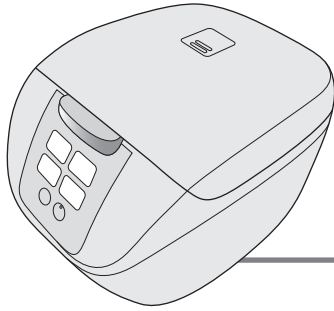


HK

Panasonic®



Operating Instructions

Electronic Warm Jar Household Use

使用說明書

微型電腦飯煲 家庭用Model No. 1.0L **SR-DF101**型號 1.8L **SR-DF181**

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Thank you for purchasing the Panasonic product.

- This product is intended for household use only.
- Please read these instructions carefully and follow safety precautions when using this product.
- Before using this product **please give your special attention to “Safety Precautions” (Page 2~3)**.
- Please make sure the date and name of store of purchase are stamped and keep it with this Operating Instructions.

Reserve it for later use

感謝您購買Panasonic產品。

- 本產品只適合家庭用。
- 使用本產品時，請仔細閱讀本使用說明書並遵循安全注意事項。
- 使用本產品前，請特別留意「安全注意事項」（第14~15頁）。
- 請確保保修證已蓋好購買日期和購買店名戳章，並與本使用說明書放在一起。



保留備用

Safety Precautions

Must be followed!

In order to prevent accidents or injuries to the users, other people, and damage to property, please follow the instructions below.

■ The following charts indicate the degree of damage caused by wrong operation.


 Warning: Indicates serious injury or death.	 Caution: Indicates risk of injury or property damage.
--	--

■ The symbols are classified and explained as follows.


 These symbols indicate prohibition.	 This symbol indicates requirement that must be followed.
---	--

Warning


■ **Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet.**

 (It may cause an electric shock, short circuit or fire.)


■ **Do not insert any objects in the vent or gap.**

 Especially metal objects such as pins or wires. (It may cause an electric shock or malfunction.)

■ **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**


 (It may cause burn or injury.)

■ **Clean the power plug regularly.**

 (A soiled power plug may cause insufficient insulation due to the moisture, and may cause a fire.)

• Unplug the power plug, and wipe with a dry cloth.


■ **Do not damage the power cord or power plug.**

 Following actions are strictly prohibited.

Modifying, placing near heating elements, bending, twisting, pulling, putting heavy objects on top, and bundling the cord (It may cause an electric shock, short circuit or fire.)


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

■ **Do not immerse the appliance in water or splash it with water.**

 (It may cause a short circuit or electric shock.)


• Please enquire with an authorised dealer if water gets inside the appliance.

■ **Use only a power outlet rated at 10 amperes and alternating electric current at 220 volts.**

 (Plugging other devices into the same outlet may cause electric overheating, which may cause a fire.)

• Use only an extended cord rated at 10 amperes minimum.

■ **Discontinue using the appliance immediately and unplug the power connector in cases of abnormal situations and breaking down.**


 (It may cause smoking, a fire, or electric shock.)

(e.g. for abnormal situations or breaking down)

- The power plug and the power cord become abnormally hot.
- The power cord is damaged or power failure occurs when is touched.
- The main body is deformed or abnormally hot.
- The unit gives out smoke or scorching smell.
- There are cracks, looseness or wobbles of the appliance.
- The heating plate is warped or the pan is deformed.

→ Please make enquiries at Panasonic authorized service center for inspection and repair immediately.

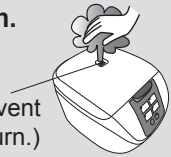
■ **Do not plug or unplug the power plug with wet hands.**

 (It may cause an electric shock.)

■ **Do not get your face close to the steam vent or touch it with your hand. Keep the steam vent out of reach of small children.**



Steam vent (It may cause a burn.)



■ **Do not modify, disassemble, or repair this appliance.**



(It may cause a fire, electric shock or injury.)

• Please make enquiries at the store or the repair department of an authorised dealer.

■ **Insert the power plug firmly.**



(Otherwise it may cause an electric shock and fire caused by the heat that may generate around the power plug.)

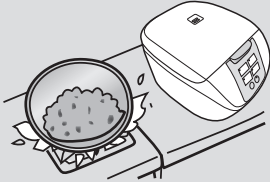
• Do not use a broken power plug or a loose power outlet.

Safety Precautions

Must be followed!

⚠ Caution

■ Do not use the appliance on following places.



- The place where it may be splashed with water or near a heat source.
- The place with an uneven surface or on non-heat-resistant carpet.
- Near a wall or furniture. (It may cause a discoloration or deformation.)

■ Do not touch heating elements while the appliance is in use or after cooking.

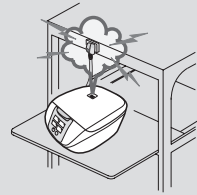


Especially the heating plate (It may cause a burn.)

■ Do not expose the power plug with steam.



- Do not expose the power plug with steam when it is plugged in. (It may cause a short circuit or fire.)
- When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed to steam.



■ Do not touch the hook button while moving the appliance.



(It may cause the outer lid to open, resulting in a burn.)

■ Be sure to hold the power plug when unplugging the power plug.



(Otherwise it may cause an electric shock, short circuit, resulting in fire.)

■ Do not use the cord set (for instrument plug and power plug) that is not specified for use with this appliance. Also do not transfer them.



(It may cause an electric shock, leak, and fire.)

■ Do not open the outer lid while cooking.



(It may cause a burn.)

■ Unplug the power plug from the power outlet when the appliance is not in use.



(Otherwise it may cause an electric shock and fire caused by a short circuit due to the insulation deterioration.)

■ Please allow the appliance to cool down before cleaning it.



(Touching hot elements may cause a burn.)

■ Do not use other pans than the one specified.



(It may cause a burn and injury due to overheat or malfunction.)

Precautions for Use

Please put in correct amount of rice and water and select functions correctly according to the operating instructions.

(So as to avoid overflow of rice water, half-cooked rice or scorched rice.)

Do not put ingredients to be cooked directly into the appliance in which no pan is placed.

(So as to prevent any impurities from causing failure.)

Do not use the appliance on any heat labile object such as carpet, electric heating carpet and tablecloth (made of vinyl plastics), etc.

(So as to avoid poor cooking or fire.)

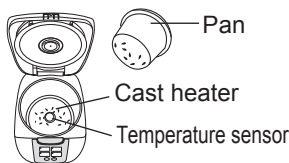
Before using the appliance, remove the protective bag on the pan and the anti-tarnish paper between the pan and the cast heater.
(So as to avoid poor cooking or fire.)

Do not cover the outer lid with cloth or other objects when the appliance is in use.
(So as to avoid deformation, color change of the outer lid or failure.)

Avoid using the appliance under direct sunlight.
(So as to avoid color change.)

Do not serve out rice with any metal object.
(So as to avoid scratching the pan coating and causing peeling of the coating.)

Please always clean the foreign objects such as rice on the pan, cast heater and temperature sensor.



- Do not tilt or overturn the appliance.
- Before cleaning, turn off the power switch and pull out the power plug.

When there is any overflow of rice water from the steam vent, pull out the power plug immediately to disconnect the power supply. Do not resume the use until the rice water on the power plug and the instrument plug is cleaned with a dry cloth.

The appliance is for household use only. Do not use it for any commercial or industrial purposes or any purposes other than cooking.

When power failure occurs during the operation of the appliance, the cooking result may be affected.

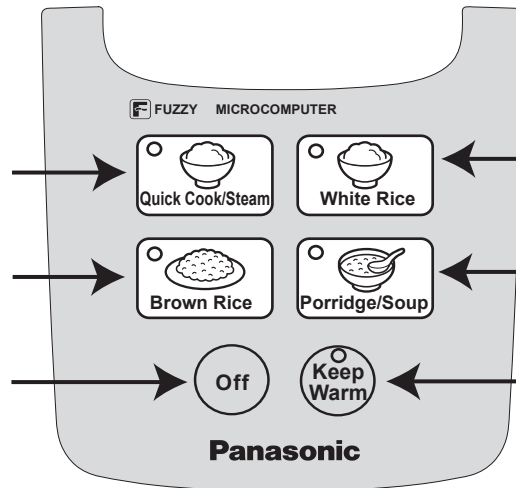
Parts identification

Control panel

Press this button for quick cooking or steam cooking.

Press this button for cooking of brown rice.

Press this button to cancel the previous operation or stop keep warm function.



