? The Timer function is not available under those menus.		20
The display is foggy.	Is the outer surface of the inner pot wet?	Wipe the outer surface using a dry cloth.	14, 32 to 36
	Are there any cooked rice or grains of rice stuck to the gaskets or the brim of the inner pot, etc.?	Completely remove all remaining rice.	
Sounds can be heard during cooking, 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 scraping sound? This is the sound of metal contracting and rubbing together due to heat. It is not a malfunction.		
	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 to request repairs.	—
The rice cooker beeps 2 times (short beeps) when the Timer function is set.	The rice cooker beeps if no operation is performed within approximately 30 seconds after pressing the [Timer] key, however, the Timer function can be set without interruption.		20
Water or rice has entered the main body of the rice cooker.	Water or rice inside the main body may cause problems. Contact the place of purchase to request repairs.		—
When the time is set, pressing the [Hour] or [Min] key does not access the time setting mode.	The time cannot be set during cooking, when the Keep Warm function is on, or when the Timer function is in use.		43
The Keep Warm lamp blinks.	Is the “Cake” menu selected?	The Keep Warm function cannot be set when the “Cake” menu is selected. The cake becomes sticky when it is left. Serve it as soon as possible.	21, 31
“12” 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? After the Keep Warm function has been on for more than 12 hours, “12” blinks on the display.		21
“6” blinks while the Keep Warm function is on.	Was the Keep Warm function used continuously for more than 6 hours after cooking was completed? After 6 hours has elapsed, “6” blinks on the display. (Using the Keep Warm function for longer than 6 hours)		26

Symptom	Check point	Action	Reference page
“0:00” blinks on the display when the power plug is connected.	Are the current time, preset timer settings, and elapsed Keep Warm time lost when the power plug is connected again?	The lithium battery has run out, however, normal cooking can be performed. Contact the place of purchase to request services for lithium battery replacement.	10
	The [Keep Warm/Cancel] key and [Timer] key were pressed simultaneously.	Set the correct present time.	43
Condensation collects in the upper casing.	Condensation may collect in the upper casing immediately after rice is cooked or while the Keep Warm function is on but it is not a malfunction. Wipe the upper casing using a dry cloth when condensation collects.		18
Nothing happens when a key is pressed.	Is the appliance plug properly connected to the appliance plug inlet of the rice cooker and the power plug connected to an outlet?	Be sure to connect the appliance plug to the appliance plug inlet and the power plug to an outlet.	15
	Is the Keep Warm lamp lit?	Press the [Keep Warm/Cancel] key to turn off the Keep Warm function and then try the operation again.	15
The lid does not close or opens during cooking.	Are there any cooked rice or grains of rice on the upper casing and inner lid gasket, or around the hook button?	Completely remove all remaining rice.	14, 32 to 33
	Is the inner lid set in the rice cooker?	Set the inner lid.	
There is a smell of plastic.	Such smells may occur when the rice cooker is first used, however, they should go away over time.		–
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 sticks to the lid during concurrent cooking.	When cooking with ingredients that expand during heating, such as eggs and the like, some of the ingredients may stick to the inner lid. If this is an issue, reduce the amount of the ingredients.		22

If this indication appears

Display	Action	Reference page
A code starting with “E” appears on the display. 	There is a possibility of malfunction. Disconnect the power plug and contact the place of purchase to request repairs.	–

Plastic parts

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

Setting the current time

The current time is displayed in a 24-hour format. The rice cooker has a built-in lithium battery, and it can store the current time and preset timer settings and elapsed Keep Warm time even with the power plug disconnected.

The time cannot be set when the following operations are being performed.

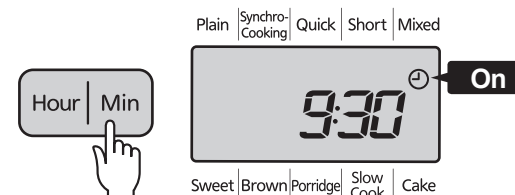
- During cooking, when the Keep Warm function is on, the preset time is set, the Timer function is in use, and during additional heating
- While “Porridge”, “Slow Cook” or “Cake” is selected

■ Example: Changing the current time from “9:30 AM” to “9:35 AM”

1 Connect the power cord.

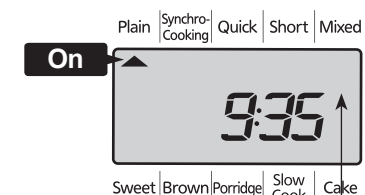
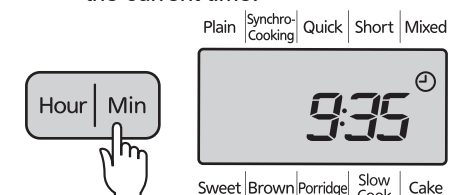
2 Display the time setting mode.

Press the [Hour] or [Min] key. ☺ lights up.

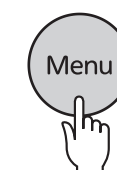


3 Set the current time.

- Set the hour using the [Hour] key and the minute using the [Min] key.
- Hold down the corresponding key to change the time more rapidly.
- Press the [Menu] key after setting the current time to complete the procedure for setting the current time.



☺ turns off.



- To cancel setting the time, press the [Keep Warm/Cancel] key.

Specifications

Unit size			1.0 L (5.5-cup) type	1.8 L (10-cup) type
Power source			220 V ~ 50 Hz	
Rated power (W)			564	785
Cooking capacity (L)	Plain		0.18 to 1.0 (1 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)
	Synchro-Cooking		0.18 to 0.36 (1 to 2 cups)	0.36 to 0.72 (2 to 4 cups)
	Quick		0.18 to 1.0 (1 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)
	Short		0.18 to 1.0 (1 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)
	Mixed		0.18 to 0.54 (1 to 3 cups)	0.36 to 1.08 (2 to 6 cups)
	Sweet		0.18 to 0.54 (1 to 3 cups)	0.36 to 0.9 (2 to 5 cups)
	Brown		0.18 to 0.63 (1 to 3.5 cups)	0.36 to 1.08 (2 to 6 cups)
	Porridge	hard	0.09 to 0.18 (0.5 to 1 cup)	0.09 to 0.36 (0.5 to 2 cups)
		soft	0.09 (0.5 cup)	0.09 to 0.27 (0.5 to 1.5 cups)
Outside dimensions (cm)*	Width		28.6	31.4
	Depth		34.7	38.1
	Height		24.2	26.2
Weight (kg)*			4.0	4.9
Cord length (m)*			1.0	1.0

* Approximate values

Note

- One level cup of white rice is approximately 150 g.
- The clock may run faster or slower by approximately 30 to 120 seconds in a month depending on the ambient temperature and operating environment.

When a power outage occurs or the appliance plug is disconnected

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

State when power outage occurs	Once power is restored
When the Timer function is in use	The timer resumes operation (if the power outage lasts for an extended period of time and the current time has passed the preset time when power is restored, the rice cooker begins cooking immediately).
During cooking	The rice cooker resumes cooking.
While the Keep Warm function is on	The rice cooker resumes the Keep Warm operation.

A power outage may prevent the rice from cooking properly or the temperature may drop while the Keep Warm function is on depending on the conditions.

Purchasing consumables and optional accessories

Gaskets are consumable parts. Although the amount of wear varies depending on the conditions of use, gaskets wear down as they are used. For stubborn stains, odors, or serious damage, contact the place of purchase.

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

目錄

1	安全須知	46
2	各部名稱及用途	50
	從選單可選的功能與特點	52
	炊煮出美味白飯的要點	53
3	煮飯前的準備	55
4	煮飯方法	57
	煮飯所需的時間	58
5	米飯煮好後	59
6	預約煮飯方法	60
7	保溫	62
8	米飯與料理同時烹調	63
9	烹調方法	66
10	蒸煮烹調方法	68
11	蛋糕烘烤方法	71
12	清潔保養方法	73
13	覺得煮好的米飯不美味時	78
14	覺得同時烹調的料理不美味時	80
15	覺得烹調、蒸煮烹調的料理或烘烤的蛋糕不美味時	81
16	出現故障時	82
	顯示	83
	時間的調整方法	84
	規格	85
	發生停電或本體插頭脫落時	85
	消耗品與另售品的購買方法	85

1 安全須知

使用前請詳閱並請務必遵守。

- 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。係屬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。



警告

表示假設操作不當時，可能導致使用者死亡或重傷^{*1}的內容。



注意

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 重傷是指失明、受傷、燙傷（高溫、低溫）、觸電、骨折或因中毒等而留下後遺症的傷勢，以及需要住院或長期回診治療的傷勢。
*2 傷害是指不需要住院或長期回診治療的受傷、燙傷或觸電等傷勢。
*3 財物損害是指波及房屋、電器家具及家畜、寵物等之損害。

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。



警告



請勿使用AC220V以外的電源。
否則可能導致火災或觸電。



請單獨使用額定7A以上的插座。
如果與其他器具並用，多孔插座可能出現異常發熱，可能導致火災。



電源線如果出現破損，請勿繼續使用。
此外，請勿損傷電源線。
加工、過度彎曲、靠近高溫處、拉扯、扭動、捆束、重壓或夾入物體等，可能導致火災或觸電。



電源插頭如果沾附灰塵，請仔細擦乾淨。
否則可能導致火災。



電源線如果損壞，請向銷售店家購買更換。
否則可能導致故障或意外。



電源插頭務必牢固地插入插座到底。
否則可能導致觸電、短路、冒煙或火災。



請勿舔舐本體插頭。
請注意不要讓嬰幼兒不小心誤舔。
否則可能導致觸電、短路或火災。



本體插頭尖端請勿附著別針等金屬片與異物。
否則可能導致觸電、短路或火災。



請勿使用本產品專用電源線以外的電源線。請勿將電源線使用在其他機器上。
否則可能導致故障或火災。



電源線或電源插頭如果損壞，或是插入的插座會鬆動時，請勿再繼續使用。
否則可能導致觸電、短路或火災。



請勿用濕手插拔電源插頭。
否則可能導致觸電或受傷。

請勿用濕手觸碰本產品



煮飯過程中，請勿打開鍋蓋。
否則可能導致燙傷。



請勿將臉或手靠近蒸氣孔。
否則可能導致燙傷。特別注意不要讓嬰幼兒碰觸。

請勿觸摸或接觸



請勿讓兒童單獨使用本產品，也不要讓幼兒伸手可及範圍內使用。
否則可能導致燙傷、觸電或受傷。



警告



嚴禁將本產品浸入水或其他液體中

請勿泡水或淋濕本產品。
否則可能導致短路或觸電。



電源插頭請勿接觸到蒸氣。
否則可能導致火災、觸電或火災。放在電器櫃拉板上使用時，請將拉板拉出至電源插頭不會接觸到蒸氣的位置。



縫隙間請勿插入異物，例如別針、鐵絲等金屬物體。
否則可能導致觸電或動作異常。



嚴禁拆卸

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。
否則可能導致火災、觸電或受傷。



請勿將產品用於使用說明書（隨附的COOKBOOK 烹調指南）未記載的其他用途。
如果有蒸氣或米飯、食材噴出，則可能導致燙傷或受傷。
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。
• 將烹飪紙取代小鍋蓋使用的烹調方法。



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



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

異常、故障範例
• 使用時，電源線或電源插頭異常發熱。
• 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。
請立刻拔下電源插頭，並至原購買處委託檢查及修理。



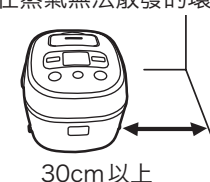
請勿在不穩定場所、耐熱性差的桌子或墊子上面使用。
否則可能導致火災，或傷到墊子。



