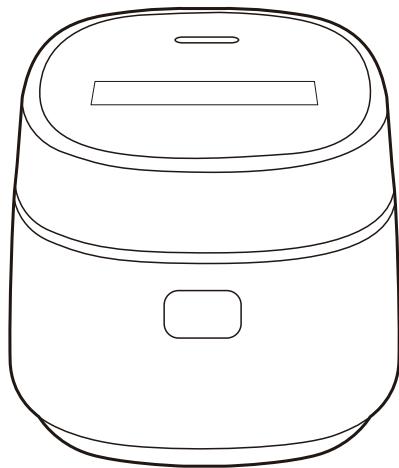


# Operating Instructions

Household Use Electronic Warm Jar

Model No. SR-A105D-W

## Contents



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

中文請參考P15-尾頁。

Thank you for purchasing this Panasonic product.

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

Keep for future use

The Warranty is attached separately.



<b>Safety Precautions .....</b>	2-3
Instructions for Use .....	4
<b>Parts Identification</b>	
● Main body .....	5
● Control panel .....	5
<b>Preparation</b>	
● Wash rice and add water .....	6
● Function selecting/Setting cooking time/ Tips to cook delicious rice .....	7
<b>Menu Functions</b>	
● Delicious · Quick · Mixed Rice · Casserole/ ● Keep Warm/Reheat .....	8
Congee · Cuisines · Open-lid /Timer Function .....	9
<b>Cleaning and Maintenance .....</b>	
Recipes .....	11
<b>Troubleshooting .....</b>	
Error Codes Indication .....	13
Specifications .....	14

Before Use

Usage

In trouble

# Safety Precautions

Be sure to observe the following precautions

To prevent personal injury, injury to others and property damage, the following instructions must be followed.

■ The following symbols show the damage or harm level caused by incorrect operation.



**WARNING:** Indicates a potential hazard which could result in death or serious injury.



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

■ Classification and description of symbols are as follows.



This symbol indicates an action that is prohibited.



This symbol indicates an action that must be followed.



## WARNING

### ■ Power supply · Power cord · Power plug



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

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

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

● Do not damage the power cord or power plug.

· The following actions are strictly prohibited: Damaging, processing, making contact with or near high temperature surfaces or heating elements, forcibly bending, twisting, pulling, hanging/pulling over sharp corners, placing heavy objects on it, tying into bundles, sandwiching, pulling the power cord to move. (So as to avoid electric shock due to damaged power cord and power plug or avoid fire due to short circuit.)

● Do not connect or disconnect the power plug with wet hands.

· Make sure your hands are dry before touching the power plug or the product. (To avoid causing an electric shock or injury.)

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

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



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

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

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

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

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

● Single-phase bipolar grounded power outlets should be used for this appliance to ensure reliable grounding. If a grounding device is not installed, electrostatic induction of other metal parts such as housing may occur.

(To avoid causing the risk of electric shock due to failure or electric leakage.)

● Clean the power plug regularly.

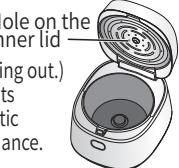
(To avoid causing a fire due to poor insulation of the power plug due to accumulation of moisture and foreign matter.)

→ Disconnect the power plug and wipe it with a dry cloth.

### ■ Main body

● Do not insert anything into the vent or gaps, especially pins or other metal objects.

(To avoid causing an electric shock or abnormal operation.)



● Do not place items which may clog the hole on the heating plate into the pan.

(So as to avoid burns or injuries resulting from steam or cooked food blowing out.)

Cooking methods which involve ingredients and seasonings that are placed into a plastic bag to heat cannot be done with this appliance.

● Do not modify, disassemble, or repair this appliance.

(To avoid causing a fire, electric shock or injury.)

→ For repair, please contact a Panasonic authorized service center.

● Do not use this appliance for any purpose other than those described in the Operating Instructions.

(To avoid causing a fire, burn, injury or electric shock.)

· Panasonic shall not assume any responsibility for improper use or failure to follow the operating instructions.

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

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

→ Please contact a Panasonic authorized service center if water gets inside the appliance.



# ! WARNING

## ■ Use

- When in use or after cooking, do not put your face or hands near the steam vent. Special attention must be paid to children and infants. (To avoid causing a burn.) 
- Do not open the lid or move the main body during cooking. (So as to avoid burns or injuries resulting from steam or cooked food blowing out.)
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. (To avoid causing burns, injury or electric shock.)

## Before Use

# ! CAUTION

- Do not use a non-dedicated pan or a deformed pan. (To avoid causing burns or injury due to overheating or malfunction.)
- Do not use the appliance in the following places:
  - Near heat or in high humidity environments. (To avoid causing electric shock, electric leakage or fire.)
  - On uneven surfaces or a mat which is not heat-resistant. (To avoid causing injury, burns or fire.)
  - In places close to walls or furniture, etc. (To avoid bumping into them when opening the outer lid, or causing discoloration, deformation and breakage of the furniture.)
- Do not move the main body while in use. (So as to avoid burns caused by the opening of the outer lid due to touching the hook button.)
- Do not touch the hot surfaces while the appliance is in use or after cooking.
  - The main body has a high temperature. In particular, the metal parts such as inner lid, the pan and cast heater. (To avoid causing a burn.)
- Do not use the power cord not specified for use with this appliance or using the power cord provided with this appliance for any other device. (So as to avoid malfunctions or electric shock, electric leakage or fire.)
- Do not expose the power plug to the steam.
  - (To avoid causing an electric shock, or fire due to a short circuit.)
  - When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed to steam.



- Keep the appliance out of reach of small children. (To avoid causing burns, injury or electric shock.)
- If an abnormality or malfunction occurs, stop using the appliance immediately and unplug the power plug. (To avoid causing smoke, fire or electric shock.)  
Abnormalities·Malfunction Cases:
  - The power plug and cord become abnormally hot.
  - The power cord is damaged or there are intermittent power outages when being touched.
  - The main body is deformed or abnormally hot.
  - The main body emits smoke or a burning smell.
  - The main body is broken, loose or makes abnormal noise.
  - The inner lid is warped or the pan is deformed.
→Please contact a Panasonic authorized service center for inspection and repair immediately.

### If a power outage occurs during use

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

- In case of an instantaneous power outage, the cooker will return to the state before the power outage.
- If the power outage lasts for a long time, it will return to the standby state after power is restored.

# Instructions for Use

## About the Main Body

- If the product is on a cabinet with sliding table, make sure that the load capacity of the table is greater than 8.5 kg.  
(To avoid dropping the product.)



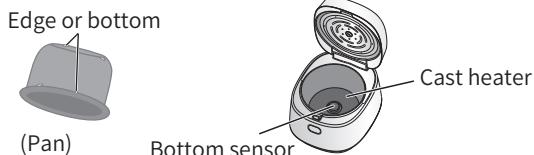
- Do not cover the outer lid with a cloth or other objects when the product is in use.

(To avoid causing the steam from being blocked, resulting in deformation, discoloration of the outer lid and malfunction of the product.)



- Do not tilt or rotate the product.

- Please clean rice and other foreign objects that become stuck on the main body (bottom sensor, cast heater, and the bottom of the pan). In order to avoid error displays, scorched rice, half-cooked rice, etc.



- Do not use the pan in places other than the rice cooker.



- Do not use it on a gas stove or induction cooker or in a microwave.



- Be sure to remove the pan protection bag before use.  
(So as to avoid poor cooking or fire.)

- Do not pour food that needs to be cooked directly into the protective frame where no pan has been placed.  
(So as to avoid failure caused by impurities.)

- 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 use until the rice water on the power plug and the instrument plug is cleaned with a dry cloth.

- Do not use the product outdoors.

(Unstable power supply may result in product failure.)

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

- Do not use this product on items that are not resistant to high temperatures, such as carpets, electric heating carpets, and tablecloths (made of ethylene plastic).  
(So as to avoid poor cooking or fire.)

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

## About the Pan

- Do not use the pan in places other than the rice cooker.

- Avoid hitting the pan against hard objects.



Doing so may cause scratches or dents on the outer surface.



- Pay attention to the following in order to avoid damaging the coating of the pan.

### Before cooking



- Do not let objects like metal sieves make contact with the coating of the pan.



### After cooking

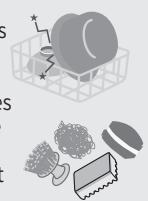


- Do not put vinegar into the rice in the pan.  
(While cooking Sushi and other food)
- Do not use a metal spoon.  
(While cooking congee and other food)
- Do not touch or strike the pan.  
(While filling a bowl with rice)

### During cleaning and maintenance(P10)



- Do not use the pan as a washing container.
- Do not place spoons or other utensils into the pan.
- After cooking with seasoning, do not leave food inside the pan.  
→Please clean out the food in the pan as soon as possible and then clean the pan.
- Do not use a bowl dryer or dish washer/dryer for cleaning.
- Do not put the pan onto other utensils to dry after washing.
- Do not use abrasive materials such as powders, metal brushes, nylon brushes or scouring pads to clean or scrub the pan.  
→To clean the pan, wash it with a soft sponge.