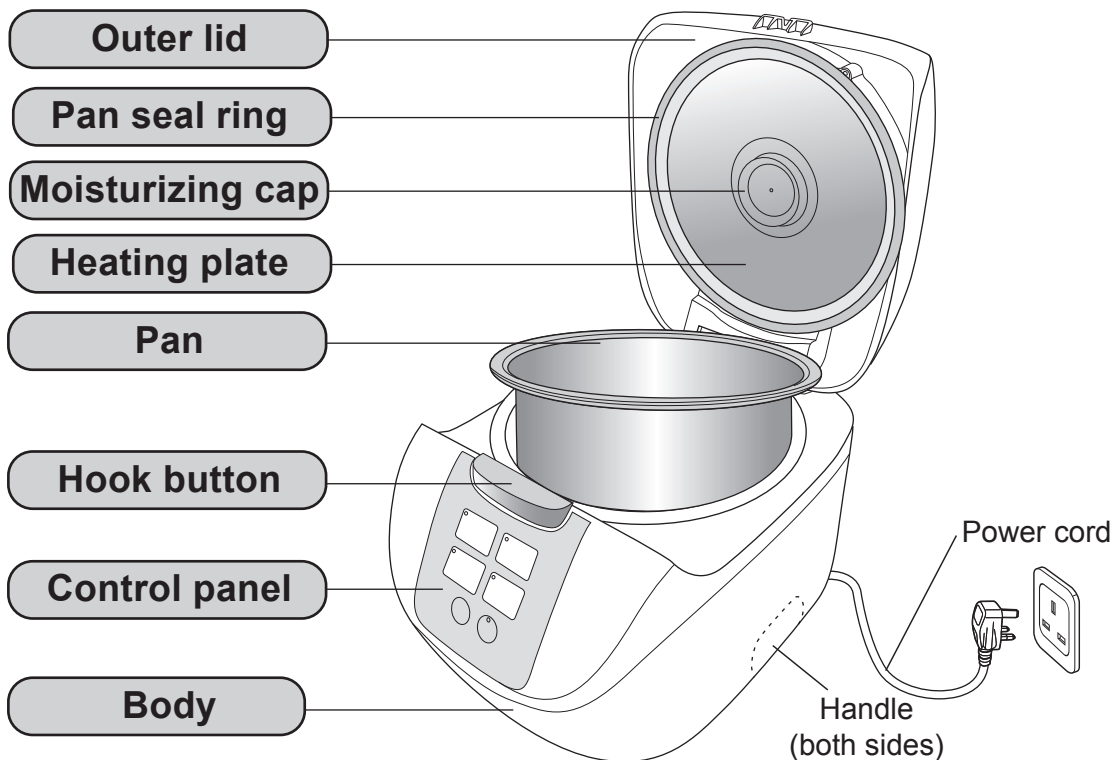
Press this button for cooking of rice.

Press this button for cooking of porridge or soup.

Press this button for keep warm function.

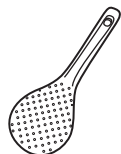
※ This warm jar has no touch sound or end sound.

Entire unit



Accessories

※ Please clean the accessories before using.



Rice scoop (1)




Measuring cup (about 180 mL) (1)

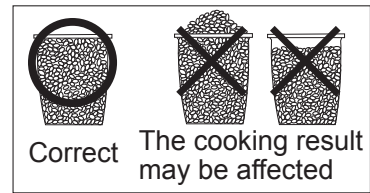


Steaming basket (1)

Preparations

1 Measure rice with the measuring cup provided

- The volume of the measuring cup is about 180 mL (150 g).
- Maximum quantity of rice to be cooked at once  P13.
- When using 1.8 L Model for quick cooking of rice or cooking of long-shaped rice, please keep the maximum quantity of rice within 8 cups.

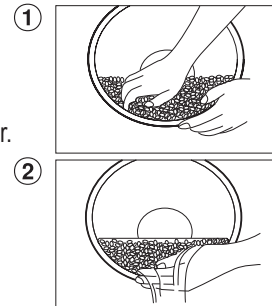


2 Wash the rice till the water turns relatively clear

- ① Wash the rice quickly with plenty of water and stirring the rice lightly to wash it while changing water.
- ② Repeat for several times [wash the rice → pour out water], till the water turns relatively clear.

Attentions

- In order to avoid scratching the non-stick coating on the pan surface, do not wash rice in the pan.
- Wash the rice thoroughly. Otherwise, rice crust may appear and the residual rice bran may affect the taste of the rice.



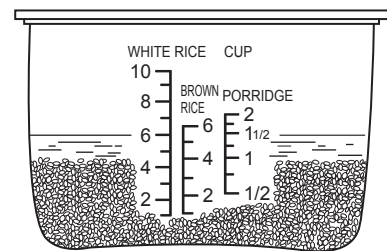
3 Place the washed rice into the pan

- Add water until the corresponding waterline and dry the outside of the pan.
- When adding water, pay attention to the scales at both sides and keep them at the same height.
 - When stewing soup, the total volume of ingredients and water shall not exceed the maximum waterline for "PORRIDGE".
 - When cooking mixed rice or glutinous rice, please add water according to the following table.

<Example> When the rice quantity is 6 measuring cups, wash the rice and put into the pan, then add water into the pan till the water surface reaches scale "6" at waterline of "WHITE RICE".


Rice quantity (measuring cups)	Water quantity (measuring cup provided)			
	Mixed rice		Glutinous rice	
	1.0 L Model	1.8 L Model	1.0 L Model	1.8 L Model
1	1 1/2	1 1/2	1 1/4	1 1/4
2	2 3/4	2 3/4	2	2
3	4	4	3	3
4	---	5	---	4
5	---	6 1/4	---	5

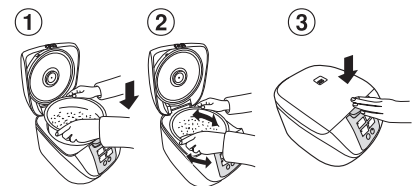
※The above water quantities can be increased or decreased according to personal preference.



(Example: 1.8 L Model)

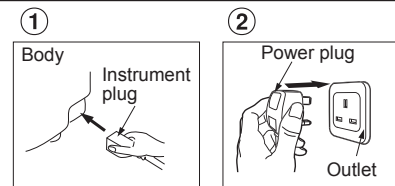
4 Put the pan into the body and close the outer lid

- In order that the pan bottom can be closely attached to the cast heater, please rotate the pan along the direction indicated by the arrow for 2 or 3 times.
- Please check whether the moisturizing cap is correctly positioned. ( P12)
- When closing the outer lid, please confirm that there is a "click" sound.



5 Connect the plugs

- Please connect the instrument plug to the body first and then connect the power plug. Make sure that both plugs are firmly connected.



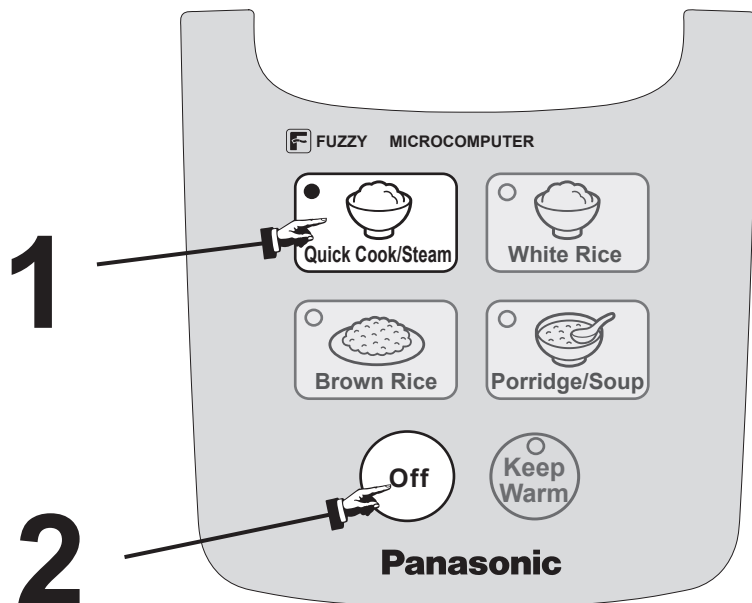
Attentions

- * When using the steaming basket while cooking rice, please refer to the table on the right for the maximum cooking volumes.

Maximum cooking volume (measuring cup provided)

Model No.	1.0 L Model	1.8 L Model
Maximum cooking volume	2	5

Functions Quick Cook/Steam



Kind reminder

- When steaming food at same time as cooking rice, please select [White Rice] function.
- The time of steam shall be determined according to the water quantity in the pan. Please adjust the water quantity according to the time required.
- After the water gets boiled and fully evaporated, the warm jar will turn to the keep warm function automatically.
- If you want to stop steam function during cooking, press [Off] button.
- [Quick Cook/Steam] button can be used for quick cooking rice, please refer to P7 [White Rice] for detailed operations. As the cooking time is shortened, the rice may be harder or there may be rice crust.

Operations (For example: steam with [Quick Cook/Steam] function)

- Add a proper quantity of water (refer to the following table).
- Put the steaming basket into the pan.
- Put the foods to be steamed into the steaming basket.
- Close the outer lid.



1 Press [Quick Cook/Steam] button

- The indicator for [Quick Cook/Steam] lights up and the steaming starts.

◆ The indicator lights up



Table of steaming time and water quantity. The entire duration from the start to the end refers to the time shown in the following table.