請勿在承重強度不足的拉板上使用本產品。
以免產品掉落導致受傷、燙傷或故障。
使用前請確認承重強度足夠。



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



未安裝內鍋的情況下不可使用料理盤。
否則可能導致火災、冒煙或燙傷。



健康濾油器皿請務必擺放在料理盤上使用。請勿直接放入內鍋單獨使用。
否則可能導致火災、冒煙或燙傷。

⚠ 注意



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。放在電器櫃拉板上使用時，請拉出拉板，避免蒸氣接觸到操作面板。



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



請勿使用非專用內鍋。
否則可能導致過熱或異常情況。



請勿空燒。
否則可能導致故障、過熱或異常情況。



請勿在IH烹飪加熱爐上使用。
否則可能導致故障。



打開鍋蓋時請注意蒸氣。
否則可能導致燙傷。

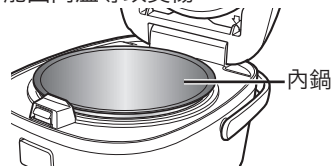


使用時或使用後請勿觸碰高溫表面。
否則可能導致燙傷。

請勿觸摸或接觸



使用中或剛使用完，要觸摸內鍋時，須使用隔熱手套等，不要用手直接觸摸。
可能因高溫導致燙傷。

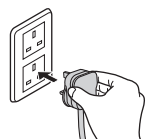


不使用時，將電源插頭從插座拔下。
防止由於短路而受傷，或因電源線材劣化，導致觸電、漏電或火災。

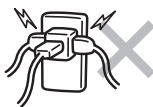
拔下電源插頭



取下電源線時請務必握緊電源插頭。
否則可能導致觸電或短路，進而導致火災。



禁止同時使用多孔插座。
否則可能導致火災。



請小心操作。
掉落或強大撞擊，可能導致傷害或故障。



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。否則可能導致短路或觸電。



請勿在煮飯過程中移動電子鍋。
否則可能導致燙傷或米湯溢出。



搬運本產品時，請勿觸摸開蓋按鍵。
否則可能因鍋蓋打開，而導致受傷或燙傷。

請勿觸摸或接觸



請勿在其他產品上使用本產品的料理盤與健康濾油器皿。
否則可能導致火災或燙傷。

■ 延長產品使用壽命的注意事項

● 請清除本產品上所附著之飯粒、米粒等。
否則可能導致蒸氣外洩、米湯溢出、發生故障或不美味等。

● 煮飯過程中，請勿用布等覆蓋電子鍋。
否則可能導致主體或鍋蓋出現變形或變色。



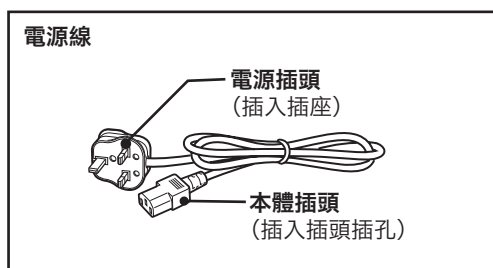
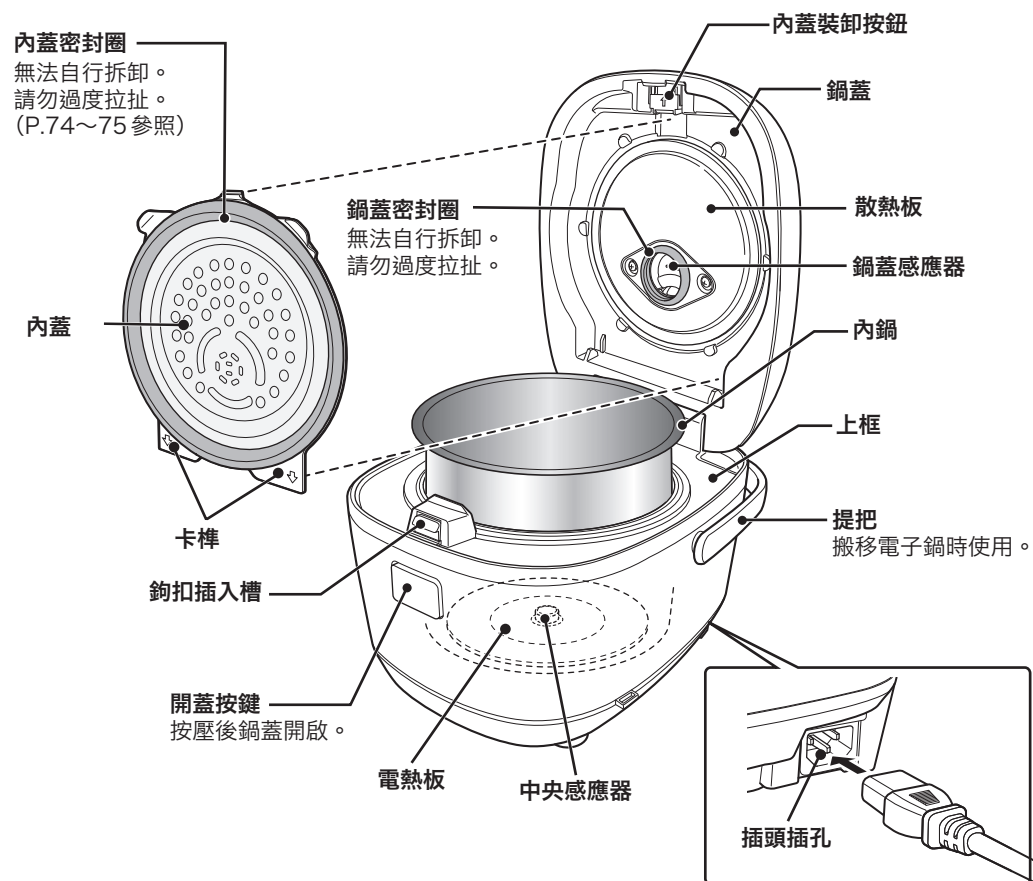
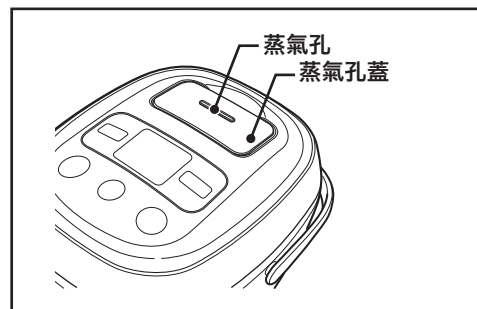
● 請勿放入已經冷掉的米飯進行保溫。
否則可能產生異味等。

● 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，如果因蟲子爬入而造成產品故障，需自費維修。請洽詢原購買處。

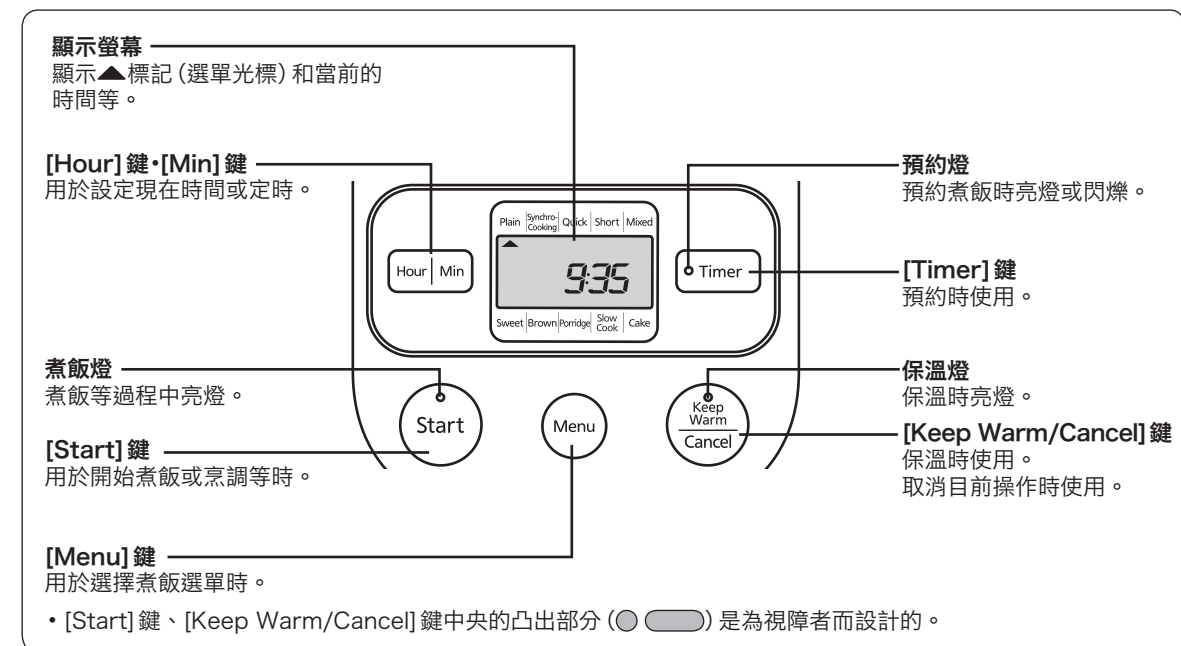
● 內鍋的氟素塗層隨著使用會逐漸損耗，有時會出現剝落，但對人體無害，也不影響煮飯或保溫性能。如果介意或內鍋出現變形、腐蝕情況時，可購買新內鍋。請洽詢原購買處。

- 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。
- 請勿放入白米與免洗米以外的米穀類進行保溫。
- 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。
- 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。
- 內鍋變形時，請洽詢原購買處。

2 各部名稱及用途



操作面板



■ 確認附件



■ 關於鋰電池

內建鋰電池。即使拔下電源插頭，時間或預約時間也會持續記憶。

- 鋰電池電量耗盡後，如果插入電源插頭，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

- 顧客無法自己更換鋰電池。
如果需要更換新的鋰電池，請至原購買處委託維修。

■ 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.84)

■ 第一次使用

- 內鍋與附件請清洗後再使用。(參照P.73)

■ 關於聲響

煮飯過程中、燜飯期間、保溫期間發出的下列聲響並不屬於異常。

- 「喀噠喀噠」聲(微電腦控制聲響)
- 「嘩啞嘩啞」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)

從選單可選的功能與特點

選單	預約選擇	保溫	特點
Plain	○	○	炊煮白米(長粒米)時選擇。
Synchro-Cooking	—	○*	使用料理盤同時烹調米飯和料理時選擇。
Quick	—	○	快速炊煮白米(長粒米)時選擇。
Short	○	○	炊煮白米(短粒米)時選擇。
Mixed	—	△	炊煮什錦飯時選擇。
Sweet	—	△	炊煮糯米飯時選擇。
Brown	○	△	煮糙米、什穀米(糙米與什穀雜糧混合的米)時選擇。
Porridge	○	△	炊煮稀飯時選擇。

煮飯容量請參照 P.85。
○：可選擇
—：不可選擇
△：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

- 「Porridge」長時間保溫時，會變成漿糊狀。因此請盡快食用。

炊煮出美味白飯的要點

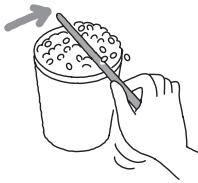
煮飯前的準備請參照 P.55～56，煮飯方法請參照 P.57～61。

選擇優良好米與保存地方

- 請選擇碾米日較近，顆粒飽滿有光澤的米。
- 請保存在通風良好、陰暗涼爽處。

使用隨附的量杯正確量米

量杯平口盛滿一杯
約為 0.18L。
免洗米也請使用隨附的量杯量米。



迅速洗米

將量好的米倒進內鍋，加進足夠的水快速攪動洗米後，立刻將水倒掉。
請盡量使用冷水，並以手快速洗米，以避免洗米的髒水被米吸收。

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，米會無法充分吸水，而影響煮出的米飯風味。
- 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，但可能導致焦底、米湯溢出或影響煮出的米飯風味。

加入配料煮飯時

一杯米的配料請控制在約 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)
Mixed	3 量杯	6 量杯
Sweet	3 量杯	5 量杯
Brown	3 量杯	5 量杯