### Notes

The following will not affect product performance or personal health.

[Outer surface] superficial scratches, small dents or collisions.

[Inner surface] flaking of the coating of the pan.

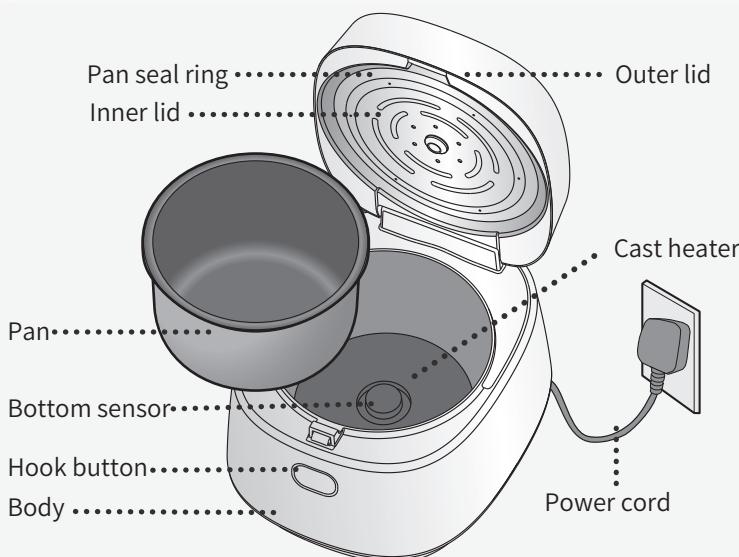
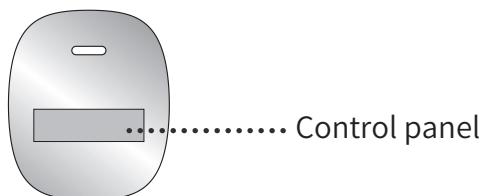
→If the pan is deformed or if you are worried about its condition, please purchase a new pan.

# Parts Identification

For the first use, clean the pan,accessories. (☞ P10)

The control panel is covered with protective film. Please remove it before use.

Main body



Accessories



Measuring cup(1)  
(Approx.180 mL)

Control panel



- ① 「Off」：
  - Cancel incorrect operation, or turn off keep warm.
- ② 「Time」：
  - To set the cooking time, you must first press this key.
- ③ 「Timer」：
  - Press this key to use the timer.
- ④ 「Keep Warm」：
  - Press this key to keep food warm.
- ⑤ 「Start/Reheat」：
  - Press this key to start cooking, after completing the reservation time setting, or when reheating cold rice.
- ⑥ 「<」 or 「>」：
  - It is used to select the function.
  - It is used to set preset time and cooking time.
  - When setting time, press and hold the key to quickly add or subtract time.

Notes

When the product is in use, it is normal for the [Off] key to take longer to respond. If there is no operation for 30 seconds, the product will enter sleep mode. To exit sleep mode, press any key. Keys may take longer to respond when exiting sleep mode.

# Preparation Wash rice and add water

## Before using for the first time

Boil a pan of water, then drained it.

① Add water to the waterline 3 of "White Rice", and close the outer lid.

② Select the "Quick" function.

③ When you hear the buzzer, remove the pan, and pour away the water inside it.

**1**

### Measure rice with the measuring cup provided

- Check the maximum quantity of rice that can be cooked at once,  "Specifications" on P14.

Correct



About 180 mL  
(about 150 g)

Incorrect

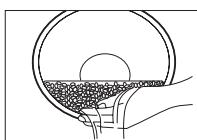


**2**

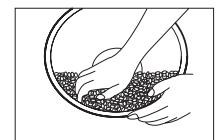
### Wash the rice until the water turns relatively clear

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

①



②

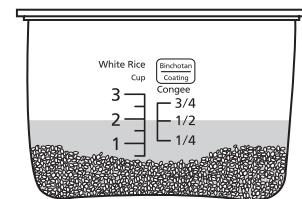


**3**

### Place the washed rice into the pan, add water up to the corresponding waterline. ( P7)

- When adding water, place the pan on a flat surface and flatten the surface of the rice. (Confirm that the right amount of water is added based on the correct scale.)

Example: when cooking 2 cups of rice, add water to the "2" waterline of "White Rice".



**4**

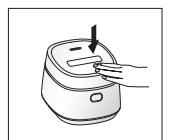
### Put the pan into the body and close the outer lid

- So 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.
- Check if the inner lid is correctly positioned. (Cleaning and maintenance  P10)
- When closing the outer lid, confirm that there is a "click" sound.

①



②

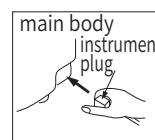


**5**

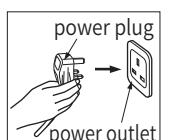
### Connect the plugs

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

①



②



# Preparation

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

## ■ Function selecting

Table 1

Categories of food to cook	Menu select	Waterline	<sup>1</sup> Cooking time (Approx. minutes)	<sup>2</sup> Keep Warm(auto)	<sup>3</sup> Preset timer options
White Rice	Delicious	White Rice	48	<input type="radio"/>	above 60 minutes
	Quick		32	<input type="radio"/>	above 60 minutes
	Mixed Rice		48	<input checked="" type="radio"/>	-
Sticky Rice Casserole	Casserole	White Rice <sup>4</sup>	50	<input checked="" type="radio"/>	-
			Table 2	<input checked="" type="radio"/>	Cooking time - 24 Hours
Open-lid	Open-lid	To the maximum waterline of "White Rice"	Automatically stops after 2 hours of cooking	<input checked="" type="radio"/>	-
Cake	Cake	-	Table 2	<input checked="" type="radio"/>	-
Soup	Soup	To the maximum waterline of "Congee"	Table 2	<input checked="" type="radio"/>	-
Rice Reheat	Reheat	Refer to P8 Table 3	15	<input type="radio"/>	-

- \*1 · These cooking times are based on a room temperature of 20°C and a water temperature of 20°C, and with a medium amount of rice (1.5 cups) and at a voltage of 220 V.  
· The actual cooking time will vary according to the amount of rice, water, voltage, temperature, water temperature and rice quality.  
· The cooking time for mixed rice and sticky rice varies depending on the ingredients used.
- \*2 · At the end of cooking, the unit will automatically change to 'Keep Warm.' It is not recommended that foods marked with "x" are kept warm with this function. Please press the [Off] key as soon as possible after cooking has ended.
- \*3 · Mixed Rice, Casserole, Open-lid, Cake, Soup functions do not have a timer option.  
· In summer when temperatures are higher, the preset timer for rice menus should not be greater than 8 hours to avoid rice deterioration.
- \*4 · The amount of water can be increased or decreased appropriately according to personal preference; please reduce the amount of water as appropriate when cooking sticky rice.

## ■ Setting cooking time

Table 2

Categories of food to cook	Menu select	Cooking time range	Setting increments	Initial value	Time display	Time memory*
Congee	Congee	1 hour-3 hours	30 minutes	1 hour	Back to 1 hour after 3 hours	<input type="radio"/>
Cake	Cake	40 minutes-60 minutes	1 minute	60 minutes	Back to 40 minutes after 60 minutes	<input type="radio"/>
Soup	Soup	1 hour-4 hours	30 minutes	1 hour	Back to 1 hour after 4 hours	<input type="radio"/>

\*: After the power is off, the cooking time is reset and the previously set cooking time is no longer memorized.

## ★ Tips to cook delicious rice

① ● Measure water and rice correctly.



② ● Wash rice gently and quickly.  
● Do not place rice in a sieve.  
(To avoid rice fragmentation or rice sticking to the pan.)



③ ● Add water to the pan on a flat countertop.  
● Do not use hot water or alkaline water with a pH higher than 9.  
(So as to avoid rice from sticking to the pan or becoming burned.)



# Menu Functions

Delicious · Quick · Mixed Rice · Casserole/Keep Warm/Reheat

## ※When cooking with the "Delicious" function

- 1 Press < or > key to select "Delicious".
  - The selected function menu flashes.
  - The "Start" indicator lights up.
- 2 Press  to start cooking.
  - The "Start" indicator lights up.
  - The remaining time decreases in units of 1 minute. When using the "Quick" function, the remaining time will be displayed approximately 7 minutes before cooking ends.
  - After entering the cooking stage, the remaining cooking time displayed will be automatically adjusted depending on the rice volume. For example, it may sometimes drop from "15" to "13", rather than decreasing in units of 1 minute.