Water quantity (approx.)	1/2 Measuring cup	1 Measuring cup	2 Measuring cups	3 Measuring cups
Steaming time (approx.)	15 Minutes	30 Minutes	50 Minutes	65 Minutes

* The maximum time of steaming is about 70 minutes. When the time is up, no matter the water is completely evaporated or not, the warm jar will turn to keep warm function automatically.

The cooking is over

- After the water in the pan gets boiled and fully evaporated, the steaming function is ended and the warm jar will turn to keep warm function automatically.

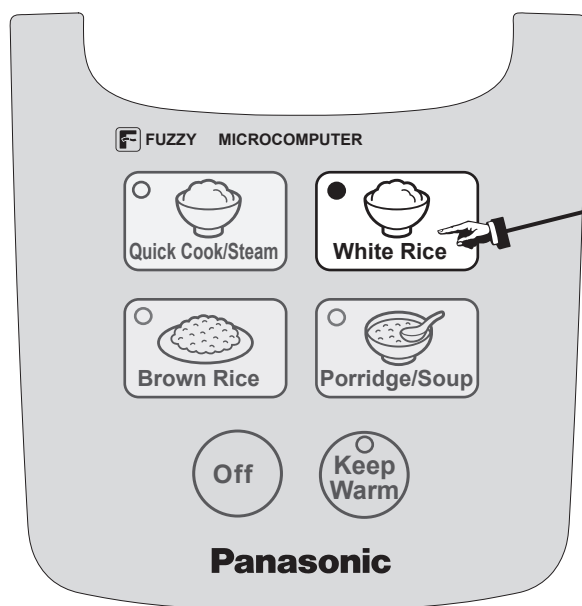
2 Press [Off] button

- No sound when the cooking process is over.
- At this time, the steaming basket is very hot. Please be careful when taking it out.

◆ The indicator lights up The indicator turns off



Functions White Rice • Keep Warm



Kind reminder

- When cooking mixed rice or glutinous rice, please select [White Rice] function. For water quantity, please refer to P5.
- Rice cooked with [White Rice] function can be softer and has a better taste.

Operations (For example: cook rice with [White Rice] function)

1 Press [White Rice] button

- The indicator for [White Rice] lights up and the cooking starts.

◆ The indicator lights up



■ Cooking time (reference)

Quick Cook	About 30 minutes
White Rice	About 38 minutes

- The reference time required for cooking at the voltage of 220 V, the room temperature of 20°C, the water temperature of 18°C and the medium rice quantity refers to the time listed in the left table. (1.0 L Model: 3 cups, 1.8 L model: 5 cups)
- The cooking time may vary slightly according to different voltages, room temperatures, water temperatures, water quantities, rice quantities and rice qualities.
- The cooking time of mixed rice or glutinous rice may vary because of the different ingredients added into the rice.

The cooking is over

Loosen the rice

- When the cooking process is over, the warm jar will turn to keep warm function automatically. To prevent the rice from sticking together, please loosen the rice after cooking.
- No sound when the cooking process is over.

◆ The indicator lights up



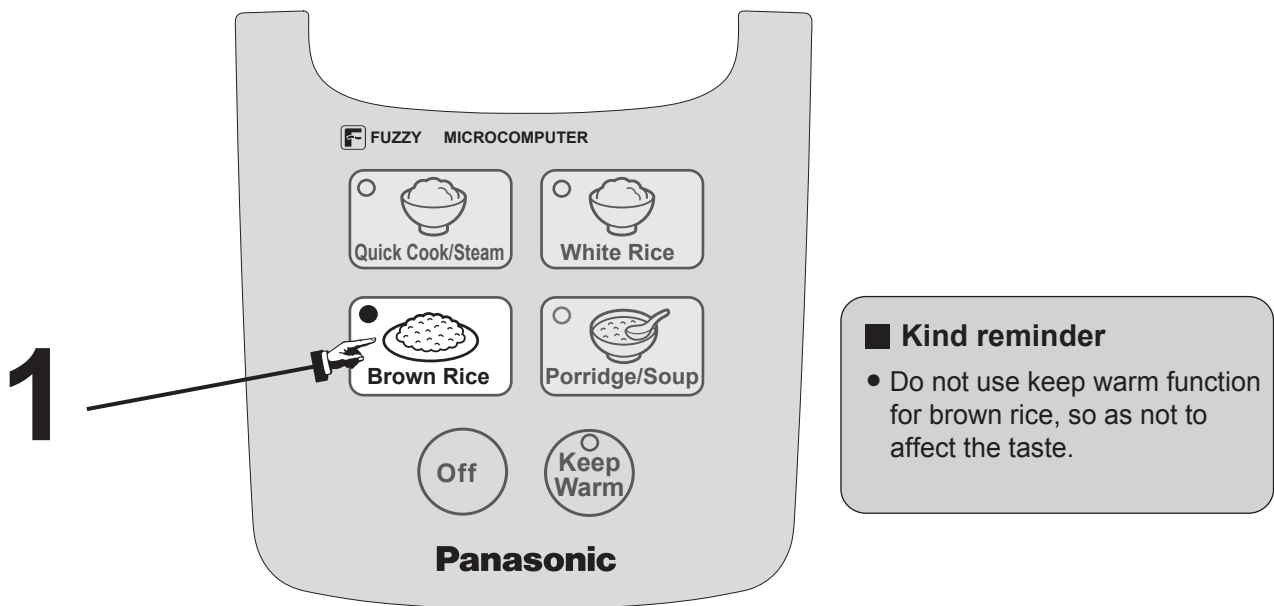
Keep Warm

- When the cooking process is over, all functions will turn to keep warm function automatically. But some functions are not recommended to use keep warm function, when the cooking process is over, please press [Off] button after cooking.
- You can enjoy the rice within 5 hours in keep warm function, so as not to affect the taste or cause strange smell.
- When in keep warm function, there may be some droplets at the edge of the pan.
- The rice taste may be affected if the rice scoop is left in the warm jar when the rice is in keep warm function.

Menu	Keep warm	The result after kept warm
Quick Cook, White Rice, Soup	○	
Brown Rice, Mixed rice, Glutinous rice	×	Affect the taste or cause strange smell
Porridge	×	Rice from getting thicker

Usage

Functions Brown Rice



Operations (For example: cook rice with [Brown Rice] function)

1 Press [Brown Rice] button

- The indicator for [Brown Rice] lights up and the cooking starts.

◆ The indicator lights up



■ Cooking time (reference)

Brown rice	About 1 hour and 50 minutes
------------	-----------------------------

- The reference time required for cooking at the voltage of 220 V, the room temperature of 20°C, the water temperature of 18°C and the medium rice quantity refers to the time listed in the left table. (1.0 L Model: 2 cups, 1.8 L model: 3 cups)
- The cooking time may vary slightly according to different voltages, room temperatures, water temperatures, water quantities, rice quantities and rice qualities.

The cooking is over

Loosen the rice

- When the cooking process is over, the warm jar will turn to keep warm function automatically. However, keep warm function is not recommended to prevent from affecting the taste, press [Off] button after cooking.
- No sound when the cooking process is over.

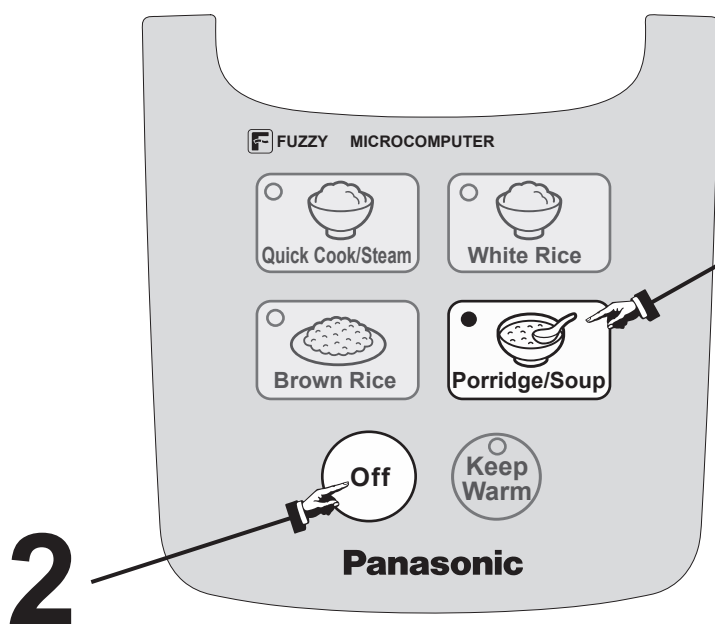
◆ The indicator lights up



The indicator turns off



Functions Porridge/Soup



Kind reminder

- Incorrect water quantity or rice quantity may lead to overflow of rice water from the steam vent.
- When the outer lid is opened in cooking, the amount of moisture condensation may be increased.
- When the porridge is kept in keep warm function for an excessively long time, it will get thicker.
- Each time after use, take off and clean the moisturizing cap so as to prevent any strange smell.