- 煮飯過程中，請勿打開鍋蓋加入配料。
- 請在一開始加減水量後加入配料。若加入配料後再加減水量，煮出的飯可能會變硬。
- 以下情況可能會影響風味或造成焦底等。
 - 醬油或味醂等調味料太多時
 - 調味料沉底時
 - 使用番茄醬或茄汁紅醬時
 - 配料混在一起時
- 在「稀飯」裡加入配料時，加入配料後的水位請勿過「稀飯」最上方的水量刻度。

根據米的種類或個人喜好加減水量

●水量的標準表

如果要加減水量時，加減幅度請避免超過基準水量刻度的三分之一。否則可能導致米湯溢出。

選單	加減水量(對準內鍋的水量刻度)
Plain	「Plain」的水量刻度
Synchro-Cooking	「Plain」的水量刻度
Quick	「Plain」的水量刻度
Short	「Plain」的水量刻度
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	煮較稠的稀飯時為「Porridge•hard」的水量刻度 煮較稀的稀飯時為「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)。
- 發芽糙米、胚芽米、精米(介於白米與糙米之間的米)、燕麥飯和什穀米均以「Plain」的水量刻度為標準水量。
- 有些市面上銷售的發芽糙米、什穀米袋子上會記載水量，此時可根據該內容及自己喜好加減水量。

炊煮精米(介於白米與糙米之間的米)、胚芽米、燕麥飯、發芽糙米與什穀時

- 請選擇「Short」選單。
- 煮稀飯時，請選擇「Porridge」選單。

糙米、什穀米中加入白米炊煮時

- 什穀米是指加入糙米與什穀的米。
- 糙米、什穀米比白米多時，請選擇「Brown」選單炊煮。
- 糙米、什穀米與白米份量相同時，或是白米份量比較多時，請選擇「Plain」選單。(參照 P.52)
(此時，請先將糙米放入水中浸泡 1～2 小時，使其充分吸水後，再進行炊煮。)

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。
- 白米與什穀雜糧的合計量最多為 1.0L 型：4 杯、1.8L 型：8 杯。
- 請將什穀鋪在白米上進行炊煮。如果混在一起，可能會影響煮出的米飯風味。
- 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 小時左右後，再鋪在白米上炊煮。
- 莧菜籽等顆粒特別小的什穀，炊煮時米湯容易漲高，有時可能會附著於內蓋上。

什穀雜糧加入糙米中一起炊煮時

- 務必請選擇「Brown」。
- 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。

炊煮短粒米時

- 炊煮短粒米時，請選擇「Short」選單。另外，用短粒米炊煮什錦飯時，請選擇「Mixed」選單。炊煮短粒米時，鍋巴可能會比較焦。如果選擇其他選單，可能無法煮出美味可口的米飯。

3 煮飯前的準備

1 量米

請務必使用隨附的量杯進行計量。
隨附的量杯平口盛滿一杯約為 1 合 (0.18L)。

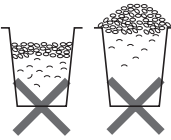
Tips

- 免洗米也請使用隨附的量杯量米。

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.85 的規格表) 煮飯。以免導致無法煮出美味可口的米飯。加入配料煮飯時，請參照 P.53。

2 洗米 (可用內鍋洗米)

炊煮免洗米時，請參照 P.53。



Note

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

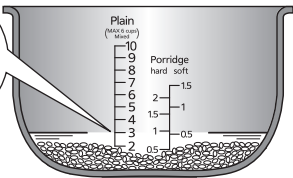
3 加減水量

請將內鍋水平放置，對照內鍋內側的水量刻度加減水量。

Tips

- 確認米的種類、選單後，根據喜好加減水量。(參照 P.53 的水量標準表)

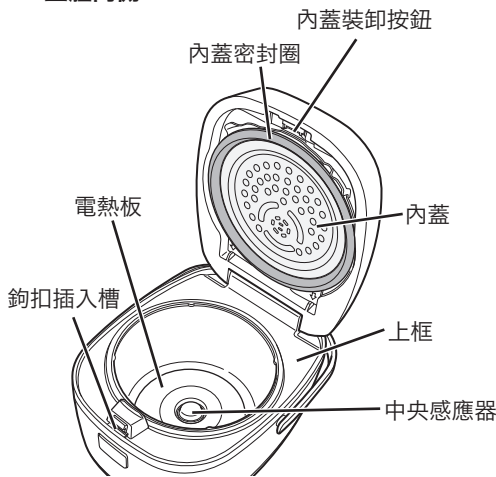
煮 3 杯白米時，
要對準「Plain」水量
刻度 3 位置



4 擦拭乾淨水滴、米粒等 內鍋外側及邊緣



主體內側



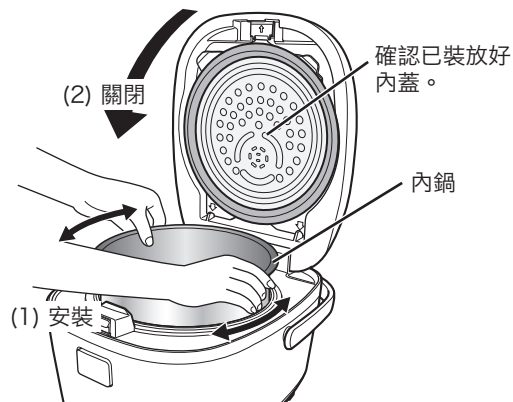
⚠ Caution

- 附著在電熱板、中央感應器、鍋蓋感應器、上框、鉤扣插入槽附近的飯粒、米粒等，請務必擦拭乾淨。(參照 P.74)
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，或鍋蓋打開，使得米飯、食材溢出，因而燙傷或受傷。

3 煮飯前的準備

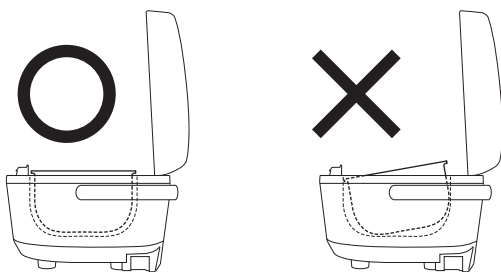
5 將內鍋放進主體，關閉鍋蓋

- (1) 將內鍋朝左右轉動，確保正確放置，不要使其傾斜。
- (2) 關閉鍋蓋。



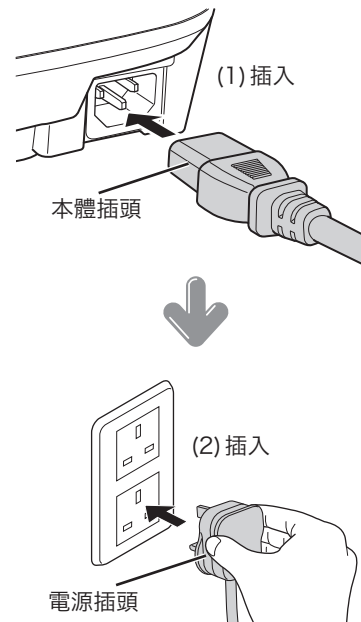
Note

- 請確保正確地安裝內鍋。

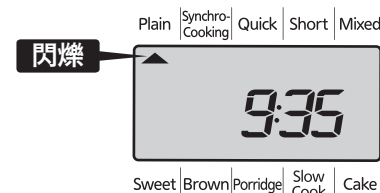


- 蓋上鍋蓋時，請注意不要按到操作按鈕。

6 連接電源線

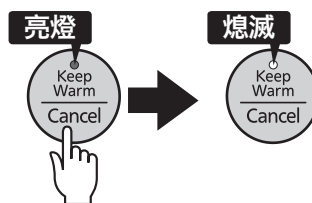


電源接通，▲標記閃爍。



Note

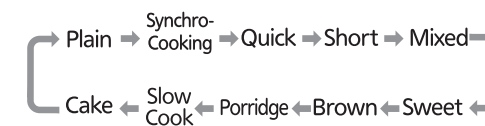
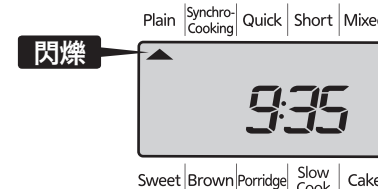
- 保溫燈亮燈時，請按下 [Keep Warm/Cancel] 鍵使其熄滅。



4 煮飯方法

1 按下 [Menu] 鍵，將▲調整至想要煮飯的選單

每按一下，便會依序切換選單。
選單選擇過程中，▲標記會閃爍。



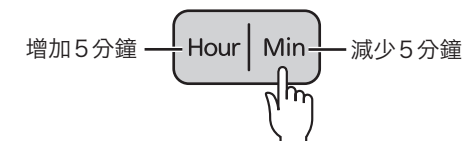
- 如果已經選擇了想要煮飯的選單，就無需再次選擇選單。

Note

- 由於「Quick」的煮飯時間較「Plain」短，因此煮出的米飯會略硬。

2 選擇「Porridge」時，請按 [Hour] 鍵或 [Min] 鍵調整煮飯時間

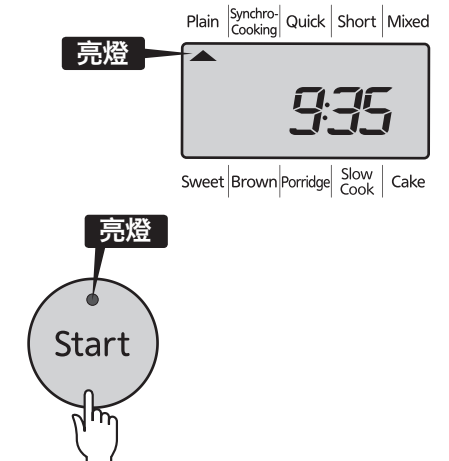
- 每按 1 次 [Hour] 鍵，會增加 5 分鐘，每按 1 次 [Min] 鍵，會減少 5 分鐘。
- 可在 40~90 分鐘範圍內以 5 分鐘為單位進行設定。



- 初期設定為 60 分鐘。請根據喜好調整時間。

3 按下 [Start] 鍵

煮飯燈亮燈。
開始煮飯。
使用「Plain」選單時，會發出「嗶嗶」的響聲，如果是「Plain」以外時，則會發出「嗶」的響聲。



4 煮飯方法

煮飯所需的時間

尺寸 \ 選單	Plain	Synchro-Cooking	Quick	Short
1.0L 型 (5.5 杯)	32~43 分	37~48 分	24~36 分	43~58 分
1.8L 型 (10 杯)	32~46 分	46~58 分	24~42 分	44~59 分

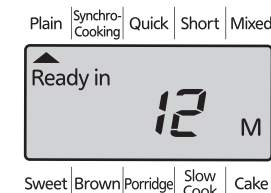
尺寸 \ 選單	Mixed	Sweet	Brown
1.0L 型 (5.5)	31~46 分	35~46 分	68~86 分
1.8L 型 (10 杯)	32~55 分	42~57 分	68~86 分

- 上述時間為馬上開始煮飯到爛好飯的時間。(電壓 220V、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、使用預約定時等條件而有些許差異。

5 米飯煮好後

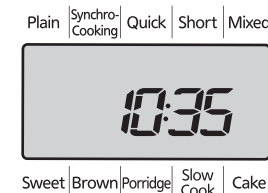
開始「爛飯」時，會顯示剩餘時間
爛好飯為止的剩餘時間，會以分為單位顯示於顯示螢幕。

- 選單不同，爛飯時間也不同。



1 煮好飯後

會自動開始保溫。
保溫燈與現在時間亮燈。
發出 8 次「嗶」的提示音。



- 選擇「Porridge」時，請按下 [Keep Warm/Cancel] 鍵後，立刻取出並盡快食用。
- 「Porridge」中添加食材，煮飯時間不足時，請在保溫燈亮燈的狀態下 按 [Hour] 鍵、[Min] 鍵，調整追加煮飯時間後，再按 [Start] 鍵。以 1 分鐘為單位，每次最長可追加 15 分鐘，最多可追加 3 次。追加加熱時，請先攪拌均勻，再按 [Start] 鍵。