## 3 When cooking is over, loosen the rice.

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

### ■Please note

- Do not select the "Quick" function when cooking sticky rice or mixed rice.
- When cooking with "Quick", as the cooking time is shortened, the rice may be harder or there may be rice crust.  
→Soak the rice in water in advance, and you can make the cooked rice become soft.
- Using the "Delicious" function will make the rice softer and more delicious.
- When the "Casserole" function is in the 15-minute and 3-minute countdown, the buzzer will sound; at this time, please open the lid and add seasonings and easy-to-cook vegetables respectively.

## Keep Warm

- Keep warm time displays from 1 to 24. After 24 hours, it will return to the standby state.
- Cooked rice should be consumed within 12 hours of keeping warm to avoid discoloration or becoming stale.
- When using the keep warm function, there may be some droplets at the edge of the pan.
- The rice taste may be affected if the rice scoop is left in the pan when the rice is in keep warm function.

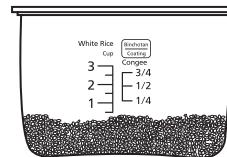
## ※When reheating cooled rice Preparation

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

Table 3

Cooled rice quantity (Waterline)	Water volume (measuring cup)
1	1/4
2	1/2

- The maximum amount of cooled rice that can be reheated is: White Rice 2 cups



## 1 Press < or > key to select "Delicious/Quick".

## 2 Press twice to start reheating.

- No matter how much cooled rice there is to reheat, the heating time is about 15 minutes.  
(It may stay for a slightly longer time at a certain minute based on intelligent judgment, which is a normal phenomenon.)



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

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

### ■Please note

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

# Menu Functions

Congee · Cuisines · Open-lid/Timer Function

※When cooking congee for 1.5 hours

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

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

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

- Press and hold the [ < ] or [ > ] key to quickly add or subtract time.

※For details about what cooking time can be set,  P7 Table 2.

**3** Press  to start cooking.

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



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

- Keep warm function will affect taste, press 'Off' key as soon as possible.

## Open-lid

● After selecting "Open-lid", press , then press < or > to adjust the heat level (P-01: Low heat; P-02: High heat).

### ■Please note

- Opening the lid during cooking will increase the amount of condensation.
- Incorrect water quantity or rice quantity may lead to overflow of rice water from the steam vent.
- When cooking with the lid open, if you want to speed up boiling, you can close the outer lid, and you must stay nearby and keep an eye on it; open the outer lid immediately when steam is seen coming out.
- When the porridge is kept in keep warm function for an excessively long time, it will get thicker.
- Soup may overflow if exceeding the "Congee" max water level. ( "Specifications" on P14)
- After each use, remove the inner lid and rinse it to prevent odor. ( P10 Cleaning and Maintenance)
- The maximum weight of cake mix must not exceed 200 g (total weight of cake mix, milk, eggs, etc.). Otherwise the cake may be under-baked.
- When baking the cake batter with maximum weight, set the cooking time to 60 minutes to avoid the cake being half-cooked.

※When you want to use the "Timer" function to complete the "Delicious" after 4 hours

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

- The selected function menu flashes.
- The [Start] indicator lights up.
- When congee timer is set, you need to set the cooking time accordingly, and then press the [Timer] key.

**2** Press .

- Press [Timer] to quickly switch between 5 hours and 12 hours.

**3** Press < or > to set the reservation time.

- Press and hold the [ < ] or [ > ] key to quickly add or subtract time.
- When the set reservation time is less than the cooking time, cooking will start directly.
- For the functions and time range which apply to the timer  P7 Table 1.

**4** Press , Timer cooking starts.

- The "Start" indicator turns off, the "Timer" indicator lights up, then the preset is finished.



### ■Please note

- In summer when temperature is high, the preset time for rice menus should not be greater than 8 hours to avoid rice deterioration.

# Cleaning and Maintenance

## Attention

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

### Inner lid

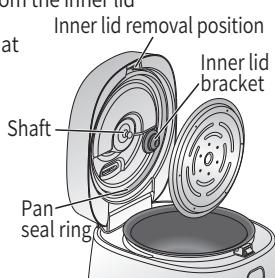
Clean with diluted dishwashing detergent, a sponge, and water.

#### ■ Installation and removal

- When removing, take it off from the inner lid removal position.

- The inner lid bracket is fixed at the center of the inner lid; during assembly, install it directly on the central shaft inside the outer lid.

- When installing or removing the inner lid, do not apply excessive force. This prevents the inner lid from deforming, which could lead to steam leakage.



#### Notes

- Failing to install the inner lid will cause poor cooking results such as rice water overflowing and rice drying out.
- Do not pull hard on the pan seal ring.

### Main body · Outer lid (Sealing section)

Wipe with a wrung-out cloth.

- If oil stains on the inside of the outer lid and the inner lid are not cleaned in time, the oil stains will adhere to the inner lid and be difficult to remove. Wipe and clean the oil stains promptly after each use.
- When metal parts are heated, discoloration or spotting may appear on their surface, which will not affect normal use.

### Bottom sensor/Cast heater

Wipe with a damp cloth.

- When adhesion is present, wipe with fine sandpaper (around No.600) or a dry cloth.

#### Notes

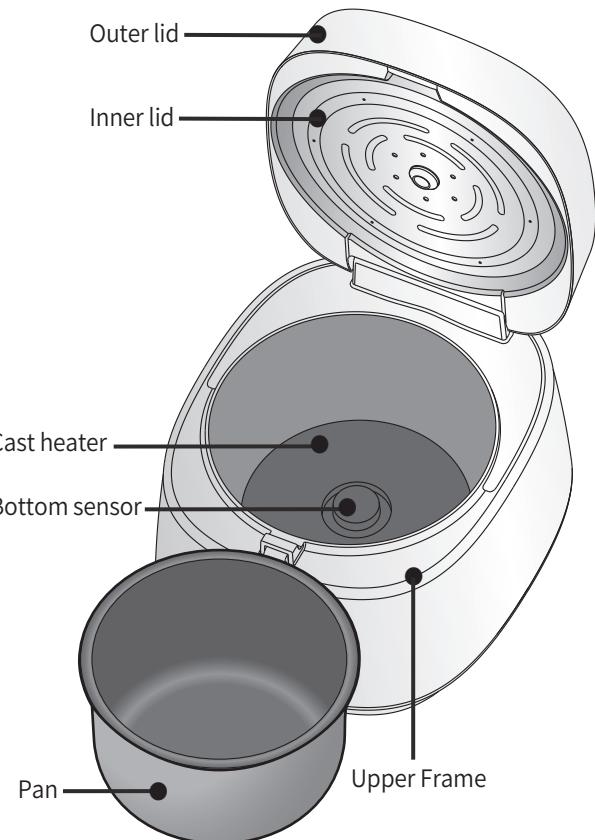
- If you do not clean the bottom sensor, the rice may get burnt or boiled badly.

### Pan

Clean with diluted detergent, a soft sponge and water. Wipe off any water on the outside of the pan.

#### Notes

- Do not use the pan as a container for cleaning.
- Color change or stripes may appear on the fluoridized coating surface, which will not affect human health or normal functions of the main body.



### Upper Frame

Wipe with a damp towel.

#### Notes

- Do not pour water in to wash.

### Accessories

Clean with diluted detergent, soft sponge and water.



# Recipes

Notes: · The rice may get burnt at the bottom depending on the ingredients added.  
· To use white fungus soup or other ingredients that will get thicker, use the "Congee" function and do not exceed the "Congee" max water level. Otherwise, the soup may overflow.  
※1 cup (Measuring cup): approx. 150 g

## Cantonese Claypot Rice

Ingredients: White rice	1 cup	Seasonings: Light soy sauce	15 mL
Chinese sausage	1 stick	Oyster sauce	5 mL
Green vegetables	a few pieces	Chicken bouillon	1 g
Shiitake mushrooms	2 pieces	Oil	15 mL
Peas and corn kernels	30 g	Sugar	3 g
		Salt	3 g

Steps: 1) Wash the shiitake mushrooms and dice. Slice the Chinese sausage.  
2) After washing the rice, add water to the waterline 1 of "White Rice". Spread the ingredients evenly over the rice and close the outer lid.  
3) Press the [ < ] or [ > ] key to select "Casserole", then press the [Start] key.  
4) When there are 15 minutes left, the buzzer will beep. Open the outer lid and pour the pre-mixed seasonings evenly over the ingredients, then close the outer lid. When there are 3 minutes left, the buzzer will beep. Open the outer lid and add the green vegetables, then close the outer lid.