Usage

Operations (For example: when cooking porridge with [Porridge/Soup] function)

1 Press [Porridge/Soup] button

- The indicator for [Porridge/Soup] lights up and the cooking starts.
 - Reference cooking time (approx.): 1 hour and 30 minutes.
- ※ When the maximum cooking volume of soup (ingredients and water) exceeds the maximum waterline for "PORRIDGE", overflow or half-cooked soup may occur. (Refer to P13 for specifications)

◆ The indicator lights up



The cooking is over

2 Press [Off] button

- After the cooking process is over, the warm jar will turn to keep warm function automatically. However, keep warm function is not recommended to prevent from affecting the taste, press [Off] button after cooking.
- No sound when the cooking process is over.


◆ The indicator lights up



The indicator turns off



Recipes

- Caution:**
- Because of the different ingredients added into the rice, there may be scorched rice at the bottom.
 - In this recipe, the cooking volume is for 1.8 L Model. Please refer to the specifications listed on  P13 for cooking volumes for 1.0 L Model.
 - 1 cup (measuring cup): about 150 g.

Mixed Chicken Rice

Ingredients:

Rice	3 measuring cups
Water	4 measuring cups
Chicken	80 g, chopped into small pieces
Burdock	35 g, sliced
Mushroom	2 pieces, after soaking in water, remove the base and shred into strips
Fried bean curd	2 pieces, pour with hot water to remove grease and then shred into strips
Carrot	40 g, shredded into strips

Seasoning:

Cooking wine, soy sauce	20 mL each
Salt	3 g

Cooking method:

- 1) Boil the chicken and burdock in hot water quickly and drain them immediately.
- 2) Wash the rice, put into the pan and add 4 measuring cups of water.
- 3) Pour the seasoning into the pan, stir and put the remaining ingredients in. Close the outer lid.
- 4) Press [White Rice] button to start cooking. When the cooking process is over, you can enjoy the meal.

Corn and Rib Soup

Ingredients:

Ribs	500 g, chopped into 5cm pieces
Corn	2, about 450 g, cut into 5cm pieces
Water	Amount of water for scale 5 waterline of "White Rice"

Seasoning:

Salt	6.5 g
------	-------

Cooking method:

- 1) Put the ribs into boiling water to remove residual blood and drain them for later use.
- 2) Put all ingredients into the pan, add salt and close the outer lid.
- 3) Press [Porridge/Soup] button, and the cooking process will end after about 1 hour and 30 minutes. (Other seasoning such as chicken powder can be added according to personal preference.)

Recipes

Dim Sum (frozen)

Ingredients:

- | | |
|------------------|---------------------------|
| (A) Small pieces | (B) Big pieces |
| Shrimp dumplings | Steamed BBQ pork buns |
| Sumai | Steamed buns |
| | Sticky rice in lotus leaf |

Cooking method:

- 1) Defrosting is not required. Just put the frozen Dim Sum on the steaming basket and spray some water on the surface of Dim Sum.
- 2) Add 1/2 measuring cup of cold water into the pan.
- 3) Put the steaming basket into the pan and close the outer lid.
- 4) Press [Quick Cook/Steam] button, wait for about 10 minutes and then press [Off] button.

Mung Bean and Lilium Porridge

Ingredients:

Mung bean	70 g
Sticky rice	70 g
Lilium	10 g

Seasoning:

Sugar	According to personal preference
-------	----------------------------------

Cooking method:

- 1) Put the washed mung beans, sticky rice and lilium into the pan and add water until scale 1 of waterline for "PORRIDGE".
- 2) Close the outer lid and press [Porridge/Soup] button. The cooking process will end after about 1 hour and 30 minutes.
- 3) Add some sugar according to personal preference and enjoy the meal.

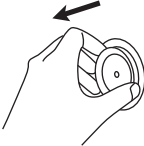
Cleaning and maintenance

Attentions


- Before cleaning and maintenance, please pull out the power plug first. Do not clean the warm jar until it cools down.
- When cleaning the warm jar, do not immerse it into water, or clean it with lacquer thinner, alcohol, cleaning powder or hard brush, etc.
- Do not use dishwasher.

Moisturizing cap

Disassembling
Pull out from the heating plate.



Assembling
Insert into the hole on the heating plate in a reverse direction as disassembly. Please fully insert it into the hole to prevent falling off.



Caution

- The moisturizing cap can be taken off directly. Clean it after each use.
- After cleaning, do not dry it with a dishwasher etc.; otherwise deformation or crack may be caused.
- When installing it after cleaning, please make sure that the seal ring has been installed on the moisturizing cap.

Entire unit • Outer lid (sealed part)

Clean with a well-wrung cloth.

- If foreign objects are not removed, the foreign objects on the heating plate may stick to it and become difficult to remove. Clean the heating plate after each use. As the metal parts are heated, there may be color change or stripes on their surfaces, which will not affect their normal functions.
- Do not pull the pan seal ring.

Pan

- Clean with diluted detergent and soft sponge. Wipe off any water on the pan.
- Color change or stripes may appear on the fluoridized coating surface, which will not affect human health or normal functions of the warm jar.
- Depending on the frequency of use, rubbing traces may appear on the outside of the pan, which will not affect the performance of the warm jar.

Temperature sensor • Cast heater

- When there is any foreign object adhering to such parts, gently scrub it away with fine crocus paper (#600) or a dry cloth.

Accessories

Clean with diluted detergent and soft sponge.



Rice scoop



Measuring cup



Steaming basket

Troubleshooting

Please check the following items

In the following events Items for check	Rice							Rice kept warm	Button operations do not work	The following sounds appear during the use
	Harder	Half-cooked	Softer	Rice water overflow	Rice crust scorched	Strange smell	Color change			
• Incorrect rice quantity or water quantity	●	●	●	●					<ul style="list-style-type: none"> • When there are [click] sounds in cooking, the cast heater is adjusting the temperature, this is not a malfunction. • When there are [pop] sounds in cooking, water drops at the bottom of the pan (outside) and gets broken after being heated. This is not a malfunction. 	
• Rice is not fully washed				●	●	●				
• The pan bottom is uneven	●	●			●					
• There are foreign objects on the outside of the pan or temperature sensor	●	●	●		●	●				
• The outer lid is not correctly closed	●			●			●			
• The moisturizing cap is not correctly installed	●			●		●	●			
• Grease is added when cooking the rice	●	●				●				
• After cooking is finished, the rice is not loosen	●		●							
• Keep warm over 5 hours	●						●			
• The quantity of rice kept warm is too small							●			
• The rice scoop is left in the warm jar when the rice is kept warm							●			
• The cold rice is kept warm							●	●		
• The outer lid is not firmly closed					●					
• The pan is not cleaned					●	●				
• While in cooking, the plug is pulled out or the [Off] button is touched		●								
• The wrong button is pressed	●	●	●	●	●					

Specifications

Model No.		SR-DF101	SR-DF181
Power/rated frequency		220 V ~ 50 Hz	
Rated power (rice cooking)		750 W	
Rated volume of pan L		3	4.8
Rice cooking volume (rice quantity) L	White Rice/Quick Cook	0.18~1.0 [1~5.5 cups]	0.18~1.8 [1~10 cups] Quick Cook [1~8 cups]
	Brown Rice	0.18~0.54 [1~3 cups]	0.18~1.08 [1~6 cups]
	Mixed rice/Glutinous rice	0.18~0.54 [1~3 cups]	0.18~0.9 [1~5 cups]
Porridge cooking volume (rice quantity) L		0.09~0.18 [1/2~1 cup]	0.09~0.36 [1/2~2 cups]
Maximum cooking volume (ingredients + water) for soup L		1.5※	2.3※
Power cord length (approx.) m		1.0	
Product weight (approx.) kg		2.5	2.8
Dimensions (approx.) cm	Width	24.5	
	Length	33.9	
	Height	19.9	24.7

- Marked with ※, it means that the maximum cooking volume for soup is the highest waterline for "PORRIDGE".
- For power cord replacement and product repairing, please contact the authorized service center of Panasonic.
- The design and specifications are intended to change without prior notice.