2 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。

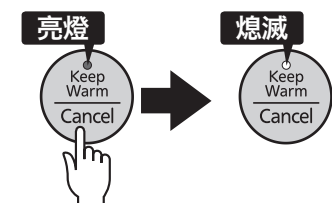


Note

- 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 務必按下 [Keep Warm/Cancel] 鍵



Note

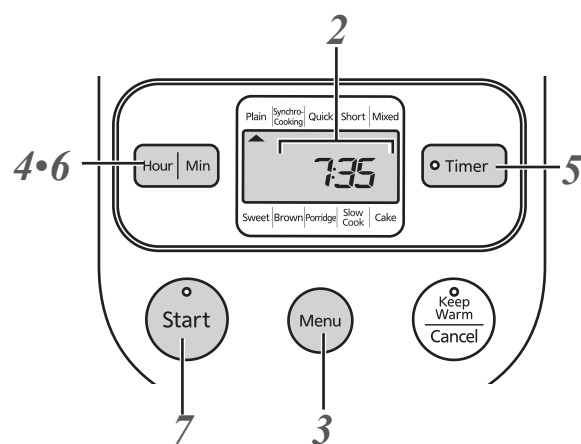
- 若未取消保溫就拔出電源插頭，下次使用時保溫燈會亮燈，導致無法煮飯。

2 拔下電源插頭後，再拔下本體插頭



3 清潔保養 (參照 P.73~77)

6 預約煮飯方法



關於預約煮飯

可以按照就餐的時間煮好米飯。

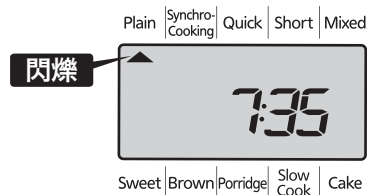
- 選擇「Timer」後預約時刻，便可在預約的時刻煮好米飯。
- 設定好的時刻會一直被記憶，除非變更時刻。

Tips

- 例如，如果「Timer」設為 11：30，則米飯會在 11 點 30 分煮好。

1 連接電源線

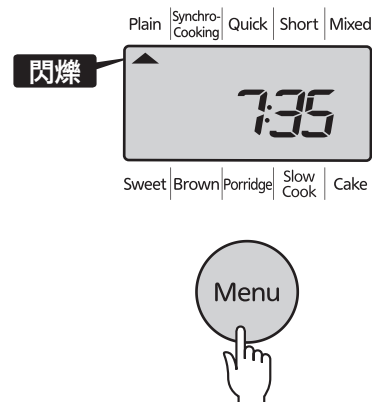
2 確認現在時間



- 欲調整現在時間，請參照 P.84。

3 按下 [Menu] 鍵，選擇想要煮飯的選單

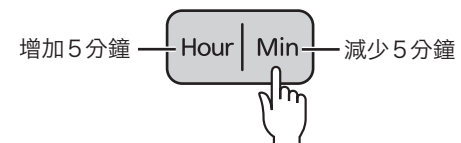
選單選擇過程中，▲ 標記會閃爍。



- 如果已經選擇了想要煮飯的選單，就無需再次選擇選單。

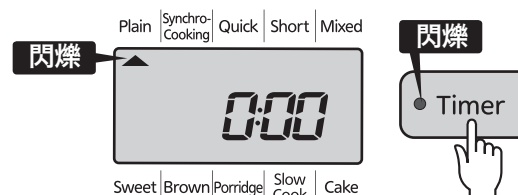
4 選擇「Porridge」時，請按 [Hour] 鍵或 [Min] 鍵調整煮飯時間

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

5 按下 [Timer] 鍵預約燈閃爍。



- 如果之前設定過預約時間，此時會顯示該時間。以同一時間預約煮飯時，無需再次調整時間。

Note

- 在下列情況下無法設定預約煮飯。
 - 「Synchro-Cooking」、「Quick」、「Mixed」、「Sweet」、「Slow Cook」、「Cake」的情況。
 - 顯示螢幕的時間在「0：00」閃爍時。
- 保溫燈亮燈時，請按下 [Keep Warm/Cancel] 鍵使其熄滅（若保溫燈亮燈，則無法預約）。
- 設定的預約時間較久時，可能會出現厚鍋巴。如果介意鍋巴的顏色，請將米或大麥等仔細洗淨。

各個選單預約設定的標準時間

（免洗米的時間也與下表相同）

選單	預約設定的標準時間
Plain	50 分鐘以上
Short	1 小時以上
Brown	1 小時 30 分鐘以上
Porridge	烹調時間+2 分鐘以上

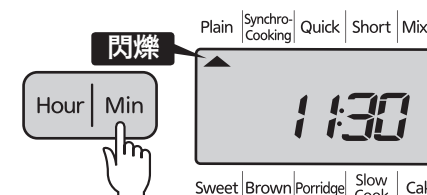
- 如果設定的時間短於預約設定的標準時間，可能不會依照預約設定的時間煮好飯。

■ 關於聲響

- 按下 [Timer] 鍵後，如果 30 秒之間不做任何操作，就會發出「嗶嗶」的提示音。
- 在無法預約煮飯的狀態下設定預約煮飯時，如果按下 [Timer] 鍵，則會發出「嗶嗶」的提示音。

6 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。

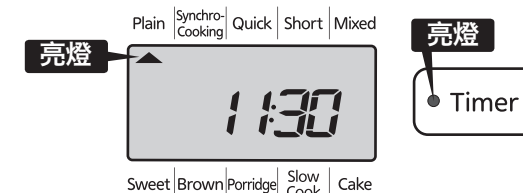


Note

- 預約設定時間請控制在 12 小時以內，否則可能導致食物腐壞。

7 按下 [Start] 鍵

預約燈亮燈，預約設定完成。使用「Plain」選單時，會發出「嗶嗶」的響聲，如果是「Plain」以外時，則會發出「嗶」的響聲。



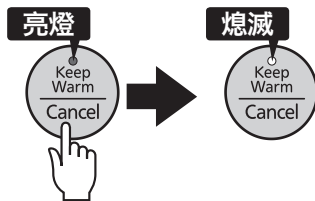
- 預約設定錯誤時，可按下 [Keep Warm/Cancel] 鍵，從 P.60 的步驟 3 開始重新設定。

7 保溫

可保持白米（免洗米）的光澤與美味。
煮飯結束後，會自動切換為保溫。

■ 停止保溫時

按下 [Keep Warm/Cancel] 鍵
保溫燈熄滅。



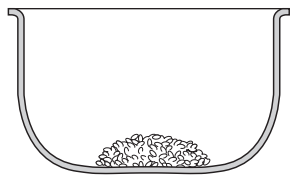
■ 停止保溫後，需再次保溫時

按下 [Keep Warm/Cancel] 鍵
保溫燈亮燈。



■ 保溫少量米飯時

將米飯集中到內鍋中央保溫，並請儘快食用。

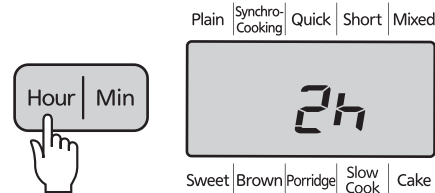


■ 關於保溫時的動作

保溫時保溫燈亮燈。

■ 保溫經過時間的顯示

保溫時，持續按住 [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。



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
 - 放入飯匙一起保溫
 - 拔掉電源插頭保溫
 - 保溫 12 小時以上
 - 未達最小炊煮量的保溫
 - 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
- 內鍋放入米飯的情況下，請勿取消保溫。
- 內鍋的邊緣、大密封圈處如果沾有飯粒、米粒等，請擦拭乾淨。否則會導致乾燥、變色、異味或發黏。
- 選擇「Porridge」時，煮飯完成後，請按下 [Keep Warm/Cancel] 鍵後，立刻取出。如果持續放在內鍋保溫，可能會變成漿糊狀，或是因為沾在內蓋上的水珠滴落，而造成發黏，因此請盡快食用。
- 寒冷地區或周圍溫度較高等使用環境較為嚴苛時，請盡快食用。

8 米飯與料理同時烹調

使用料理盤可在烹煮米飯的同時，烹調隨附的 COOKBOOK 中記載的料理。
料理的烹飪方法請參照隨附的 COOKBOOK。

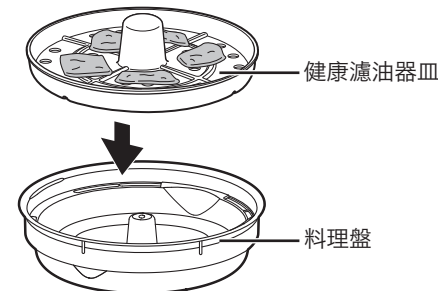
Note

- 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或健康濾油器皿染色，安全性沒有問題可繼續使用。
- 請勿在料理盤或健康濾油器皿中使用菜刀、小刀、叉子等銳利的器具。

使用健康濾油器皿時

將隨附的健康濾油器皿擺放在料理盤上，即可濾掉多餘的油脂，煮出更健康的料理。
尤其用於肉類料理時，效果格外顯著。

健康濾油器皿的安裝方法



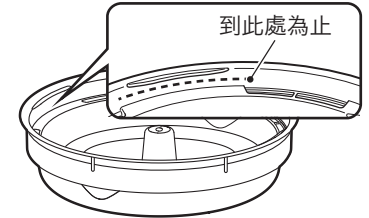
使用健康濾油器皿時的注意事項

- 健康濾油器皿請務必擺放在料理盤上使用。請勿直接放入內鍋單獨使用。
- 請勿在其他產品上使用本產品的健康濾油器皿。否則可能導致火災或燙傷。
- 請勿將健康濾油器皿用於烹調以下料理。否則可能導致湯汁溢出。
 - 燉煮料理、使用蛋的料理、布丁或蛋糕等甜點。

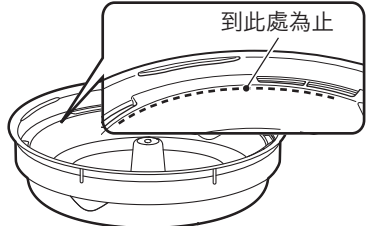
為享受同時烹煮的食材搭配樂趣

放入料理盤中的食材的注意事項

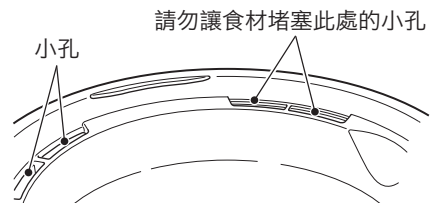
- 請勿在料理盤中裝入過多食材。
- 為了使食材能接觸到蒸氣，請遵守建議的高度標準、均勻地鋪滿料理盤，或在食材間保留一定空隙。
食材的高度標準為下圖所示的箭頭位置以下
- 固狀食材：



- 液狀食材：



- 請避免食材堵塞料理盤上的小孔。



- 水或湯汁等液狀食材請盡可能少量（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）。由於雞蛋也會膨脹，因此請注意分量（1.0L (5.5 杯) 型時 2 顆以內，1.8L (10 杯) 型時 3 顆以內。還需要考慮同時放入的食材的量，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。
- ※ 已經注意以上要點，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、料理盤、健康濾油器皿請勿放入微波爐中）。

8 米飯與料理同時烹調

1 事先將食材準備好後放入料理盤

- 請將食材平攤鋪滿整個料理盤，盡可能避免疊放食材。以免發生食物溢出或烹調的食物不夠美味。

Note

- 使用健康濾油器皿時，請參照 P.63。

2 煮飯前的準備 (參照 P.55)