## Mushroom and sparerib soup

Ingredients: White beech mushroom	30 g	Seasonings: Cooking wine	15 mL
Crab mushroom	30 g	Salt	suitable amount
King oyster mushroom	30 g	White pepper powder	a pinch
Spareribs	200 g		
Ginger	a few slices		
Chopped scallions	a pinch		

Steps: 1) Soak the three types of mushrooms in lightly salted water (with suitable amount of salt added) for 10 minutes. Rinse the spareribs thoroughly with water, then blanch them in boiling water.  
2) Wash the three types of mushrooms, trim off their roots, and cut the king oyster mushrooms into small sections.  
3) Place the spareribs, all mushrooms, and ginger slices into the inner pot. Add suitable amount of cooking wine, then add water to the maximum waterline of "Congee". Close the outer lid.  
4) Press the [ < ] or [ > ] key to select "Soup". Set the cooking time to 1 hour and 30 minutes, then press the [Start] key.  
5) After cooking is complete, open the outer lid. Add suitable amount of salt, white pepper powder, and chopped scallions to season, and the soup is ready.

Note: Types of mushrooms can be selected according to your preferences.

## Cake (Low-gluten flour)

Ingredients: Low-gluten flour	50 g	Butter	10 g
Egg	1	Milk	15 mL
White sugar	50 g		

Steps: 1) Separate the egg whites and yolks into two bowls (without water or oil), add 15 g of white sugar to the yolks and stir until smooth and particle-free.  
2) Add 35 g of white sugar to the egg whites, beat them with a whisk until the chopsticks can stand upright in the egg whites, add the egg yolks to the egg whites, and stir well left and right.  
3) Add the sifted low-gluten flour to the cake batter in batches and stir well until smooth and particle-free.  
4) Add melted butter and milk to the cake batter and stir well. Pour the cake batter into the pan and close the outer lid.  
5) Press the [ < ] or [ > ] key to select "Cake", and set the cooking time to 50 minutes. Then, press the [Start] key.  
6) When the buzzer sounds, it means that the cake is baked. Press the [Off] key, take out the pan and let it cool for 2 minutes. Then reverse the pan to pour the cake onto a plate or disk and let it cool.  
※ Do not exceed the specified weight of cake batter. Otherwise, the cake may be undercooked.

# Troubleshooting

Please check before requesting a repair.

Scenario	Possible Cause
Does not cook during preset time	► Check if the [Start] key has been pressed. (  P9)
Cooking time is long or short	· If cooking is done continuously, the cooking time will be longer (by up to 30 minutes). ► Due to the different amounts of rice and water, the remaining time displayed may be stopped for adjustment in the middle of cooking.
The appliance makes a noise	· The sound of "click,click" in cooking is the sound of adjusting firepower, which is not a fault. ► The "pa" sound in cooking is the cracking sound generated by the thermal expansion of water droplets at the bottom (outside) of the pan, which is not a fault.
Steam vapor leaks from a place other than the steam vent	► A foreign object may be attached to the pan seal ring or along the pan. · The pan may be deformed.
Key operation can not be performed	· Check if the lights above the keys are on. ► → Key operation can not be performed during cooking, while using the timer, or when using the "Keep Warm" function. Press the [Off] key before operation.
There is a plastic smell	► There may be a plastic smell at the beginning of use. This will be eliminated after several more uses. It is not abnormal.
Rice is glutinous (soft)	· Rice quantity and water volume may be incorrect. · There may be broken rice mixed in. · Hot water was used to wash the rice. ► · The rice was not loosened immediately after cooking. · Too much water was added into new rice for cooking. · The rice may have been immersed in water for a long time (e.g. preset time is too long, etc.). → When using the timer function to cook, you need to put less water.
Rice is dry (hard) Rice is half-cooked (undercooked)	· Rice quantity and water volume may be incorrect. · The outer lid was not closed properly. · The "Quick" function was used for cooking. ► · The rice was not loosened immediately after cooking. · The bottom of the pan is uneven. · There is a foreign object attached to the outside of the pan, on the bottom sensor, or on the cast heater. · The wrong function was selected.
Rice soup overflows	· Is the rice quantity and water volume correct? Is rice washed clean? ► · Is the outer lid closed properly? · Have you selected the wrong function?

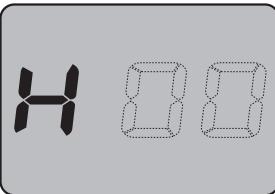
# Troubleshooting

Please check before requesting a repair.

Phenomenon	Possible Cause
Rice is scorched	<ul style="list-style-type: none"><li>• Rice was not washed adequately.</li><li>• Broken rice has been mixed in.</li><li>• The bottom of the pan is uneven.</li><li>► A foreign object is attached to the bottom of the pan, on the bottom sensor, or on the cast heater.</li><li>• The cooking timer hasn't been set.</li><li>• Spices have been added for cooking.</li><li>• The outer lid was not closed properly.</li></ul>
There is condensation There is odor Rice is yellow	<ul style="list-style-type: none"><li>• Rice was not washed adequately</li><li>• Rice has not been loosened immediately after cooking.</li><li>• The "keep Warm" function has been used for longer than 5 hours.</li><li>► The rice scoop has been left in the pan while using the "Keep Warm" function.</li><li>► Cooled rice has been added into the pan and the "Keep Warm" function has been used.</li><li>• Different types of rice or water quality may cause cooked rice to be yellowish in colour.</li><li>• If seasonings are used during cooking, you may notice a smell. → Carefully clean the pan, heating plate and moisturizing cap after use.</li></ul>
Rice is dry	<ul style="list-style-type: none"><li>• The "Keep Warm" function is used for longer than 5 hours.</li><li>► Rice is reheated several times.</li><li>• The outer lid was not closed properly.</li></ul>
Porridge is mushy	<ul style="list-style-type: none"><li>• The rice was soaked in water for a long time while using the cooking timer function.</li><li>► The "Keep Warm" function has been used.</li><li>• There is too much broken rice.</li></ul>
Rice sticks onto the pan	<ul style="list-style-type: none"><li>► Due to the different varieties of rice, soft rice might easily stick to the pan.</li></ul>
A thin film is formed	<ul style="list-style-type: none"><li>► A paper-like film is the result of dry starch dissolution, and it is harmless. If rice is not washed sufficiently prior to cooking, such a film may form.</li></ul>

# Error Codes Indication

Please check before requesting a repair.

Error display	Please check	Ref. page
	<ul style="list-style-type: none"><li>● Unplug the power plug and plug it in again. If "H***" still appears, then there is a fault. →Please consult a Panasonic authorized service center, and advise what the error code says (two digits after "H").</li></ul>	In trouble

In trouble

# Specifications

Model No.		SR-A105D-W
	Rated voltage	220 V~
	Rated frequency	50 Hz
	Rated power input	400 W
	Cooking volume(Approx.) L	0.5
	Nominal volume of the pan L	1.5
Cooking quantity (Rice)(Approx.) L (cup)	Delicious	0.09-0.54[0.5-3]
	Quick	
	Mixed Rice	0.09-0.27[0.5-1.5]
	Casserole	
Congee cooking volume(Rice) (Approx.) L(cup)	Congee	0.045-0.135[0.25-0.75]
Maximum cooking volume (ingredients +water) L <sup>※1</sup>		0.8
Maximum weight of cake batter (Approx.)g		200
Power cord length (Approx.)m		0.9
Weight (Approx.)kg		2.0
Size (Approx.)mm	Width	216
	Depth	259
	Height	181(368) <sup>※2</sup>

● (※1) The cooking capacity of the maximum waterline of "Congee".

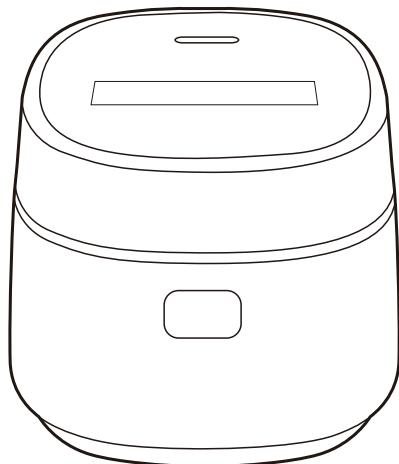
● (※2) The height when the outer lid is opened.

## 使用說明書

家庭用 微型電腦飯煲

型號 SR-A105D-W

## 目 錄



本使用說明書中的圖片僅為示意圖，請以實物為準。

非常感謝您購買Panasonic的產品

- 本產品只限於家庭使用。
- 使用產品前，請仔細閱讀本使用說明書，以確保正確安全使用本產品。
- 特別要留意【安全注意事項】(第16-17頁)。
- 將保修卡和使用說明書一同小心收妥。

安全注意事項	16-17
使用注意事項	18
零件名稱	
● 本體	19
● 操作面板	19
準備	
● 洗米、加水	20
● 功能的選擇/烹調時間的設定/ 煮出美味米飯的訣竅	21
關於各功能	
● 精煮・超快速・什錦飯・煲仔飯/ 保溫/冷飯加熱	22
● 煮粥・料理類烹調・開蓋煮/預約功能	23
清潔保養	24
食譜	25
故障排除	26
當出現這樣的顯示時	27
規格	尾頁

使  
用  
前

使  
用  
方  
法

困  
惑  
時

保留備用

保修卡另附

# 安全注意事項

請務必遵守!