安全注意事項

請務必遵守！


為防止造成人身傷害、財產損失，請務必遵守以下安全注意事項。


■ 因錯誤操作所產生的損害程度，如下區分說明。

 **警告：** 表示嚴重傷害或死亡。

 **注意：** 表示人身傷害或財產損失。


■ 希望遵守的內容分類，用下列圖標來區分說明。

 這些圖標表示禁止的內容。


 此圖標表示務必執行的內容。

警告

■ 如果電源線、電源插頭破損，或是連接電源插座的電源插頭鬆了，請勿使用本產品。

 (以免造成觸電、短路或火災。)


■ 請勿將任何物體插入散熱孔或間隙中。

 特別是金屬物，如針或電線。(以免造成觸電或故障。)

■ 本產品並非設計給身體、感官或心智功能不足者(包括孩童)，或缺乏經驗及知識者使用，除非有負責他們安全的人員給予監督或指導，才能使用本產品。請注意避免讓孩童戲玩本產品。


 (以免造成燙傷或受傷。)

■ 定期清潔電源插頭。

 (以免灰塵聚積在電源插頭上，因濕氣導致絕緣不良，從而引起火災。)

• 拔下電源插頭，並用乾布擦拭。

■ 請勿損毀電源線或電源插頭。

 嚴格禁止執行以下動作。

對電源線加工、置於加熱元件附近、彎曲、扭曲、拉伸、將重物放在上面或捆成一束(可能造成觸電、短路或火災。)


• 如果電源線損毀，必須由製造商、服務代表或類似的合格人員更換，以免發生危險。

■ 禁止將本產品浸在水中或淋水。

 (以免造成短路或觸電。)


• 如果本產品進水，請諮詢授權的經銷商。

■ 只能使用額定值10 A與220 V交流電的電源插座。

 (若與其它電器並用，可能會因發熱而引起火災。)

• 只能使用額定值至少10 A的延長線。

■ 發生下列異常情況或故障時，請立即停止使用，並拔掉電源插頭。

 (以免造成冒煙、火災或觸電。)


• 電源插頭和電源線異常發熱。
• 電源線損毀或碰到線後發生斷電。
• 本體發生變形或異常發熱。
• 本體冒煙或發出焦味。
• 產品破裂、鬆動或晃動。
• 放熱板翹曲或內鍋變形。

→ 請立即前往Panasonic授權服務中心進行檢查及維修。


■ 禁止濕手插或拔除電源插頭。

 (以免導致觸電。)

■ 請勿讓臉靠近或用手碰觸蒸氣口。請勿讓蒸氣口位於兒童能觸及的地方。


 蒸氣口 
(以免造成燙傷。)

■ 請勿擅自改裝、拆分或修理本產品。

 (以免造成火災、觸電或受傷。)

• 請諮詢購買店家或授權經銷商的維修部。

■ 將電源插頭插到底。

 (否則可能會因插頭附近產生的高溫，造成觸電和火災。)

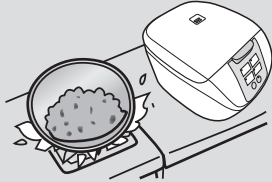
• 請勿使用損毀的電源插頭或鬆動的電源插座。

安全注意事項

請務必遵守！

⚠ 注意

■ 請勿在下列地方使用本產品。



- 可能會被淋水或接近熱源之處。
- 不平坦的表面或不耐熱的墊子上。
- 靠近牆壁及家具。（以免發生變色或變形。）

■ 本產品使用中或剛烹調後，請勿碰觸加熱元件。

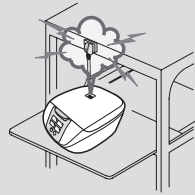


特別是放熱板（可能會造成燙傷。）

■ 切勿使電源插頭接觸蒸氣。



- 切勿使插入的電源插頭接觸蒸氣。（以免造成短路或火災。）
- 使用含有滑台的櫃子時，在電源插頭不會接觸到蒸氣的地方使用本產品。



■ 移動本產品時請勿碰觸開蓋按鈕。



（以免導致外蓋打開而造成燙傷。）

■ 拔掉電源插頭時，務必握住電源插頭。



（否則可能會造成觸電、短路或火災。）

■ 請勿使用非本產品專用的電源線組（本體插頭、電源插頭），並禁止把本電源線組轉用到其它地方。



（以免造成觸電、漏電及火災。）

■ 請勿在烹調時打開外蓋。



（以免造成燙傷。）

■ 不使用本產品時，應從電源插座拔下電源插頭。



（否則可能會因絕緣劣化而短路，造成觸電和火災。）

■ 在本產品冷卻後再進行清洗。



（接觸高溫元件可能會造成燙傷。）

■ 禁止使用非專用內鍋。



（以免因過熱或故障而造成燙傷和受傷。）

使用注意事項

請按使用說明書所示，正確加入米量、水量並正確選擇功能。

（以免引起米水溢出、飯煮不熟或出現飯焦等。）

請勿把需要烹調的食物直接倒入沒放內鍋的電飯煲內。

（以免因雜質而引起故障。）

請勿在地毯、電熱地毯、台布（乙烯塑料製）等不耐高溫的物品上使用本產品。

（以免烹調不良或發生火災。）

使用本產品之前務必去掉內鍋保護袋及內鍋與電熱板之間的防鏽紙。

（以免烹調不良或發生火災。）

本產品使用中請勿將布或其它物品蓋在外蓋上。

（以免外蓋變形、變色或發生故障。）

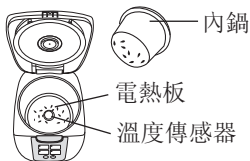
避免在陽光直射下使用本產品。

（以免引起變色。）

請勿使用尖銳的金屬製品盛飯。

（以免刮傷內鍋塗層，導致塗層脫落。）

請及時清潔內鍋、電熱板和溫度傳感器上的飯粒等異物。



- 請勿將本產品傾斜或翻轉。
- 進行清潔之前，請關閉電源，並拔掉插頭。

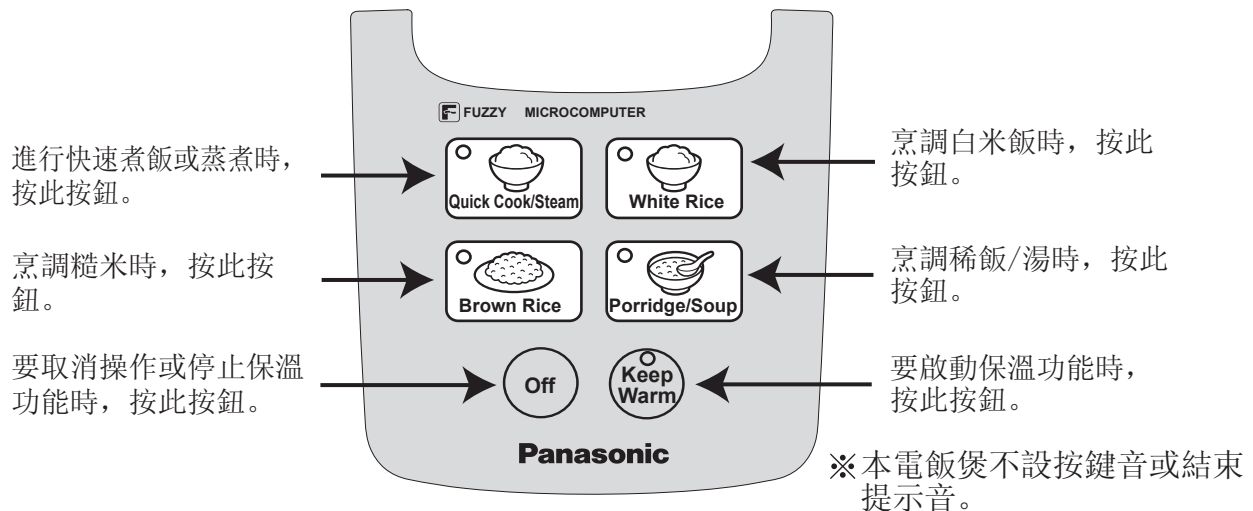
若米水從蒸氣口溢出，請先拔掉電源插頭，切斷電源。用乾布擦去電源插頭、本體插頭等部位的米水後，方可繼續使用。

本產品只供家庭用。請勿用於商業或工業用途以及烹調以外的其它用途。

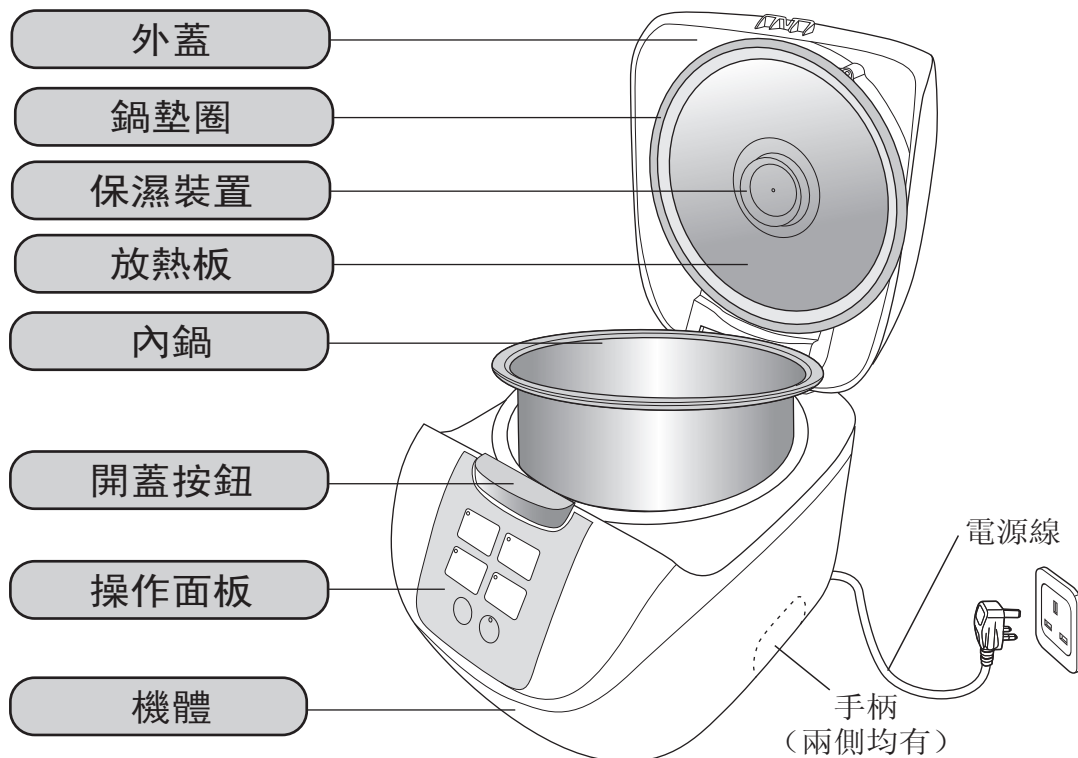
本產品使用中如發生停電，則可能會影響烹調效果。

零件名稱

操作面板

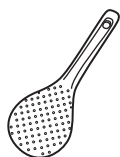


本體



附屬品

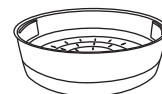
※附屬品在使用前請進行清洗。



飯勺
(1個)