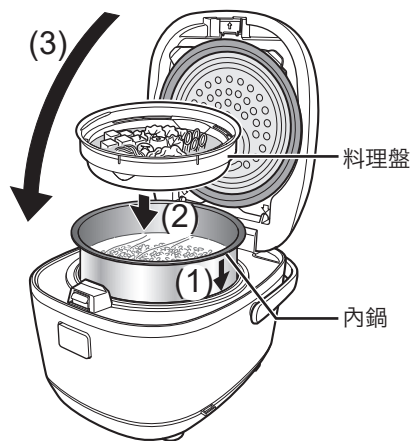
Note

- 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。以免發生食物溢出或烹調的食物不夠美味。

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

3 將料理盤放入內鍋，關閉鍋蓋

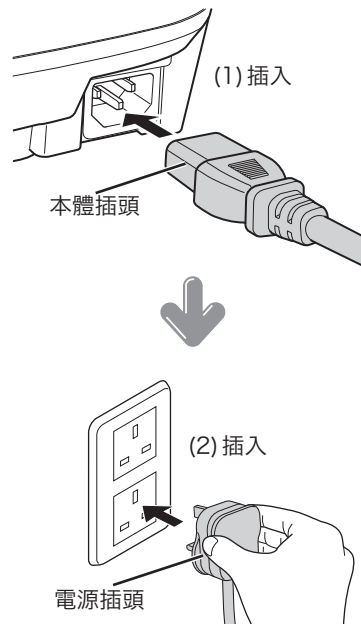
- (1) 將內鍋朝左右轉動，確保正確放置，不要使其傾斜。
- (2) 安裝料理盤。
- (3) 關閉鍋蓋。



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。

4 連接電源線

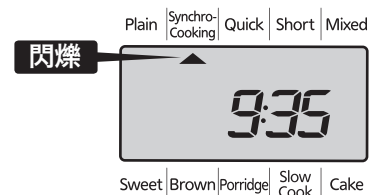


Note

- 保溫燈亮燈時，請按下 [Keep Warm/Cancel] 鍵使其熄滅。

5 按下 [Menu] 鍵 選擇「Synchro-Cooking」

選單選擇過程中，▲標記會閃爍。

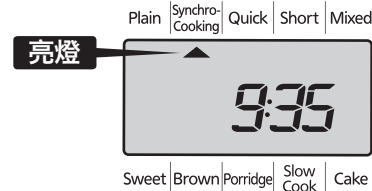


Menu

同時烹調時，請務必選擇「Synchro-Cooking」。

6 按下 [Start] 鍵

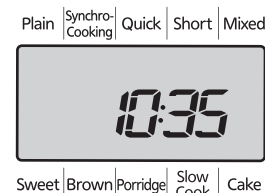
煮飯燈亮燈，開始同時烹煮。



Note

- 過程中，請勿打開鍋蓋。否則可能無法煮出美味可口的米飯與料理。

7 煮好後，發出 8 次「嗶」提示音 保溫燈亮燈。



熄滅

Start

亮燈

Keep Warm
Cancel

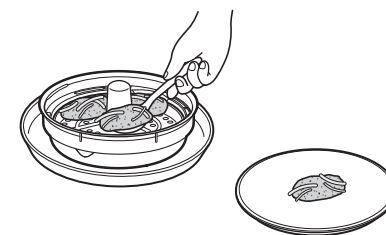
8 取出料理盤，攪拌米飯



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，請注意不要傾斜。另外，請勿掌握料理盤中央的凸出部分。以免湯汁等溢出發生燙傷。
- 取出的料理盤請勿再放回內鍋。以免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上。

9 使用健康濾油器皿時，請使用湯匙等將料理盛裝至餐具 請小心不要打翻滴落到健康濾油器皿下方的油脂



不煮飯，只進行烹調時

在內鍋內裝入水後，即可進行烹調。
請參照「蒸煮烹調方法」(P.68~69)。

9 烹調方法

可輕鬆烹煮湯品或燉煮料理。
料理的烹飪方法請參照隨附的 COOKBOOK。

先用接近沸騰溫度的高溫烹煮，接著將溫度降低後，再燉煮片刻。之後，進一步將溫度降低，繼續燉煮。透過慢慢地降低加熱溫度進行燉煮，不僅食物會更加入味，即便長時間加熱，也無需擔心湯汁煮乾。

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。
- 要以湯汁燉煮時，請待湯汁完全冷卻後再開始烹調。
- 要以太白粉勾芡時，請在烹調即將完成前的最後步驟再加入。
- 由於竹輪、魚板等魚漿製品在加熱後會膨脹，請斟酌份量。
- 牛奶等容易溢出的食材，請於加熱結束後添加，再以追加加熱的方式（最長不可超過 5 分鐘）加熱。如果一開始便加入，可能會發生湯汁溢出。

1 準備食材

2 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，可能會出現無法烹煮或湯汁溢出的現象。此外，即使少於最小量，有時還是可能出現湯汁溢出的現象，請多加注意。

「Plain」的水量刻度			
1.0L 型 (5.5 杯)		1.8L 型 (10 杯)	
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

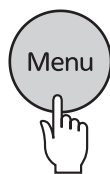
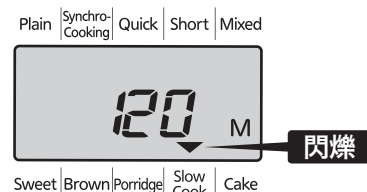
3 連接電源線

Note

- 保溫燈亮燈時，請按下 [Keep Warm/Cancel] 鍵使其熄滅。

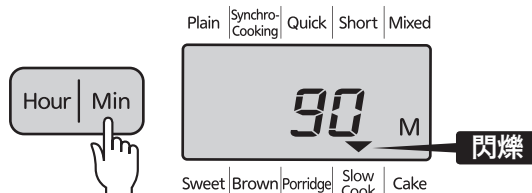
4 按下 [Menu] 鍵，選擇「Slow Cook」選單

選單選擇過程中，▲ 標記會閃爍。



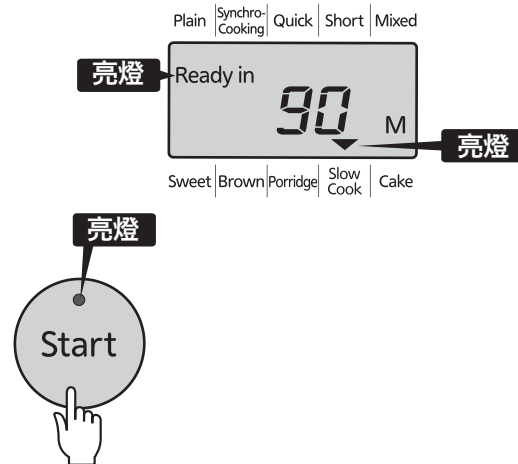
5 按下 [Hour] 鍵或 [Min] 鍵調整燉煮時間

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。



6 按下 [Start] 鍵

煮飯燈亮燈，開始烹調。
「Ready in」顯示亮燈。

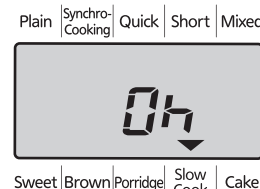


Note

- 過程中，請勿打開鍋蓋。否則可能無法煮出美味可口的料理。

7 煮好後，發出 8 次「嗶——」提示音

保溫燈亮燈，在顯示螢幕顯示「0h」。



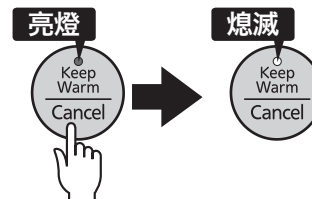
- 烹調不充分時，在保溫燈亮燈的狀態下，按下 [Hour] 鍵、[Min] 鍵，調整追加的烹調時間，再按下 [Start] 鍵。每次最長可追加 30 分鐘，最多可追加 3 次。

Note

- 烹調時間不足時，請不要在追加烹調時間前按下 [Keep Warm/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。
 - 取出內鍋，放在濕布上
 - 打開鍋蓋，放置 10 分鐘，冷卻主體與內鍋
 - 再次將內鍋放入主體中
 - 根據 P.66 的步驟 4 之後的要點烹煮

烹調結束後...

1 務必按下 [Keep Warm/Cancel] 鍵



2 拔下電源插頭後，再拔下本體插頭

3 清潔保養 (參照 P.73~77)

Note

- 烹調結束後持續保溫，會以 1 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。

10 蒸煮烹調方法

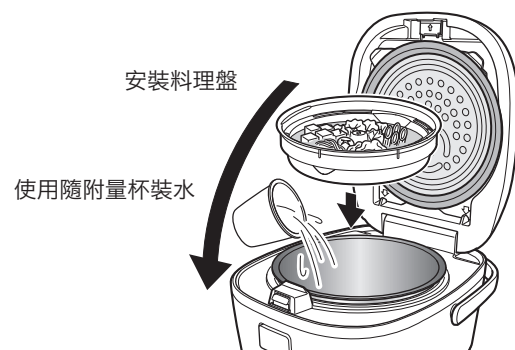
不煮飯時，只要在內鍋內裝入水後，即可進行蒸煮烹調。

1 將食材擺放在料理盤上

2 在內鍋內裝入水後，將料理盤放入內鍋，關閉鍋蓋

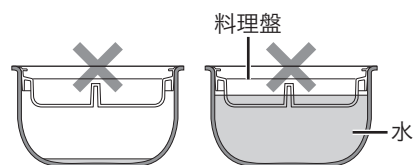
請按照以下標準加入水量。

- 1.0L (5.5杯) 型：3 1/2 杯 (630mL)
- 1.8L (10杯) 型：4 1/2 杯 (810mL)



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。



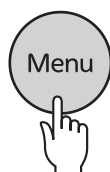
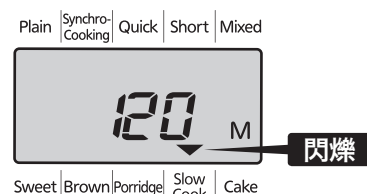
3 連接電源線

Note

- 保溫燈亮燈時，請按下 [Keep Warm/Cancel] 鍵使其熄滅。

4 按下 [Menu] 鍵，選擇「Slow Cook」選單

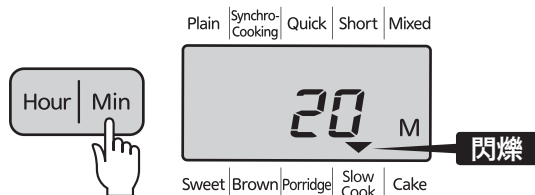
選單選擇過程中，▲標記會閃爍。



5 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。

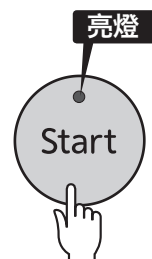
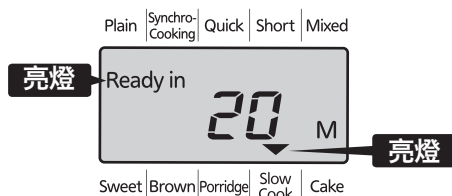
蒸煮時間請設定在 5~60 分鐘的範圍內。



6 按下 [Start] 鍵

煮飯燈亮燈，開始烹煮。

「Ready in」顯示亮燈。

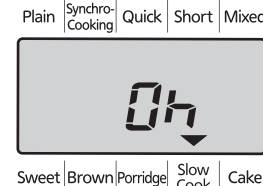


Note

- 過程中，請勿打開鍋蓋。否則可能無法煮出美味可口的料理。

7 蒸煮好後，發出 8 次「嗶——」提示音 (煮飯燈熄滅)

保溫燈亮燈，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。每次最長可追加 30 分鐘，最多可追加 3 次。

Caution

- 打開鍋蓋時，請注意避免被蒸氣燙傷。

Note

- 追加蒸煮時間時，請務必加水，以免空燒。
- 蒸煮時間不足時，請不要在追加蒸煮時間前按下 [Keep Warm/Cancel] 鍵。保溫燈熄滅了就無法繼續蒸煮。如果已經按下了，請按照以下步驟蒸煮。
 1. 取出內鍋，加入冷水
 2. 添加的水量請參照 P.68 的步驟 2
 3. 打開鍋蓋，放置 10 分鐘，冷卻主體與內鍋
 4. 再次將內鍋放入主體中
 5. 從 P.68 的步驟 4 開始操作

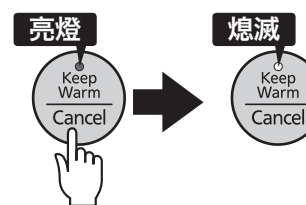
8 取出料理盤



- 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，請注意不要傾斜。以免湯汁等溢出發生燙傷。

烹調結束後...