為防止造成人身傷害、財產損失，請務必遵守以下安全注意事項。

■以下圖標表示錯誤操作可能導致的傷害程度。

**!** **警告：**表示如不避免，則可能導致死亡或嚴重傷害的某種潛在危害情況。

**!** **注意：**表示如不避免，則可能導致輕微或中度傷害的某種潛在危害情況。

■符號的分類及解釋如下。

**!** 此符號表示不能進行，即“禁止”的內容。

**!** 此符號表示務必執行，即“強制”的內容。

## ! 警告

### ■電源・電源線・電源插頭

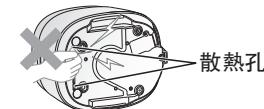
- 如電源線或電源插頭已損壞或電源插座與電源插頭的接口鬆脫，請勿使用產品。  
(以免導致觸電或因短路導致火災。)  
→如果電源線損壞，必須用專用電源線或從製造廠或維修部買到的專用組件來更換。
- 請勿損壞電源線或電源插頭。
  - 絶對禁止進行以下操作：  
損傷、加工、使其接觸或靠近高溫部、強行彎曲、扭轉、拉拔、掛在角上、在其上放置重物、紮成束、夾入、拉動電源線移動。  
(以免因電源線和電源插頭破損而觸電，或因短路導致火災。)
- 請勿以濕手插入或拔掉電源插頭。
  - 接觸電源插頭或產品前請務必確保手是乾燥的。  
(以免導致觸電或受傷。)
- 請勿將水或其它液體濺到本體插頭上。  
(以免導致觸電或因短路導致火災。)
- 慢必要單獨使用規格為220 V/10 A的交流電的電源插座。  
(以免與其他電器並用，因發熱而引起火災。)
  - 慢必使用規格至少為10 A的接線板。
- 慢必要將本體插頭、電源插頭切實插到底。  
(以免導致冒煙、火災或觸電。)
- 本產品應使用單相兩極帶接地的電源插座，並保證其可靠接地。未安裝接地裝置，可能會引起箱體等其他金屬部件帶有感應靜電。  
(以免發生故障或漏電時有觸電的危險。)

### ● 定期清潔電源插頭。

(以免電源插頭因濕氣及外物積聚而導致絕緣不良，從而引起火災。)  
→拔掉電源插頭，然後使用乾布擦拭。

### ■本體

#### ● 請勿在散熱孔或間隙中插入任何物件。



#### ● 請勿將可能堵塞內蓋上的孔的物品放入內鍋。

(以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。)



#### <禁止的烹調例>

· 將配料和調味料放入塑膠袋中等進行加熱的烹調方法。

#### ● 請勿自行更改、拆解或修理產品。

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

#### ● 請勿將產品用於使用說明書記載以外的任何用途。

(否則可能會導致火災、燒傷、受傷或觸電。)  
· 對於使用不當或未能遵守使用說明書而導致的情況，Panasonic 將不承擔任何責任。

#### ● 請勿淋水、直接用水清洗或把產品浸在水中。

(以免導致觸電或因短路導致火災。)  
→如水進入產品內，請聯絡Panasonic授權的服務中心。





## 警告

### ■ 使用

- 使用中或剛使用後，請勿將臉或手靠近蒸氣口處，對小孩要格外注意。  
(以免導致燙傷。)
- 請勿在烹調時移動本體。  
(以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。)
- 器具不打算由存在肢體、感官或精神能力缺陷或缺少使用經驗和知識的人（包括兒童）使用，除非有負責他們安全的人對他們進行與器具使用有關的監督或指導。應照看好兒童確保他們不玩耍本器具。  
(以免導致燒傷、受傷或觸電。)



蒸氣口

- 請務必將產品放置於孩童觸碰不到的位置。  
(以免導致燙傷、受傷或觸電。)

- 發生異常或故障時，請立即停止使用並拔掉電源插頭。

(以免導致冒煙、火災或觸電。)

#### 異常・故障例

- 電源插頭及電源線異常發熱。
- 電源線已損壞或碰到電源線後發生間歇性斷電。
- 本體變形或異常發熱。
- 本體冒煙或發出焦味。
- 本體破裂、鬆動或發出異響。
- 內蓋翹曲或內鍋變形。

→請立即與Panasonic授權的服務中心聯繫，諮詢檢查及修理事宜。

## 使用前



## 注意

- 請勿使用非專用內鍋或變形後的內鍋。

(以免因過熱或故障導致燙傷或受傷。)

- 請勿在下記地方使用本產品。

- 靠近熱源或高溫環境中。  
(以免導致觸電、漏電或火災。)
- 不平穩的檯面或不耐熱的墊子上。  
(以免導致受傷、燙傷或火災。)
- 靠近牆壁或家具等處。  
(以免開蓋時碰到，或導致家具等變色、變形及破損。)

- 拔掉電源插頭或本體插頭時，請確保握住插頭本身。

(以免導致觸電，或因短路引起火災。)

- 取出內鍋或不使用時，切記關閉電源並拔下電源插頭。

(以免導致燙傷、受傷或因絕緣老化而引起觸電、漏電、火災。)

- 請等到本體充分冷卻後再進行清洗。

(以免導致燙傷。)

- 本產品用於家用和類似用途，例如：

- 商店、辦公室或其他工作環境下的員工廚房區域；
- 農場住所；
- 在酒店、旅館和其他住宅類型的環境中，供顧客使用；
- 僅提供床位和早餐的類似環境。



- 請勿將電源插頭暴露在蒸氣中。

(以免導致觸電或因短路導致火災。)

→使用有拉桌的櫥櫃時，  
請在電源插頭不會接觸到蒸氣的地方使用產品。

### 在使用過程中發生停電時

包括在中途拔掉電源插頭，跳閘等情況。

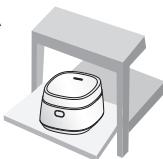
- 發生瞬間停電時，會返回停電前的狀態。

- 長時間停電，重新通電後返回待機狀態。

# 使用注意事項

## 關於本體

■放在滑動式拉桌上時，請務必確認桌子的負荷強度在8.5 kg以上。  
(以免產品掉落。)



■使用中請勿將布或其他物品蓋在外蓋上。  
(以免蒸氣無法釋放，導致外蓋變形、變色或發生故障。)



■請勿將電飯煲傾斜，翻轉。

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



■使用之前務必去掉內鍋保護袋。  
(以免烹調不良或發生火災。)

■請勿把需要烹調的食物直接倒入沒有放入內鍋的保護框內。  
(以免因雜質而引起故障。)

■若米湯等從蒸氣口溢出，請先拔掉電源插頭，切斷電源，用乾布擦去電源插頭等部位的米湯後，方可繼續使用。

■請勿在戶外使用產品。  
(不穩定的電源可能會導致產品發生故障。)

■請勿在陽光直射下使用。  
(以免導致變色。)

■請勿在地毯、電熱地毯，枱布（乙烯塑膠製）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。)

■請務必在海拔2000米以下的地區使用本產品。  
(以免影響煮飯性能。)

## 關於內鍋

■請勿在電飯煲以外的地方使用內鍋。

■請勿將內鍋與硬物撞擊。

 ●請勿在煤氣灶或電磁爐及微波爐內使用。



 (以免導致外層表面刮傷  
或產生凹痕。)



■留意以下情況以避免削去或刮傷內鍋塗層。

### 準備烹調時

 ●請勿讓金屬洗米籮等物件接觸內鍋塗層。



### 烹調結束後

 ●請勿將醋放入內鍋中的米飯裡。  
(製作壽司等食物)  
●請勿使用金屬勺子。（烹調粥等食物）  
●請勿輕觸或擊打內鍋。（盛飯時）

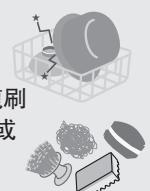
### 清潔保養時(P24)