量杯 (約180毫升)
(1個)

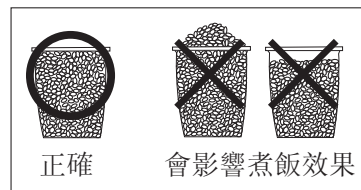


蒸籠
(1個)

準備工作

1 用附屬的量杯量米

- 1量杯大約180毫升（約150克）。
- 一次可煮的米量  P25。
- 用1.8 L型進行快速煮飯或烹調長身米粒時，最大米量請控制在8杯以內。

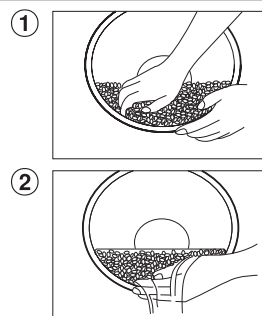


2 將米洗至水清

- ① 加入充分的水，快速搓洗後立即倒掉水。
- ② 重複數次[洗米→用水沖洗]，將米洗至水清為止。

注意事項

- 為避免擦傷內鍋表面的不粘塗層，請勿直接用內鍋洗米。
- 請把米洗乾淨。否則可能產生飯焦，而且殘留的米糠會影響米飯的味道。



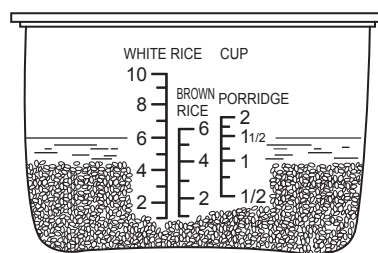
3 將洗好的米放入內鍋

- 根據需要加水至相應的水位線，並擦乾內鍋外表面。
- 加水時要看左右兩邊的刻度，使其保持同一高度。
 - 燉湯時，材料加水的容量不能超過「PORRIDGE（稀飯）」的最大水位線。
 - 煮什錦飯、糯米飯時，按照下表加水。

米量（量杯）	水量（附屬的量杯）			
	什錦飯		糯米飯	
	1.0 L型	1.8 L型	1.0 L型	1.8 L型
1	1½	1½	1¼	1¼
2	2¾	2¾	2	2
3	4	4	3	3
4	---	5	---	4
5	---	6¼	---	5


※以上水量可根據個人喜好適當增減。

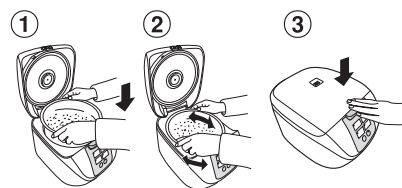
<例> 煮6量杯的白米飯時，將米淘洗乾淨，把米加入內鍋，加水至標有「WHITE RICE（白米）」側的水位刻度「6」。



（例如：1.8 L型）

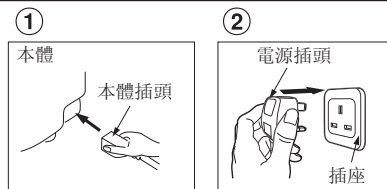
4 將內鍋裝入本體後，蓋上外蓋

- 為使鍋底和電熱板能緊密貼附，請將內鍋按箭頭所示方向轉動2-3次。
- 確認保濕裝置是否安裝到位。  P24
- 蓋上外蓋時，請確認發出「咔嗒」一聲。



5 插上插頭

- 請先插上本體插頭，再插電源插頭，並確認兩者均已插到底。



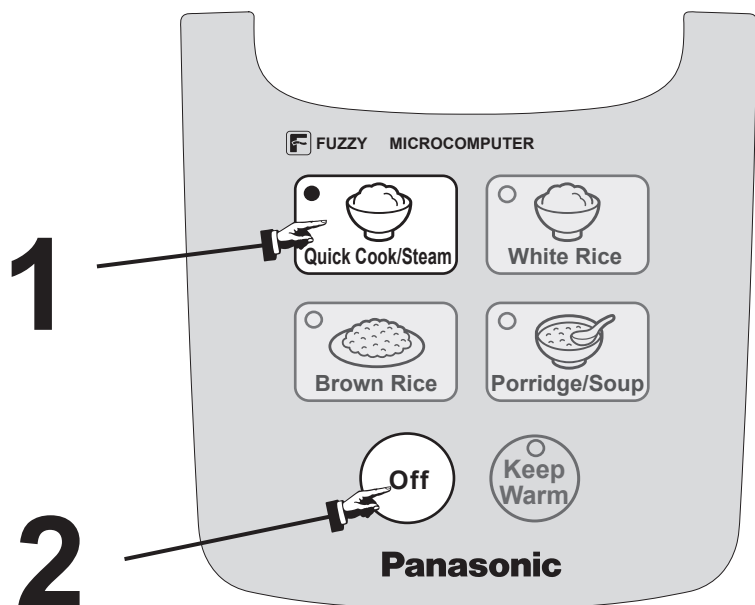
注意事項

- * 在煮飯的同時使用蒸籠時，最大烹調容量如右圖所示。

最大烹調容量（附屬的量杯）

型號	1.0 L型	1.8 L型
最大烹調容量	2	5

功能 Quick Cook/Steam (快速/蒸饅)

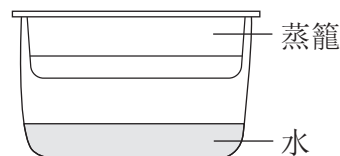


■ 溫馨提示

- 煮飯的同時進行蒸煮時，請選擇 [White Rice] 功能。
- 蒸煮的時間視內鍋中的水量而定。請根據所需時間調節水量。
- 水沸騰並完全蒸發後，便自動轉為保溫狀態。
- 若欲在中途停止蒸煮，請按 [Off] 按鈕。
- [Quick Cook/Steam] 按鈕也可用於快速煮飯，方法請參閱 P19 [White Rice]。因時間縮短，米飯會稍硬或有飯焦產生。

操作 (例如：用 [Quick Cook/Steam] 功能進行蒸煮時)

- 放入適量的水 (參照下表)。
- 將蒸籠放入內鍋。
- 將需蒸煮的食物放入蒸籠。
- 蓋好外蓋。



1 按 [Quick Cook/Steam] 按鈕

◆ 指示燈亮起

- [Quick Cook/Steam] 指示燈亮起，開始蒸煮。



時間及水量表。下表的時間是指從開始到結束，全程的時間。

水量 (約)	1/2 量杯	1 量杯	2 量杯	3 量杯
蒸煮時間 (約)	15 分鐘	30 分鐘	50 分鐘	65 分鐘

* 可蒸煮的最長時間約70分鐘。那時無論水有沒有完全蒸發，都將自動轉為保溫狀態。

烹調結束

- 內鍋中的水沸騰並完全蒸發後，蒸饅程序結束，並將自動轉為保溫狀態。

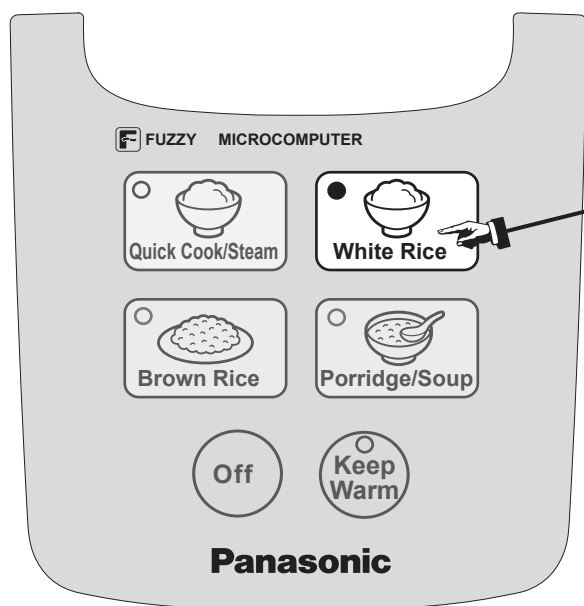
◆ 指示燈亮起 指示燈熄滅

2 按 [Off] 按鈕

- 結束時不設提示音。
- 此時，蒸籠會非常熱。取出時請務必當心燙手。



功能 White Rice • Keep Warm (白米 • 保溫)