1 務必按下 [Keep Warm/Cancel] 鍵



2 拔下電源插頭後，再拔下本體插頭

3 清潔保養 (參照 P.73~77)

10 蒸煮烹調方法

■ 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 片 (200-300 g)	25-30 分鐘	劃幾刀。
白身魚	魚片 2-3 片 (150-200 g)	20-25 分鐘	切成厚度 2cm 以下的薄片。 務必使用鋁箔紙裹住進行蒸煮。
蝦	6-10 尾 (100-200 g)	15-20 分鐘	帶殼蒸煮。
胡蘿蔔	1-2 根 (200-300 g)	30-40 分鐘	切成一口大小。
馬鈴薯	中型大小 2-3 顆 (250-300 g)	30-40 分鐘	切成一口大小。
番薯	中型大小 1 根 (200-300 g)	30-40 分鐘	切成一口大小。
燒賣 (加熱)	8-15 顆	20-25 分鐘	均勻擺放。

- 1.0L (5.5 杯) 型時，請勿蒸煮高度超過 3cm 以上的食材。；1.8L (10 杯) 型時，請勿蒸煮高度超過 4cm 以上的食材。接觸到鍋蓋內側時，會因料理沾濕而導致味道變淡。
- 請避免食材堵塞內蓋的小孔。
- 以上為蒸煮時間標準。具體蒸煮時間因食材溫度、質地、份量而異。
- 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。請務必加水，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，請將食材切成薄片後再蒸煮。
- 蒸魚等食材時，請務必使用鋁箔紙裹住蒸煮。以免湯汁溢出。

11 蛋糕烘烤方法

可烘烤隨附的 COOKBOOK 中記載的蛋糕。

Note

- 請勿烘烤隨附 COOKBOOK 上未記載的蛋糕，以免無法烤出美味可口的蛋糕。
- 烘烤量請勿超過隨附 COOKBOOK 上規定的標準。以免麵糊溢出。

1 準備食材

2 將麵糊倒入內鍋

3 敲出麵糊的空氣

Note

- 請在柔軟的布上輕敲內鍋，敲出麵糊的空氣。以免內鍋變形或破損。

4 將內鍋放進主體，關閉鍋蓋

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



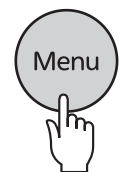
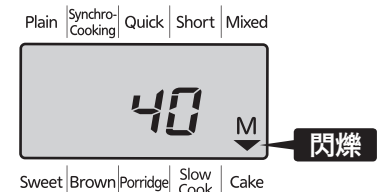
5 連接電源線

Note

- 保溫燈亮燈時，請按下 [Keep Warm/Cancel] 鍵使其熄滅。

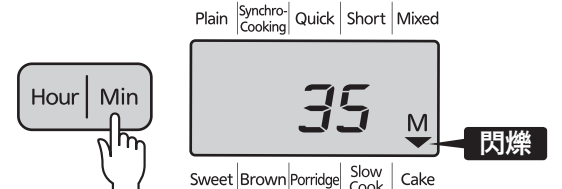
6 按下 [Menu] 鍵，選擇「Cake」選單

選單選擇過程中，▲ 標記會閃爍。



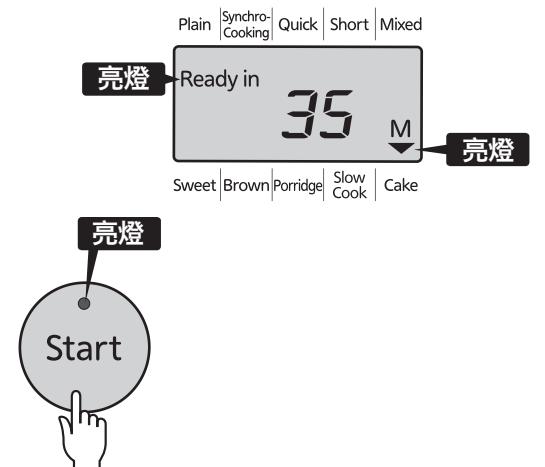
7 按下 [Hour] 鍵或 [Min] 鍵調整加熱時間

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。
加熱時間請設定在 5~80 分鐘的範圍內。



8 按下 [Start] 鍵

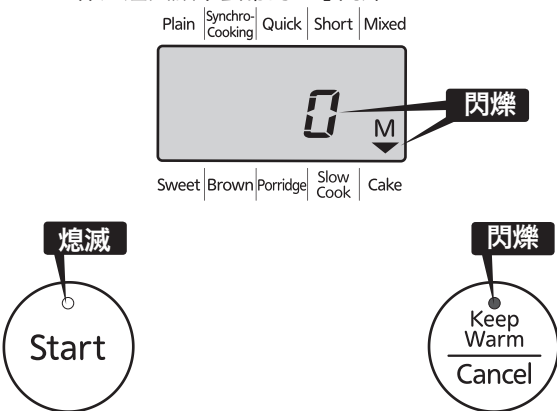
煮飯燈亮燈，開始加熱。
「Ready in」顯示亮燈。



11 蛋糕烘烤方法

9 烤好後，發出8次「嗶」提示音

保溫燈與顯示螢幕的「O」閃爍。



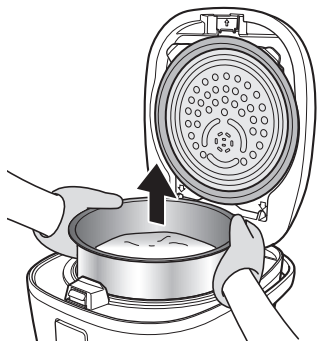
(1) 打開鍋蓋，將竹串插進蛋糕中央查看熟度 (如果竹串上沒有沾附麵糊，就代表中心也烤熟了)

- 沾附麵糊時，在保溫燈閃爍的狀態下，按下 [Hour] 鍵，調整追加的烘烤時間，按下 [Start] 鍵 (每次最長可追加 15 分鐘，最多可追加 3 次)。

Note

- 請不要在追加烘烤時間前按下 [Keep Warm/Cancel] 鍵。保溫燈停止閃爍後就無法繼續烘烤。如果已經按下了，請按照以下步驟烘烤。
 - 取出內鍋，放在濕布上。
 - 打開鍋蓋，放置 10 分鐘，冷卻主體與內鍋。
 - 再次將內鍋放入主體中。
 - 選擇「Cake」選單，設定追加時間後進行烘烤。

(2) 取出內鍋後，將蛋糕取出冷卻

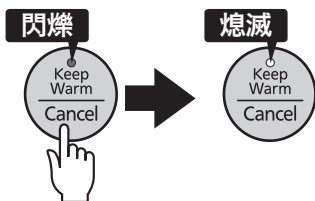


Note

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

蛋糕烤好後...

1 務必按下 [Keep Warm/Cancel] 鍵



2 拔下電源插頭後，再拔下本體插頭

3 清潔保養 (參照 P.73~77)

12 清潔保養方法

清潔保養以外的修理等，請委託經認可的修理技術人員。

使用後，為了保持鍋體乾淨，請務必在當天進行清潔保養。

在烹調料理或烘烤蛋糕後，容易留下異味，因此請在當天去除異味。(參照 P.77)

Note

- 請務必拔下電源插頭，等待主體、內鍋、內蓋、蒸氣孔蓋冷卻後再清潔保養。
- 為了防止變質或產生異味，請保持內鍋及內蓋的清潔。
- 請勿使用稀釋劑、去污粉類、漂白劑、化學抹布、鋼絲球刷、菜瓜布等。
- 請務必拆卸各零部件後再進行清潔保養。
- 請勿放入洗碗機或烘碗機等產品清洗。否則可能導致變形或變色。
- 使用清潔劑進行清潔保養時，要使用廚房用合成清潔劑 (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。
- 如果使用非中性的清潔劑清洗，可能會導致變色或腐蝕等。
- 請使用海綿或布等柔軟的工具。
- 請勿拆下密封圈類。

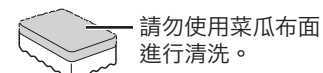
■ 使用後每次都需清洗的物品

(1) 用海綿沾水或溫水進行清洗

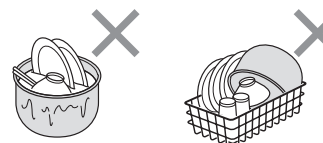
(2) 用乾布擦拭乾淨水分，並充分乾燥

Note

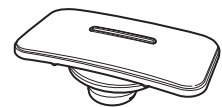
- 清洗內鍋時，請勿使用菜瓜布面進行清洗。以免導致內鍋的氟素塗層脫落。



- 請勿將餐具類放入內鍋中，及把內鍋當做洗碗池使用。此外，在晾乾內鍋時，請勿與餐具重疊放置。以免劃傷氟素塗層，或造成剝離。



- 請勿將量杯、飯匙浸泡在熱水中。否則可能導致變形。



蒸氣孔蓋
(拆成2個部分。
參照P.76)

可沖洗。

(1) 用海綿沾水或溫水進行清洗

(2) 洗完後請立刻用乾布擦乾水分，並充分乾燥

Note

- 請勿進行如下形式的清洗，以免導致變形。
 - 以熱水沖洗
 - 浸泡一陣子後再清洗
 - 在剛炊煮結束的高溫狀態下沖洗
- 將什穀(莧菜籽等)或大麥混合炊煮後，請務必對蒸氣孔蓋進行清潔保養。若蒸氣孔蓋堵塞，可能導致鍋蓋無法打開等故障，或無法正常炊煮。
- 蒸氣孔蓋清洗完後，請立刻用乾布擦乾水分，並充分乾燥。如未確實擦乾水分，可能會留下水痕。

(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

※內蓋髒汙時，會容易沾附水滴。

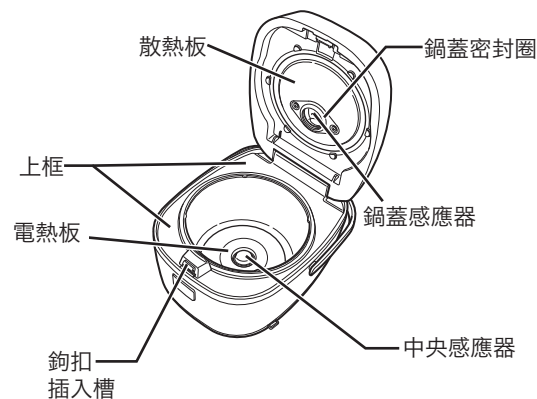
內蓋密封圈

清洗內蓋密封圈時，請勿從內蓋上拆下。

Note

- 請務必清除內蓋上所附著的燒焦飯粒、米粒等。否則鍋蓋會無法確實關上密合，導致煮飯過程中蒸氣外洩，或鍋蓋打開，使得米飯、食材溢出，進而造成燙傷或受傷。
- 將什穀(莧菜籽等)或大麥混合炊煮後，請務必對內蓋進行清潔保養。若內蓋堵塞，可能導致鍋蓋無法打開等故障，或無法正常炊煮。
- 內蓋清洗完後，請徹底擦乾水分，包括縫隙等都不能殘留水分。如未確實擦乾水分，可能會留下水痕。
- 如果髒汙不易去除時，請浸泡在溫水中一陣子再洗淨。