 ●請勿將內鍋作為洗碗容器。  
●請勿將湯匙或其他餐具放入內鍋中。



●使用調味料烹調後，請勿將食物留在內鍋中。  
→烹調後，請儘快清除內鍋中的食物然後進行清洗。

●請勿使用洗碗機或烘乾機。  
●請勿在清洗後將內鍋放在其他餐具上晾乾。



●請勿使用研磨粉或金屬刷、尼龍刷（含有研磨料）、百潔布等清洗或擦洗內鍋。  
→使用軟海棉進行清洗。

### 提示

以下情況不會影響產品性能或人身健康。

[外層表面] 淺的刮痕、細小凹痕或碰撞。

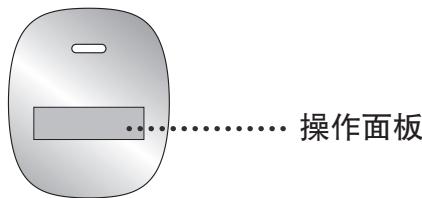
[內層表面] 內鍋塗層剝落。

→如內鍋變形或您擔心其狀況，請購買新的內鍋。

# 零件名稱

首次使用時，請清洗內鍋、附件。(P24)  
操作面板表面貼有保護薄膜時，請揭下後再使用。

## 本體



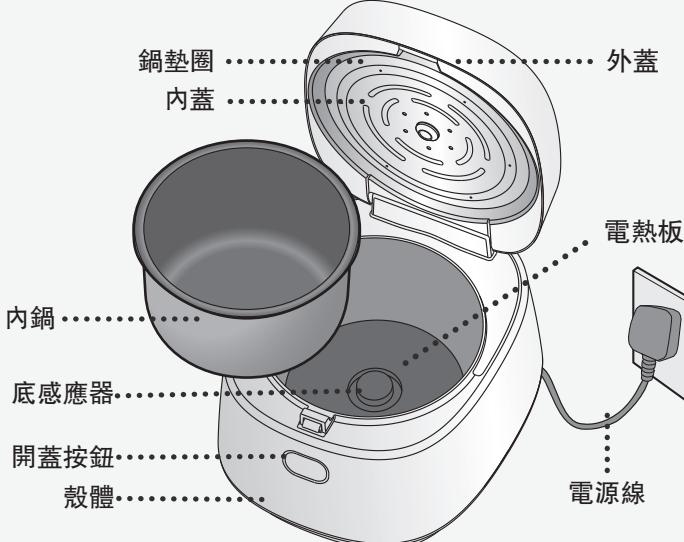
## 附件



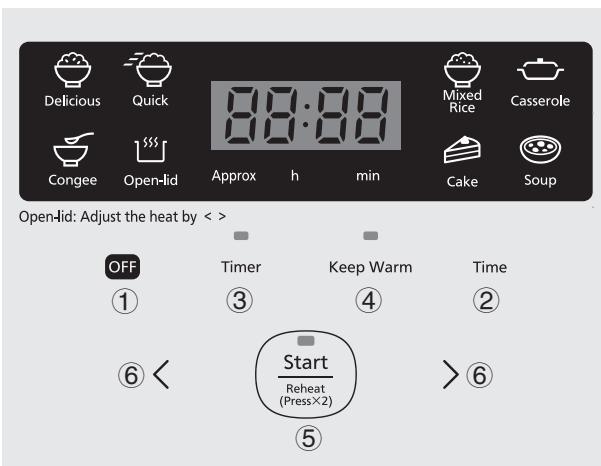
飯勺 (1 個)



計量杯 (1 個)  
(約180 mL)



## 操作面板



- ① 「Off」(關)：
  - 可取消不正確的操作，或關閉保溫。
- ② 「Time」(時間)：
  - 設置烹調時間時，先按此按鍵。
- ③ 「Timer」(預約)：
  - 要預約時，按此按鍵。
- ④ 「Keep Warm」(保溫)：
  - 要保溫時，按此按鍵。
- ⑤ 「Start/Reheat」(開/冷飯加熱)：
  - 開始烹調或預約時間設置結束、冷飯加熱時按此按鍵。
- ⑥ 「<」和「>」：
  - 要選擇功能時使用。
  - 調整設置預約時間和烹調時間。
  - 長按按鍵則可快速前進或後退。

## 提示

產品在工作狀態下，對「Off」(關)按鍵的操作需要更長的時間，這屬於正常現象。  
30秒無操作，產品進入休眠模式，可按任意鍵喚醒，此時按鍵操作需要更長的時間。

# 準備 洗米、加水

## 初次使用前

請先燒開一鍋水，再倒掉。

①加水至“White Rice (白米)”的3水位線，閉合外蓋。

②選擇“Quick (超快速)”功能。

③蜂鳴器響後，取出內鍋，倒掉裡面的水。

## 1 用附屬的計量杯量米

●一次可煮的米量，尾頁“規格”。

○正確



約180 mL  
(約150 g)

× 不正確



## 2 將米洗至水清

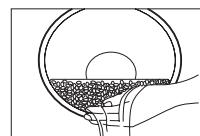
①加入充分的水，快速淘洗後立即倒掉水。

②輕輕揉搓淘洗後的米，重複數次揉搓→淘洗，直至水清為止。

●為避免擦傷內鍋表面的不黏塗層，請勿直接用內鍋洗米。

●請把米洗乾淨。否則會有產生鍋巴的可能，而且殘留的米糠會影響米飯的味道。

①



②

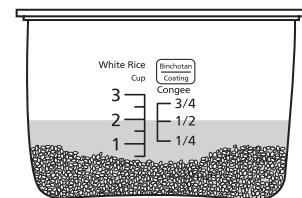


## 3 將洗好的米放入內鍋，並加水至相應的水位線 P21)

●放在平坦的檯面上加水，並撫平米的表面。

(確認水位線，加水至相同的高度)

例) 烹調2杯白米時，加水至“White Rice (白米)”的水位線“2”處。



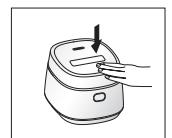
## 4 將內鍋放入本體內，閉合外蓋

●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。

●確認內蓋是否安裝 (清潔保養P24)。

●關閉外蓋時，請確認發出“喀噠”的閉合音。

①



## 5 插上插頭

●請先插入本體插頭，再插電源插頭，並確保兩者均已連接穩妥。

①



②



# 準備 功能的選擇/烹調時間的設定/煮出美味米飯的訣竅

## ■功能的選擇

表1

烹調類別	功能選擇	水位線	* <sup>1</sup> 烹調時間 (約分鐘)	* <sup>2</sup> 保溫 (自動)	* <sup>3</sup> 預約時的可設定範圍
烹調白米	Delicious(精煮)	White Rice(白米)	48	○	60分鐘以上
	Quick(超快速)		32	○	60分鐘以上
烹調什錦飯	Mixed Rice(什錦飯)		48	×	—
烹調糯米飯	Casserole(煲仔飯)	White Rice(白米) <sup>4</sup>	50	×	—
烹調煲仔飯					
烹調粥	Congee(粥)	Congee(粥)	表2	×	烹調時間-24小時
開蓋煮	Open-lid(開蓋煮)	至 “White Rice(白米)” 最大水位線	烹調2小時後 自動停止	×	—
烘烤蛋糕	Cake(蛋糕)	—	表2	×	—
燉湯	Soup(湯)	至 “Congee(粥)” 最大水位線	表2	×	—
冷飯加熱	Reheat(冷飯加熱)	參照P22 表3	15	○	—

- \*1 在電壓為220 V，室溫20 °C，水溫20 °C，米量為中間量 ( 1.5杯 ) 時，烹調所需的參考時間。
- 烹調的實際時間會根據米量、水量、電壓、室溫、水溫、米質的不同而變化。
- 什錦飯、糯米飯的烹調時間會根據使用的食材而變化。
- \*2 所有功能在烹調結束後都自動轉為保溫。打“×”的功能不建議保溫，烹調結束後請儘快按「Off」( 關 )。
- \*3 Mixed Rice(什錦飯)、Casserole(煲仔飯)、Open-lid(開蓋煮)、Cake(蛋糕)、Soup(湯)功能不能預約。
- 夏季等高溫天氣下，預約時間請勿超過8小時，以免米粒等變質。
- \*4 水量可根據個人喜好適當增減，糯米飯時請適當減少水量。

## ■烹調時間的設定

表2

烹調類別	功能選擇	烹調時間 設定範圍	設定單位	初期值	調理時間的顯示	調理時間 的記憶*
烹調粥	Congee(粥)	1小時-3小時	30分鐘	1小時	到3小時後又回到1小時	○
烘烤蛋糕	Cake(蛋糕)	40分鐘-60分鐘	1分鐘	60分鐘	到60分鐘後又回到40分鐘	○
燉湯	Soup(湯)	1小時-4小時	30分鐘	1小時	到4小時後又回到1小時	○

\*：斷電後，調理時間重置，不再記憶上次設定的烹調時間。

## ★煮出美味米飯的訣竅

① ● 正確量水及量米。



② ● 輕柔並快速地洗米。

● 勿將米放置在洗米籠內。  
(以免米粒碎裂或米飯黏鍋。)



③ ● 在平坦的檯面加水。

● 勿用熱水及pH9以上的鹼性水。  
(以免米飯黏鍋或變黃。)