■ 溫馨提示

- 煮什錦飯、糯米飯時，請選擇[White Rice]功能。水量 請參閱 P17。
- 用[White Rice]功能煮出的米飯更鬆軟可口。

操作 (例如：用[White Rice]功能煮飯時)

1 按[White Rice]按鈕

- [White Rice]指示燈亮起，開始烹調。

◆ 指示燈亮起



■ 烹調時間 (參考)

Quick Cook	約30分鐘
White Rice	約38分鐘

- 左表時間為電壓220 V、室溫20°C、水溫18°C、米量為中間量時，烹調所需的參考時間。(1.0 L型：3杯，1.8 L型：5杯)
- 烹調時間會根據電壓、室溫、水溫、水量、米量、米質的不同而變化。
- 什錦飯/糯米飯的烹調時間根據加入的材料而變化。

烹調結束

翻鬆米飯

- 烹調結束後，將自動轉為保溫狀態。為防止米飯粘在一起，請盡快翻鬆米飯。
- 結束時不設提示音。

◆ 指示燈亮起



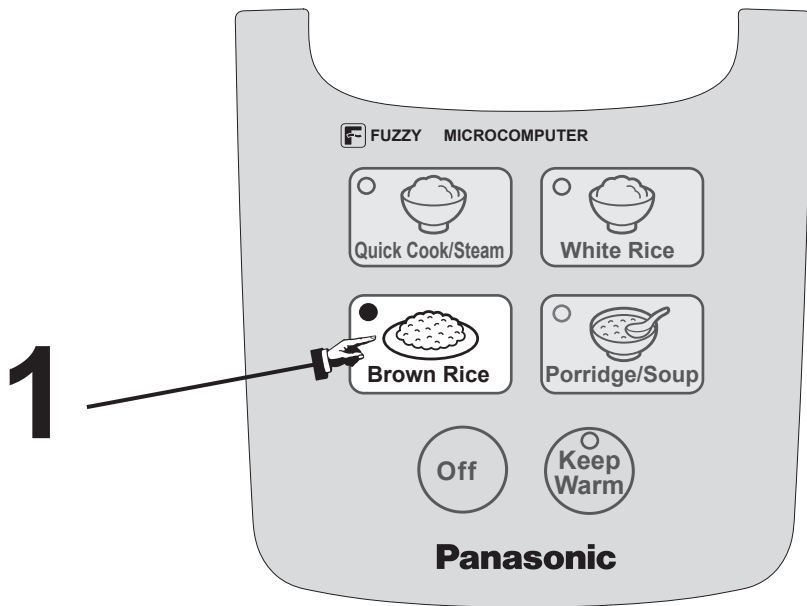
保溫

- 所有功能在烹調結束後都將自動轉為保溫狀態。但是一部分功能不建議保溫，烹調結束後請盡快按[Off]按鈕。
- 米飯以在保溫5小時以內食用為佳，以免影響口感或有異味。
- 保溫時，內鍋的邊緣部有時會出現少量水珠。
- 保溫時內鍋中如放有飯勺等盛飯用具則會影響米飯的味道。



功能	保溫	保溫後的結果
快速，白米，湯	○	
糙米飯，什錦飯，糯米飯	×	影響口感或有異味
稀飯	×	導致稀飯變稠

功能 Brown Rice (糙米)



■ 溫馨提示

- 糙米飯請勿保溫，以免影響口感。

操作 (例如：用[Brown Rice]功能煮飯時)

1 按[Brown Rice]按鈕

- [Brown Rice]指示燈亮起，開始烹調。

◆ 指示燈亮起



■ 烹調時間 (參考)

Brown rice	約1小時50分鐘
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- 左表時間為電壓220 V、室溫20°C、水溫18°C、米量為中間量時，烹調所需的參考時間。(1.0 L型：2杯，1.8 L型：3杯)
- 烹調時間會根據電壓、室溫、水溫、水量、米量、米質的不同而變化。

烹調結束

翻鬆米飯

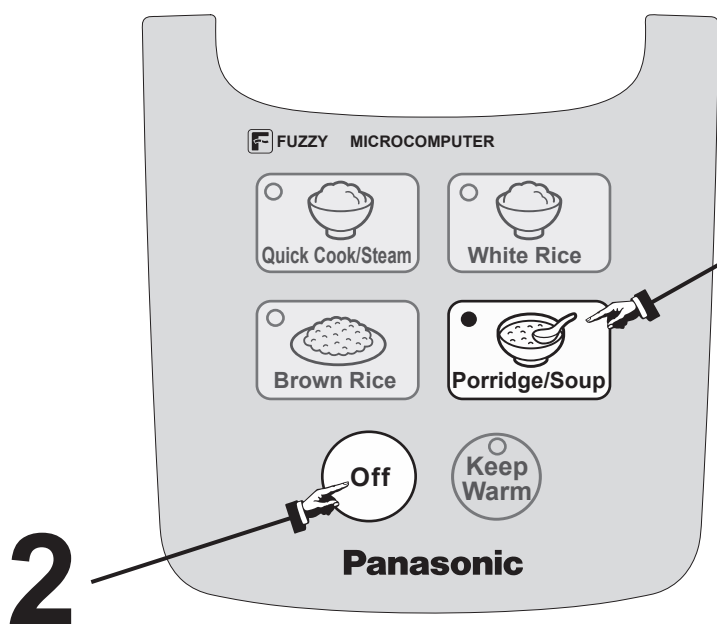
- 烹調結束後，將自動轉為保溫狀態。但是為避免因保溫而影響口感，請盡快按[Off]按鈕。
- 結束時不設提示音。

◆ 指示燈亮起

指示燈熄滅



功能 Porridge/Soup (稀飯/湯)



■ 溫馨提示

- 水量或米量不正確，可能會導致米水從蒸氣口中溢出。
- 烹調中打開外蓋，會促使水滴凝結於放熱板上。
- 如保溫時間過長，稀飯將會變稠。
- 每次使用完畢後，應取下保濕裝置進行清洗，以免產生異味。

操作 (例如：用[Porridge/Soup]功能煮稀飯時)

1 按[Porridge/Soup]按鈕

- [Porridge/Soup]指示燈亮起，開始烹調。
- 烹調參考時間 (約)：1小時30分鐘。

◆ 指示燈亮起



※ 湯的最大烹調量 (材料+水) 如超過「PORRIDGE (稀飯)」的最大水位線，可能會造成溢出或不熟。(P25 規格)

烹調結束

2 按[Off]按鈕

- 烹調結束後，將自動轉為保溫狀態。但是為避免因保溫而影響口感，請盡快按[Off]按鈕。
- 結束時不設提示音。


◆ 指示燈亮起



指示燈熄滅



菜譜

- 注意：
- 根據加入米飯內的不同材料，飯的底部可能有燒焦的現象。
 - 本菜譜中的烹調量以**1.8 L**型為例。**1.0 L**型的烹調量  **P25**規格。
 - **1杯**（量杯）：約**150克**。

什錦雞飯

材料：

米	3量杯
水	4量杯
雞肉	80克，切小塊
牛蒡	35克，削成小薄片
香菇	2個，泡發後，去蒂切細絲
油炸豆腐	2塊，淋熱水去油後，切細絲
紅蘿蔔	40克，切細絲

調味料：

料酒、醬油	各20毫升
鹽	3克

做法：

- 1) 將雞肉、牛蒡放入熱水汆一下後撈起。
- 2) 米洗淨，放入內鍋，加入4量杯的水。
- 3) 放入調味料攪拌後，放入剩餘的材料，並蓋上外蓋。
- 4) 按[White Rice]按鈕，開始烹調。結束後即可食用。

玉米排骨湯

材料：

排骨	500克，切成5厘米的段
玉米	2個，約450克，切成5厘米的段
水	「White Rice（白米）」的5刻度線水量

調味料：

鹽	6.5克
---	------

做法：

- 1) 將排骨放入沸水去掉血沫，撈起瀝乾備用。
- 2) 將所有材料放入內鍋，加入鹽，蓋上外蓋。
- 3) 按[Porridge/Soup]按鈕，約1小時30分鐘後，烹調結束。
（可根據個人喜好，加入雞粉等調味料。）

菜譜

點心（急凍）

材料：

- | | |
|---------|---------|
| (A) 小點類 | (B) 大點類 |
| 蝦餃 | 叉燒包 |
| 燒賣 | 小籠包 |
| | 糯米雞 |

做法：

- 1) 無需解凍，把點心放在蒸籠上，並在點心表面灑少許水。
- 2) 將1/2量杯涼水加入內鍋。
- 3) 將蒸籠放入內鍋後，蓋上外蓋。
- 4) 按[Quick Cook/Steam]按鈕，約過10分鐘後，按[Off]按鈕。