■ 每次髒汙後都要清潔保養的部位



主體外側、內側

請用擰乾水分的布擦拭。

中央感應器

當沾有飯粒、米粒時，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，再用擰乾水分的布擦拭

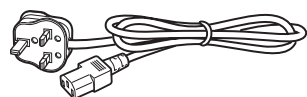
上框及鉤扣插入槽

當沾有飯粒、米粒時，請擦拭乾淨

Note

- 主體內部嚴禁進水。

電源線



用乾布擦拭

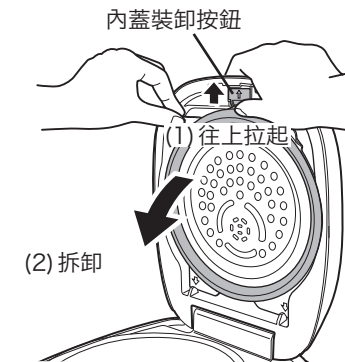
Note

- 電源線請勿浸水或沾水。以免導致短路、觸電及故障。

內蓋的拆卸和安裝

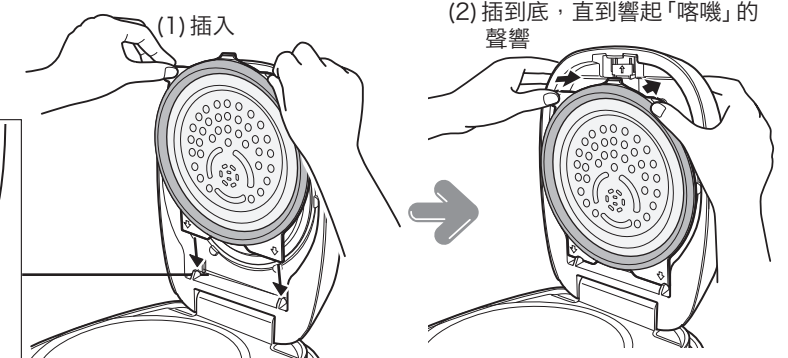
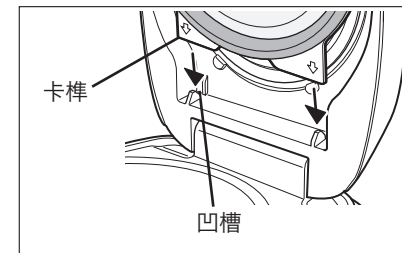
■ 拆卸方法

將內蓋裝卸按鈕往上拉起，將內蓋朝自己的方向拆下



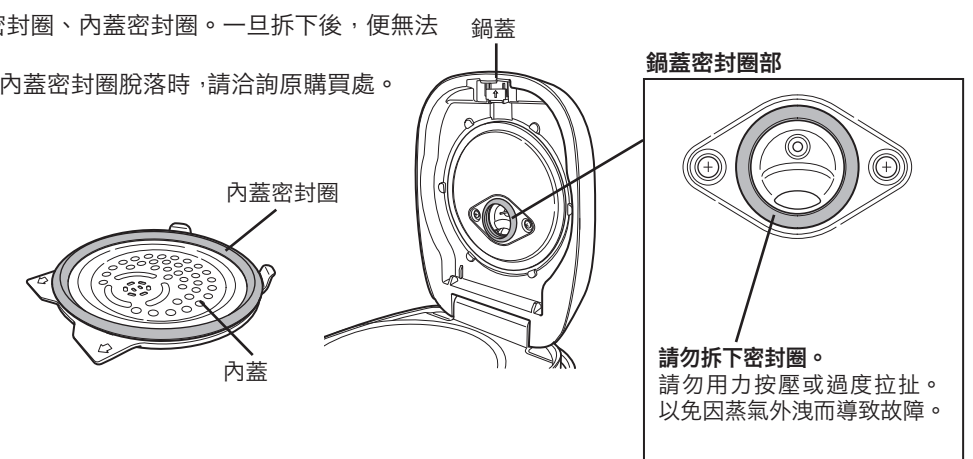
■ 安裝方法

將內蓋的左右卡榫確實嵌進凹槽裡



Note

- 請勿拉扯鍋蓋密封圈、內蓋密封圈。一旦拆下後，便無法再裝回去。
如鍋蓋密封圈、內蓋密封圈脫落時，請洽詢原購買處。

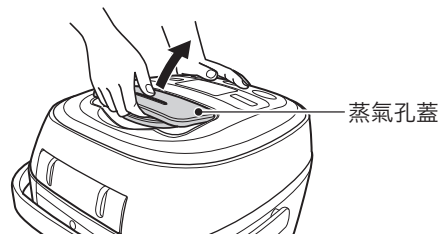


12 清潔保養方法

蒸氣孔蓋的拆卸和安裝

■ 拆卸方法

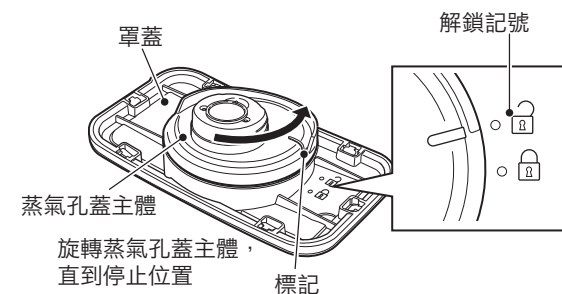
(1) 將手指伸進鍋蓋的凹洞處，往上拉起拆卸



Note

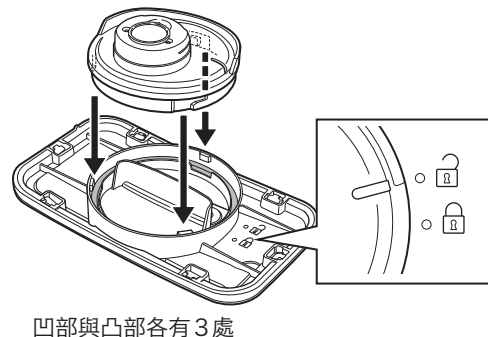
- 剛炊煮結束時，蒸氣孔蓋裡會蓄積高溫水滴，請特別注意。

(2) 將蒸氣孔蓋主體以逆時鐘方向旋轉，使蒸氣孔蓋主體的標記對準解鎖記號的位置
解鎖記號刻在罩蓋上

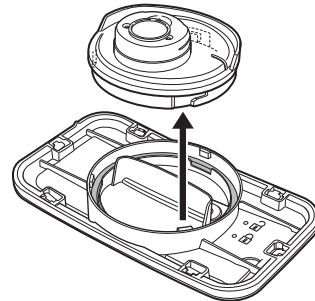


■ 安裝方法

(1) 如圖所示，將蒸氣孔蓋主體的凹部對準罩蓋的凸部，將蒸氣孔蓋主體嵌進罩蓋裡

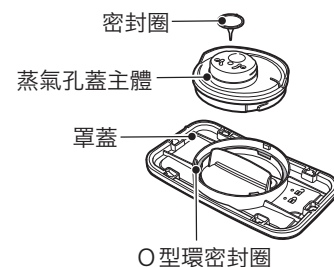


(3) 將蒸氣孔蓋主體從罩蓋往上拉起拆卸

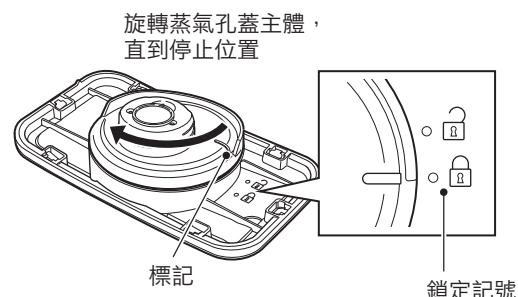


Note

- 請勿拆下蒸氣孔蓋主體的密封圈與O型環密封圈。萬一脫落時，請確實壓到底裝回，以恢復原狀。請注意蒸氣孔蓋主體的密封圈方向。
- ※ 不好安裝時，可在蒸氣孔蓋上沾一點水，會比較容易安裝。
- 請務必裝好密封圈再使用。如未確實裝妥，會使蒸氣外洩，可能無法煮出美味可口的米飯與料理。



(2) 將蒸氣孔蓋主體以順時鐘方向旋轉，使蒸氣孔蓋主體的標記對準鎖定記號的位置
鎖定記號刻在罩蓋上



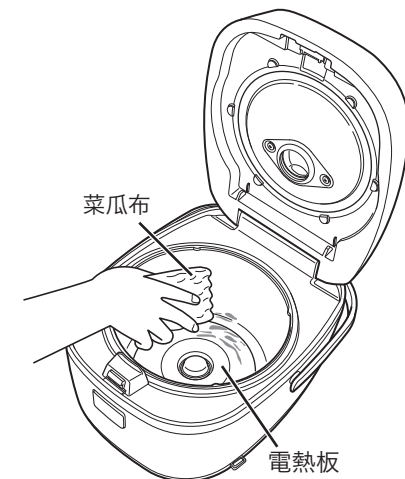
(3) 確實裝回電鍋主體

電熱板髒汙的清除方法

在使用過程中，可能有水珠從鍋蓋等處流出滴落，並在電熱板上留下斑點狀的髒汙。並不會對性能造成影響，但如果希望清潔這些髒汙，請按照以下方法進行清潔保養。

(1) 用菜瓜布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汙



異味的去除方法

當感覺有異味或在烹調之後，請依照以下方法去除異味。

Note

- 烹調後的主體、內鍋、料理盤和健康濾油器皿會呈現高溫，清潔保養時請特別注意。以免導致燙傷。

■ 主體

請勿將料理盤裝入內鍋中

(1) 在內鍋內裝入8分滿的水，在「Plain」功能選單下按下[Start]鍵

(2) 切換至保溫後，按下[Keep Warm/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。有些異味可能無法徹底去除乾淨。如果無法徹底去除時，請洽詢原購買處。

(3) 用廚房用合成清潔劑清潔內鍋、內蓋與蒸氣孔蓋後，請用水充分洗淨

(4) 在通風良好的地方晾乾主體與各零部件

■ 料理盤、健康濾油器皿

請將料理盤、健康濾油器皿放入熱水中，浸泡約1小時。

13 覺得煮好的米飯不美味時

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		白米量及配料量、什穀量或水量錯誤	炊煮時超過最大煮飯量	煮飯時使用鹼性水 (pH9以上)	煮飯時使用礦泉水等硬度較高的水	選單選擇錯誤	使用了預約煮飯	使用電子鍋後，沒有取消保溫就直接按了 [Start] 鍵	內鍋外側、電熱板或中央感應器沾有飯粒、米粒或水滴等	內鍋變形	沒有攪拌均勻	本體插頭脫落或中途停電
有下述情況時												
煮好的米飯	太硬	●	●		●	●			●	●	●	●
	太軟	●		●		●	●		●	●	●	●
	米飯不熟	●	●			●		●	●	●		●
	米心過硬	●	●			●		●	●	●		●
	出現鍋巴	●		●	●	●	●		●	●		●
煮飯過程中	蒸氣外漏	●	●						●	●		
	米湯溢出	●	●			●			●			
	煮飯時間長	●	●			●			●	●		●
參照頁面		53~54 85	85	—	—	57	—	59	55 73~74	—	59	85

調查		密封圈類或內鍋邊緣等處沾有飯粒、米粒等	未充分洗米 (免洗米除外)	洗米或加減水量時，使用了溫熱水 (35度以上)。	洗完米後長時間在水中浸泡	洗完米後，將水瀝乾後閒置	沒有確實蓋緊鍋蓋	配料、大麥與什穀混在一起炊煮未仔細攪勻調味料	混合了很多碎米	飯煮好後馬上又開始繼續煮飯	清潔保養不徹底
有下述情況時											
煮好的米飯	太硬			●			●	●		●	●
	太軟			●	●	●	●	●	●	●	
	米飯不熟			●				●		●	
	米心過硬			●				●		●	●
	出現鍋巴		●	●	●		●	●	●		●
	有米糠味		●								
煮飯過程中	蒸氣外漏	●					●				●
	米湯溢出	●	●			●		●			●
	煮飯時間長	●									
參照頁面		56 73~74	53 55	55	—	—	56 74	53	—	—	73~77