# 關於各功能

精煮・超快速・什錦飯・煲仔飯/保溫/冷飯加熱

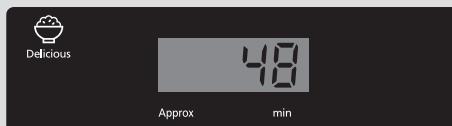
## ※用“Delicious(精煮)”功能煮飯時

### 1 按〈或〉，選擇“Delicious(精煮)”。

- 所選擇的功能指示燈閃爍。
- “Start(開)”指示燈閃爍。

### 2 按 ，烹調開始。

- “Start(開)”指示燈點亮。
- 剩餘時間以1分鐘為單位遞減，“Quick(超快速)”功能在烹調結束前約7分鐘開始顯示剩餘時間。
- 進入燜煮階段後，會根據飯量的多少自動調整顯示的剩餘炊飯時間。如：有時可能會從“15”一下跳到“13”，而不是逐分遞減。



### 3 烹調結束，翻鬆米飯。

- 蜂鳴器響後，烹調結束，自動轉入保溫狀態。為防止米飯黏在一起，請儘快翻鬆米飯。
- 煲仔飯、糯米飯、什錦飯烹調結束後，請儘快按「Off」(關)按鍵取消保溫，以免影響口感。

#### ■溫馨提示

- 煮糯米飯、什錦飯時，請勿選擇“Quick(超快速)”功能。
- 用“Quick(超快速)”煮飯時，因時間縮短，米飯會稍硬或有鍋巴產生。  
→預先將米浸泡在水中，則可以使煮好的米飯變軟。
- 用“Delicious(精煮)”功能會使米飯更鬆軟可口。
- “Casserole(煲仔飯)”功能在倒計時15分鐘及3分鐘時，發出提示音，此時請開蓋分別加入醬料及易熟蔬菜。

## 保溫

- 保溫時間顯示從0到24共24小時，超過24小時後，返回待機狀態。
- 米飯以在保溫5小時以內食用為佳，以免米飯變色或變味。
- 保溫時，內鍋的邊緣部有時會出現少量水珠。
- 保溫時內鍋中如放有飯勺等盛飯用具則會影響米飯的味道。

## ※冷飯加熱時

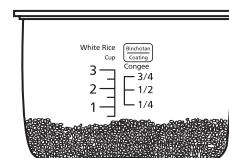
### 準備

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

表3

冷飯量 (水位線)	水量(計量杯)
1	1/4
2	1/2

#### ■冷飯加熱的最大量：白米2水位線



### 1 按〈或〉，選擇“Delicious(精煮)”或“Quick(超快速)”。

### 2 連按兩次 ，烹調開始。

- 不管冷飯量多少，加熱時間都約15分鐘。  
(可能會根據智能判定，在某一分鐘停留稍長，屬於正常現象。)



### 3 蜂鳴器響後，烹調結束，自動轉入保溫狀態。

- 請儘快翻鬆米飯，米飯將更美味。

#### ■溫馨提示

- 加入冷飯時，請不要超出最大冷飯量(如表3所示)。
- 建議冷飯加熱的次數為一次，以免影響米飯的口感。
- 請不要加熱什錦飯、糯米飯和煲仔飯，以免影響口感。

# 關於各功能 煮粥・料理類烹調・開蓋煮/預約功能

## ※用1.5小時烹調粥時

### 1 按 < 或 >，選擇 “Congee(粥)” 。

- 所選擇的功能指示燈閃爍。
- “Start(開)”指示燈閃爍。

### 2 按 [Time]，再按 < 或 >，設定烹調時間。

- 長按「<」或「>」按鍵，時間可快速前進或後退。

※烹調時間的可設定範圍  P21表2。

### 3 按 ，烹調開始。

- “Start(開)”指示燈點亮。
- 剩餘時間以1分鐘為單位遞減。



### 4 蜂鳴器響後，烹調結束，自動轉入保溫狀態。

- 為避免因保溫而影響口感，請儘快按「Off」(關)按鍵。

## 開蓋煮

- 選擇 “Open-lid(開蓋煮)”後，按 ，再按 <、>，可調整火力 (P-01：小火；P-02：大火)。

## ■溫馨提示

- 烹調中打開外蓋，會增加結露量。
- 水量、米量不正確，可能會導致米湯從蒸氣口中溢出。
- 開蓋煮時，若想加快沸騰，可閉合外蓋，但此時請不要離開，看到蒸氣冒出，立即打開外蓋。
- 如保溫時間過長，粥將會變稠。
- 燉湯時，如超過 “Congee(粥)” 的最大水位線，可能會造成溢出。( 尾頁規格)
- 每次使用完畢後，應取下內蓋沖洗，以免產生異味。( P24清潔保養)
- 蛋糕糊的最大量：200 g (蛋糕粉、牛奶、雞蛋等的總重量)，超過此量可能會導致蛋糕烘烤不熟。
- 烘烤最大量的蛋糕糊時，烹調時間請設定為60分鐘，以免蛋糕不熟。

## ※用 “Timer(預約)” 功能在4小時後完成 “Delicious(精煮)” 時

### 1 按 < 或 >，選擇 “Delicious(精煮)” 功能。

- 所選擇的功能指示燈閃爍。
- “Start(開)”指示燈閃爍。
- 預約煮粥時，先設定烹調時間，再按「Timer」(預約)按鍵。

### 2 按 。

- 按「Timer」(預約)可在5小時及12小時之間快速切換。

### 3 按 < 或 >，設定預約時間。

- 長按「<」或「>」按鍵，時間可快速前進或後退。
- 當設定的預約時間少於烹調時間時，將直接進行烹調。
- 可以預約的功能和時間範圍  P21表1。

### 4 按 ，預約烹調開始。

- “Start(開)”指示燈熄滅，“Timer(預約)”指示燈及所選功能指示燈點亮，預約設定完成。



## ■溫馨提示

- 夏季等高溫天氣下，預約時間請勿超過8小時，以免米粒等變質。

# 清潔保養

## 注意

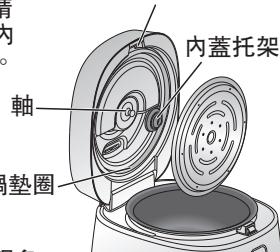
- 清潔前，務必拔掉電源插頭，等本體冷卻後再進行清洗。
- 清潔時，切勿將本體浸入水中，不要使用香蕉水，氣油、酒精，去污粉，硬質刷等擦拭。
- 請勿使用洗碗機或烘乾機。

### 內蓋

用稀釋後的餐具清洗劑和海綿及水清洗。

#### ■安裝與拆卸

- 拆卸時，請從內蓋拆卸處取下。
- 內蓋托架固定在內蓋中心，裝配時將其直接裝在外蓋內側的中心軸上。  
●安裝與卸下內蓋時，請不要用力過猛，以免內蓋變形導致蒸氣洩漏。



#### 提示

- 如果漏裝內蓋，則會導致米湯溢出、米飯乾燥等烹調不良現象。
- 請勿用力拉扯鍋墊圈。

### 本體・外蓋(密封部)

用擰乾的抹布擦拭。

- 外蓋內側及內蓋上的油污如不及時洗淨，油污將黏附到內蓋上，很難洗掉。每次使用後都要及時擦洗乾淨。
- 金屬部品受熱，其表面可能會出現變色或斑駁現象，但不影響使用。

### 底感應器/電熱板

用擰乾的濕毛巾擦拭。

- 有頑固黏附物時，請用纖細砂紙(600號左右)或乾布擦拭。

#### 提示

- 如果不擦乾淨底感應器和電熱板，則米飯可能會被燒焦，煮不好。

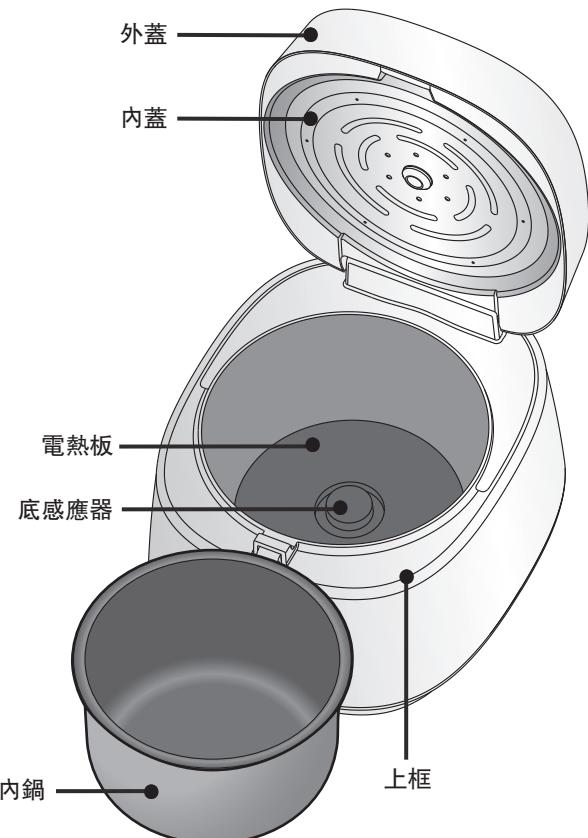
### 內鍋

用稀釋後的餐具清洗劑和海綿及水清洗。

擦乾內鍋外側表面的水份。

#### 提示

- 請勿將內鍋作為清洗容器。
- 塗氟面可能會出現變色或斑紋現象，但不影響健康及使用。



### 上框

用擰乾的濕毛巾擦拭。

#### 提示

- 請勿將水倒入進行清洗。

### 附件

用稀釋後的餐具清洗劑和海綿清洗



飯勺(1個)