綠豆百合稀飯

材料：

- | | |
|----|-----|
| 綠豆 | 70克 |
| 糯米 | 70克 |
| 百合 | 10克 |

調味料：

- | | |
|---|-------|
| 糖 | 按個人口味 |
|---|-------|

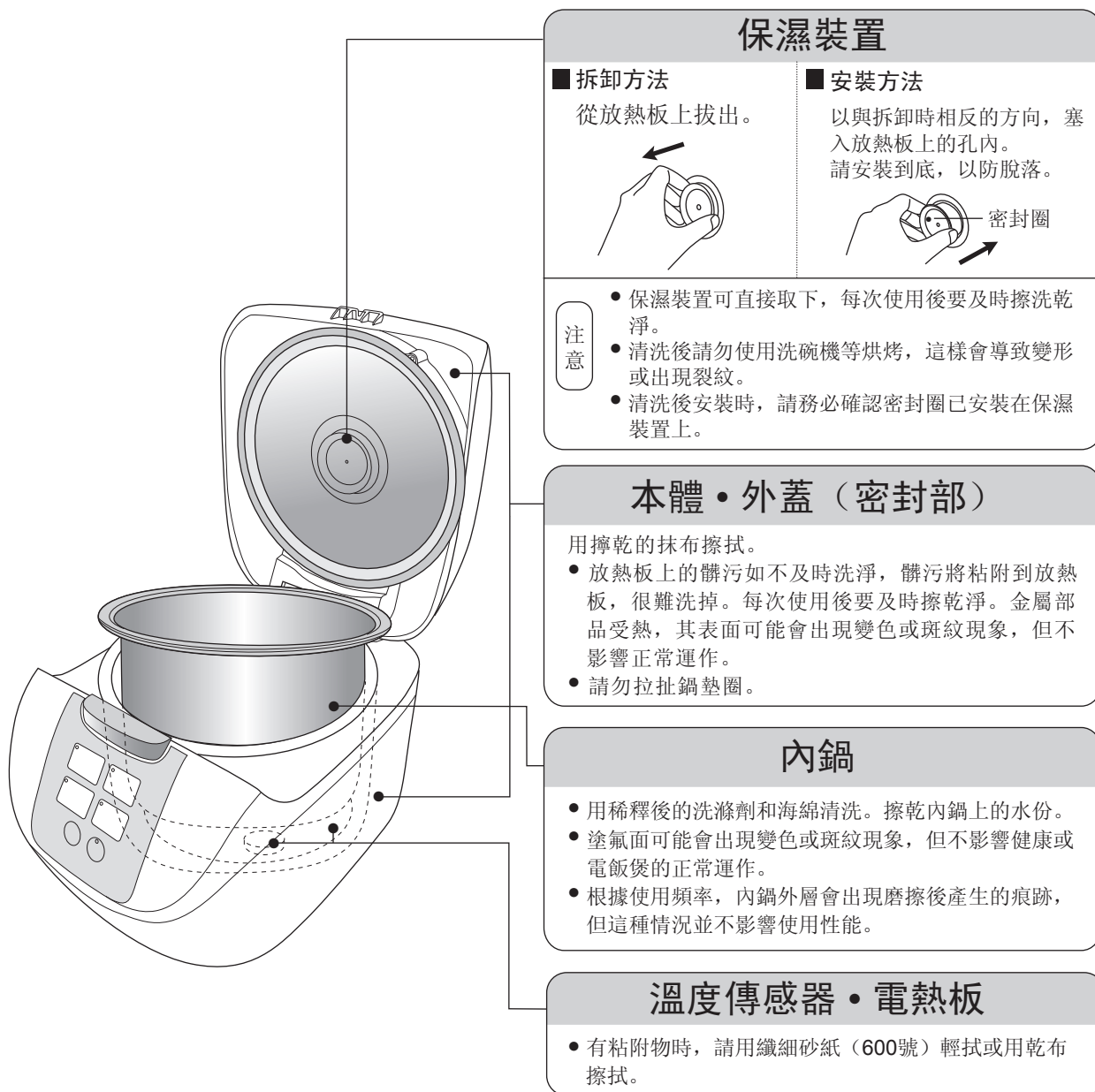
做法：

- 1) 把洗好的綠豆、糯米和百合放入內鍋，加水至「PORRIDGE（稀飯）」的1刻度線。
- 2) 蓋上外蓋，按[Porridge/Soup]按鈕。約1小時30分鐘後，烹調結束。
- 3) 按個人口味加入適量的糖，即可食用。

清潔保養

注意事項

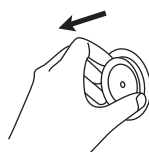
- 清潔保養前，務必拔掉電源插頭，等電飯煲冷卻後再進行清潔。
- 清潔時，切勿將電飯煲浸入水中，不要使用天拿水、酒精、去污粉、硬質刷等擦拭。
- 請勿使用洗碗機。



保濕裝置

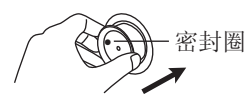
■ 拆卸方法

從放熱板上拔出。



■ 安裝方法

以與拆卸時相反的方向，塞入放熱板上的孔內。請安裝到底，以防脫落。



注意

- 保濕裝置可直接取下，每次使用後要及時擦洗乾淨。
- 清洗後請勿使用洗碗機等烘烤，這樣會導致變形或出現裂紋。
- 清洗後安裝時，請務必確認密封圈已安裝在保濕裝置上。

本體·外蓋 (密封部)

用擰乾的抹布擦拭。

- 放熱板上的髒污如不及時洗淨，髒污將粘附到放熱板，很難洗掉。每次使用後要及時擦乾淨。金屬部品受熱，其表面可能會出現變色或斑紋現象，但不影響正常運作。
- 請勿拉扯鍋墊圈。

內鍋

- 用稀釋後的洗滌劑和海綿清洗。擦乾內鍋上的水份。
- 塗氟面可能會出現變色或斑紋現象，但不影響健康或電飯煲的正常運作。
- 根據使用頻率，內鍋外層會出現磨擦後產生的痕跡，但這種情況並不影響使用性能。

溫度傳感器·電熱板

- 有粘附物時，請用纖維砂紙（600號）輕拭或用乾布擦拭。

附屬品

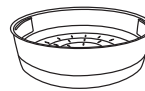
用稀釋後的洗滌劑和海綿清洗。



飯勺



量杯



蒸籠

故障排除

請檢查下列項目

檢查項目	發生下列情況時				飯焦過於黑	飯在保溫中			無效 按鈕操作	使用中出現下列聲音
	過硬	未煮熟	過軟	溢出水		發出異味	變色	乾燥		
● 米量或水量不正確	●	●	●	●					● 插頭拔掉了或鬆了。	● 煮飯中發出「叭」的聲音，是內鍋底部（外側）的水滴受熱膨脹後產生的破裂聲音，並非故障。
● 米未淘洗乾淨				●	●	●				
● 內鍋底凹凸不平	●	●			●					
● 內鍋外側、溫度傳感器上有異物	●	●	●		●	●				
● 外蓋未蓋妥	●			●			●			
● 保濕裝置未正確安裝	●			●		●	●	●		
● 放入油脂烹調	●	●				●				
● 烹調結束後，沒有翻鬆米飯	●		●							
● 保溫5小時以上	●					●	●	●		
● 保溫的飯量過少										
● 飯勺插於飯中保溫						●				
● 冷飯保溫						●	●	●		
● 沒有蓋緊外蓋					●	●				
● 內鍋沒有洗乾淨										
● 烹調中拔掉插頭或碰觸了[Off]按鈕		●								
● 錯按了按鈕	●	●	●	●	●					

規格

型號		SR-DF101	SR-DF181
電源/額定頻率		220 V ~ 50 Hz	
額定功率（煮飯時）		750 W	
內鍋的額定容量 升		3	4.8
煮飯容量 （米量）升	白米/快速	0.18~1.0 [1~5.5杯]	0.18~1.8 [1~10杯] 快速 [1~8 杯]
	糙米	0.18~0.54 [1~3杯]	0.18~1.08 [1~6杯]
	什錦飯/糯米飯	0.18~0.54 [1~3杯]	0.18~0.9 [1~5杯]
煮稀飯容量（米量）升		0.09~0.18 [1/2~1杯]	0.09~0.36 [1/2~2杯]
湯的最大烹調容量（材料+水量）升		1.5※	2.3※
電源線長度（約）米		1.0	
產品重量（約）公斤		2.5	2.8
尺寸（約） 厘米	寬	24.5	
	長	33.9	
	高	19.9	24.7

- ※表示湯的最大烹調容量為「PORRIDGE（稀飯）」的最大水位線。
- 電源線的更換或產品的修理請與Panasonic授權服務中心聯繫。
- 設計和規格若有變更，恕不另行通知。

Memo

備忘

In Trouble
困難時

Panasonic Appliances Rice Cooker (Hangzhou) Co., Ltd.
Website: <http://panasonic.net>

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