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。
米飯黏內鍋	太軟的米飯或黏度較高的米飯較容易黏內鍋。

調查		白米量或水量錯誤	內鍋外側、電熱板、中央感應器或鍋蓋感應器沾有飯粒、米粒等	沒有攪拌均勻	密封圈類或內鍋邊緣等處沾有飯粒、米粒等	未充分洗米 (免洗米除外)	預約煮飯設定時間超過12小時以上	持續保溫12小時以上	內鍋放入米飯情況下取消保溫	本體插頭脫落或中途停電
有下述情況時										
保溫中的米飯	異味		●		●	●	●	●	●	●
	變色		●	●	●			●		●
	變乾	●	●	●	●			●		
	發黏	●	●	●	●		●	●	●	●
	參照頁面	53~54 85	55 73~74	59	55 73~77	53 55	61	62	—	85

調查		放入白米、免洗米以外的米穀類保溫	少於最小炊煮量的保溫	少量米飯保溫時呈環狀	添加冷飯	飯匙放入電子鍋中一起保溫	清潔保養不徹底	烹調後未清除異味
有下述情況時								
保溫中的米飯	異味	●	●		●	●	●	●
	變色	●	●	●	●	●		
	變乾	●	●	●	●	●		
	發黏		●		●	●		
	參照頁面	62	62	62	62	62	73~77	67 72 69 77

14 覺得同時烹調的料理不美味時

使用料理盤進行同時烹調的食物出現異常時，請調查以下幾點內容。

調查		放入的食材或調味料超過 COOKBOOK上記載的份量	食材疊放在料理盤上， 未均勻攤鋪開來	超過最大煮飯量或 小於最小煮飯量	並未在「Synchro-Cooking」選 單下進行炊煮	未依照放入料理盤中的 食材注意事項 進行烹調	本體插頭脫落 或中途停電
有下述情況時							
煮好的米飯	太硬	●		●	●	●	●
	太軟	●		●	●	●	●
	米飯不熟	●		●	●	●	●
	米心過硬	●		●	●	●	●
	出現鍋巴	●	●	●	●	●	●
	異味	●	●	●	●	●	
料理	發黏	●	●	●	●	●	
	太硬	●	●	●	●	●	
	太軟	●	●	●	●	●	
	加熱不充分	●	●	●	●	●	●
	流進米飯裡	●	●	●	●	●	
煮飯過程中	蒸氣外漏	●	●	●	●	●	
	米湯溢出	●	●	●	●	●	
	煮飯時間長	●		●	●	●	●
參照頁面		63	63	64	64	63	85

15 覺得烹調、蒸煮烹調的料理或烘烤的蛋糕不美味時

烹調的料理或烘烤的蛋糕出現異常時，請調查以下幾點內容。


調查		食材種類、份量錯誤	加入的食材超過最大量標準	加入的食材少於最小量標準	烹調、蛋糕的加熱時間過短	烹調、蛋糕的加熱時間過長	烹調時參考的食譜非出自COOKBOOK	蛋糕烤好後未立刻取出，繼續擺在內鍋保溫。	內鍋外側、電熱板、中央感應器或鍋蓋感應器沾有飯粒、米粒或水滴等	內鍋變形	密封圈類或內鍋邊緣等處沾有飯粒、米粒等	沒有確實蓋緊鍋蓋	本體插頭脫落 或中途停電
有下述情況時													
料理	煮不透	●	●		●		●		●	●	●	●	●
	米湯溢出	●	●	●			●						
	煮乾	●		●		●	●						
蛋糕	烤不透	●			●		●		●	●	●	●	●
	米湯溢出	●					●						
	烤焦	●				●	●		●	●			
	烘烤的顏色不均						●			●			
表面發黏							●	●	●				
參照頁面		66 70 71	66		66~72		—	72	55 73 74	—	55 73 74		85

16 出現故障時

在委託維修前請確認。

有下述情況時	確認	處理	參照 頁面
米飯未煮好。 無法烹調。	是否已把本體插頭插入插頭插孔，且 電源插頭也已插入插座？	請將插頭確實插好。	56
未在預約的時間煮好	是否按下 [Start] 鍵了？	如果未按下 [Start] 鍵，無法完成預約。	57
	顯示的現在時間是否正確？	請正確設定時間。	84
	確認 P.78 的「煮飯時間長」項目，採取因應處理。		78
	如果指定的時間低於預約設定的標準時間，可能不會依照預約設定的時間煮好飯。		61
無法設定預約煮飯	顯示時間在「0：00」是否閃爍？	請調整好現在時間後，再設定預約煮飯。	84
	是否選擇了「Synchro-Cooking」、「Quick」、「Mixed」、「Sweet」、「Slow Cook」、「Cake」選單？ 這些選單不可進行預約設定。		61
顯示螢幕模糊	內鍋外側是否潮濕。	請用乾布擦拭。	55
	密封圈類或內鍋邊緣等處 是否沾有飯粒、米粒等？	請清除乾淨。	73 ～ 77
煮飯過程中、蒸煮過程中、保溫期間 過程中有聲音發出	「喀嚓喀嚓」聲。 微電腦控制的聲響。並不屬於故障。		51
	「嘩啞嘩啞」聲。 升溫時金屬收縮的摩擦聲響。並不屬於故障。		
	水燒開的聲響。（僅限煮飯過程中、燜飯期間） 並不屬於故障。		51
	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。
進行預約煮飯設定時，發出「嘩啞」的 聲響	按下 [Timer] 鍵後，如果大約 30 秒鐘時間都沒有任何動作，就會發出提示音提醒，請繼續進行預約設定。		61
電子鍋主體內進水或掉入白米	由於可能會導致故障，請至原購買處委託維修。		—
在調整時間時，即使按下 [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、預約煮飯期間無法進行時間調整。		84
保溫燈閃爍	是否選擇了「Cake」選單？	「Cake」選單無法進行保溫。如果持續放在內鍋保溫，蛋糕可能會發黏，因此請盡快食用。	62 72
如果在保溫期間按下 [Hour] 鍵， 「12」會開始閃爍。	是否持續保溫了 12 小時以上？ 如果保溫超過 12 小時，「12」會開始閃爍。		62
烹調的保溫期間，「6」會開始閃爍。	烹調完成後，是否持續保溫了 6 小時以上？ 如果超出 6 小時，「6」會開始閃爍。（請勿保溫超過 6 小時）		67
在插入電源插頭時，顯示螢幕處閃爍 「0：00」	重新插上電源插頭後，現在時間、預約時刻或保溫經過時間的記憶是否消失？	內建鋰電池耗盡，但仍可進行一般的煮飯。 如果需要更換新的鋰電池，請至原購買處委託維修。	51
	同時按下 [Keep Warm/Cancel] 鍵 與 [Timer] 鍵。	請正確設定時間。	84
蒸氣水存留於上框	剛煮好飯或保溫期間，有時上框會存留蒸氣水，並非故障。存留於上框時，請用乾布擦拭。		59
按鍵無反應	是否已把本體插頭插入插頭插孔，且 電源插頭也已插入插座？	請將插頭確實插好。	56
	保溫燈是否亮燈。	按下 [Keep Warm/Cancel] 鍵取消保溫後，再進行操作。	56
鍋蓋無法蓋上 或者煮飯過程中鍋蓋打開	上框、內蓋密封圈、開蓋按鍵附近是否 有飯粒、米粒附著。	請清除乾淨。	55 73 ～
	是否裝好內蓋？	請裝好內蓋。	74
有樹脂等異味	在剛開始使用時，可能會聞到樹脂等異味，隨著您使用次數增多就會減少。		—
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	烹調使用蛋的料理等時，食材因加熱而膨脹後，可能會沾附在鍋蓋上。如果擔心時，請減少食材的份量。		63

顯示

顯 示	處 理	參照 頁面
顯示「E」開頭的代碼 <div></div>	可能是故障。請拔下電源插頭後，至原購買處委託維修。	—

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。主體內建鋰電池，因此即使拔下電源插頭，仍會持續記憶現在時間、預約時間與保溫經過時間。

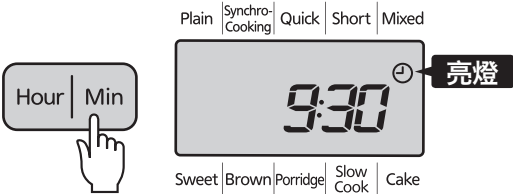
- ※ 進行以下動作時，無法調整時間。
- 煮飯過程中、保溫期間、已設定好預約煮飯、預約煮飯期間與再加熱期間
 - 選擇「Porridge」、「Slow Cook」與「Cake」選單時

■ 例：將「上午9：30」調整為「上午9：35」時

1 連接電源線

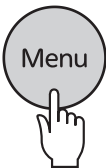
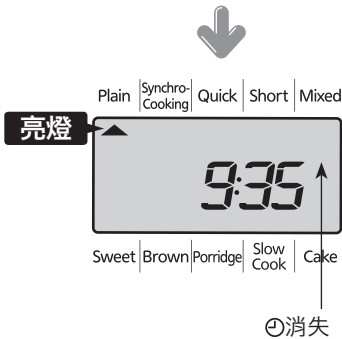
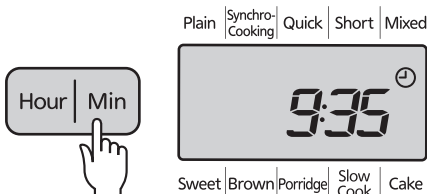
2 設為時間設定模式

按下 [Hour] 鍵或 [Min] 鍵，⌚ 會亮燈。



3 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，即完成時間調整。



- 調整時間過程中想要取消時，按下 [Keep Warm/Cancel] 鍵。

規格

尺寸		1.0L 型 (5.5 杯)	1.8L 型 (10 杯)
電 源		220 V ~ 50 Hz	
額定電力 (W)		564	785
煮飯容量 (L)	Plain	0.18~1.0 (1~5.5 杯)	0.36~1.8 (2~10 杯)
	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)
	Short	0.18~1.0 (1~5.5 杯)	0.36~1.8 (2~10 杯)
	Mixed	0.18~0.54 (1~3 杯)	0.36~1.08 (2~6 杯)
	Sweet	0.18~0.54 (1~3 杯)	0.36~0.9 (2~5 杯)
	Brown	0.18~0.63 (1~3.5 杯)	0.36~1.08 (2~6 杯)
	Porridge	hard soft	0.09~0.36 (0.5~2 杯) 0.09~0.27 (0.5~1.5 杯)
外形尺寸 (cm)*	寬度	28.6	31.4
	深度	34.7	38.1
	高度	24.2	26.2
主體重量 (kg)*		4.0	4.9
電源線長度 (m)*		1.0	1.0

* 為大約數值。

Note

- 1 杯 = 約 150 g。
- 電子鍋的時間有時會依室溫、使用方法，每月發生約 30 秒~120 秒的誤差。

發生停電或本體插頭脫落時

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
預約煮飯期間	定時器會繼續工作 (如果長時間停電，且已過了設定時間，則會立即開始煮飯)。
煮飯過程中	繼續煮飯。
保溫中	繼續保溫。

※ 根據情況條件等，也可能會無法煮出美味可口的米飯，或是保溫的溫度降低。

消耗品與另售品的購買方法

密封圈之類的零件屬於消耗品。根據使用方法的不同，其磨損程度會有差異，但都會隨著使用年限而損耗。當髒汙、異味或破損嚴重時，請向原購買處洽購。
內鍋的氟素塗層會隨著使用而逐漸損耗，有時會出現剝落。(參照 P.49)



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