計量杯(1個)

# 食譜

## 使用方法

注意：・根據加入米飯內的不同食材，飯的底部可能有燒焦的現象。

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

※1杯(計量杯)：約150 g

### 廣式煲仔飯

食材：白米	1杯	香菇	2個	調味料：生抽	15 mL	油	15 mL
臘腸	1根	豌豆玉米粒	30 g	蠔油	5 mL	糖	3 g
青菜	若干片			雞精	1 g	鹽	3 g

做法：1) 將香菇洗淨後切丁，臘腸切片。

2) 洗米後加水至“White Rice(白米)”1水位線，將食材平鋪在米上，閉合外蓋。

3) 按「<」或「>」按鍵，選擇“Casserole(煲仔飯)”，再按下「Start」(開)按鍵。

4) 剩餘15分鐘時聽到“滴滴”提示音後，打開外蓋，均勻淋入提前混合好的調味料後閉合外蓋。剩餘3分鐘時聽到“滴滴”提示音，打開外蓋加入青菜後再次閉合外蓋。

### 菌菇排骨湯

食材：白玉菇	30 g	排骨	200 g	調味料：料酒	15 mL
蟹味菇	30 g	薑	數片	鹽	適量
杏鮑菇	30 g	蔥花	少許	白胡椒粉	少許

做法：1) 三種菌菇在加了適量鹽的淡鹽水中浸泡10分鐘。排骨用水沖洗乾淨後，用沸水焯一下。

2) 把三種菌菇洗淨，切去根部，杏鮑菇切小段。

3) 將排骨和所有菌菇、薑片放入內鍋，加入料酒，加水至“Congee(粥)”的最大水位線，並閉合外蓋。

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

5) 烹調結束後，打開外蓋，加入適量鹽、白胡椒粉及蔥花調味即可。

注：菌菇可選用自己喜歡的種類。

### 蛋糕 ( 低筋粉版 )

食材：低筋麵粉	50 g	黃油	10 g
雞蛋	1個	牛奶	15 mL
白糖	50 g		

做法：1) 將雞蛋的蛋白和蛋黃分開到兩個盆中 ( 無水無油 )，在蛋黃中加入15 g白糖，攪拌至順滑無顆粒。

2) 在蛋白中加入35 g白糖，用打蛋器打發至筷子可以直立在蛋白中不倒，將蛋黃加入到蛋白中，左右攪拌均勻。

3) 分次在蛋糕糊中加入過篩的低筋麵粉，攪拌均勻至順滑無顆粒。

4) 在蛋糕糊中加入融化的黃油和牛奶，攪拌均勻。將蛋糕糊倒入內鍋，閉合外蓋。

5) 按「<」或「>」按鍵，選擇“Cake(蛋糕)”，設置烹調時間50分鐘。再按下「Start」(開)按鍵。

6) 蜂鳴器響後，表示蛋糕已經烤熟，按「Off」(關)按鍵，取出內鍋並冷卻2分鐘，再倒轉內鍋把蛋糕倒入盤中或碟上，冷卻即可。

※請注意不要倒入超過指定重量的蛋糕糊，否則蛋糕會烘烤不熟。

# 故障排除

在委託維修之前請先進行檢查。

現象	請檢查
不在預約時間烹調	►・是否已按了「Start」(開)按鍵？(  P23 )
烹調時間過長或過短	►・如果連續烹調，則烹調時間將會變長。( 最多可能會延長30分鐘左右 ) ►・因米飯量和水量不同，在烹調中途，可能會停止剩餘時間顯示並進行調整。
發出聲音	・烹調中發出「喀噠、喀噠」的聲音，是調整火力的聲音，並非故障。 ►・烹調中發出「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。
蒸氣從蒸氣口以外的部位漏出	►・內蓋的墊圈部和內鍋的鍋沿上是否有異物，或內鍋是否已變形？
不能進行按鍵操作	►・按鍵的指示燈是否亮著？ →烹調、預約、保溫中途，無法進行按鍵操作，請按「Off」(關)按鍵後再進行操作。
有塑膠異味	►・剛開始使用時可能會有塑膠的味道，多使用幾次後便會消除，不是異常。
發黏(較軟)	・米量和水量是否正確？ ►・是否使用熱水洗米？ ・新米是否放入較多水進行烹調？ ・是否長時間浸泡水中？( 預約時間太長等 ) →使用預約功能烹調時，需少放些水。
發乾(較硬) 夾生(未煮熟)	・米量和水量是否正確？ ►・是否用“Quick(超快速)”功能進行烹調？ ・內鍋底部是否凹凸不平？ ・是否選錯了功能？ ・外蓋是否蓋好？ ・煮好後，是否立即將米飯翻鬆？ ・內鍋外側或底感應器上是否黏有異物？
米湯溢出	・米量和水量是否正確？是否淘洗乾淨？ ►・是否選錯了功能？ ・外蓋是否蓋好？
飯燒焦	・洗米是否充分？ ►・內鍋底部是否凹凸不平？ ・是否進行了預約定時烹調？ ・外蓋是否蓋好？ ・是否混入了較多碎米？ ・內鍋外側或底感應器、電熱板上是否黏有異物？ ・是否放入調料進行烹調？( 煲仔飯、什錦飯等 )
結露 有氣味 帶黃色	►・洗米是否充分？ ・是否保溫超過5小時？ ・是否把冷飯添加到內鍋裡並進行了保溫？ ・因米的種類或所用水質的不同，煮熟的飯可能會帶黃色。 ・在放入調料烹調煲仔飯或什錦飯等後，可能有氣味。 →請仔細清洗內鍋、內蓋。

# 故障排除（續）

在委託維修之前請先進行檢查。

現象	請檢查
米飯乾燥	<ul style="list-style-type: none"><li>• 是否保溫超過5小時？</li><li>► • 是否反復加熱冷飯？</li><li>• 外蓋是否蓋好？</li></ul>
粥變糊狀	<ul style="list-style-type: none"><li>• 預約定時烹調時，是否讓米長時間浸泡於水中？</li><li>► • 是否對粥進行了保溫？</li><li>• 是否碎米太多？</li></ul>
米飯黏在內鍋上	<ul style="list-style-type: none"><li>► • 因大米品種不同，柔軟的米飯和黏性好的米飯可能會容易黏鍋。</li></ul>
形成一層薄膜	<ul style="list-style-type: none"><li>• 是否殘留著糠皮？</li><li>► 糯米紙狀的薄膜是由於澱粉溶解後乾燥所生成的，對人體無害，米沒有洗乾淨則容易生成這種薄膜。</li></ul>

## 當出現這樣的顯示時

在委託維修之前請先進行檢查。

錯誤顯示	請檢查	參考 頁碼
	<ul style="list-style-type: none"><li>● 嘗試拔下電源插頭，再重新插入。 如仍出現“H※※”，則表示存在故障。 → 請諮詢Panasonic授權的服務中心，並告知錯誤代碼（“H”後的兩位數字）。</li></ul>	—

困惑時

# 規格

型號		SR-A105D-W
額定電壓		220 V～
額定頻率		50 Hz
額定輸入功率		400 W
烹調額定容積(約) L		0.5
內鍋的額定容積 L		1.5
煮飯容量 (米量) L (杯)	Delicious(精煮)	0.09–0.54[0.5–3杯]
	Quick(超快速)	
	Mixed Rice(什錦飯)	0.09–0.27[0.5–1.5杯]
	Casserole(燙仔飯)	
煮粥容量 (米量) L (杯)	Congee(粥)	0.045–0.135[0.25–0.75杯]
燉湯的最大烹調容量 (食材+水) (約) L <sup>※1</sup>		0.8
蛋糕糊的最大量 (約) g		200
電源線長度 (約) m		0.9
產品重量 (約) kg		2.0
外形尺寸 (約) mm	寬	216
	深	259
	高	181 ( 368 ) <sup>※2</sup>

- (※1) 為 “Congee(粥)” 最大水位線的烹調容量。
- (※2) 為打開外蓋時的高度。