Panasonic

HK

Operating Instructions

Household Use Electronic Warm Jar

Model No. 1.0 L SR-DM101
1.8 L SR-DM181

The pictures in this instructions take SR-DM181 for example.
Chinese please refer to page 19 - back cover.
（中文請參考 P19 - 尾頁）

Thank you very much for purchasing the Panasonic product.

- This product is intended for household use only.
- Please read this Operating Instructions carefully for safe and proper use of this product. Be sure to read the **"Safety Precautions" (page 2 - 3)** before use.
- Make sure that the information such as date of purchase and dealer's name is stated on the warranty card.
- Keep warranty card together with the Operating Instructions with care.

Reserve it for later use

The Warranty is attached separately.

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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:**	Indicate a potential hazard which could result in death or serious injury.
⚠**CAUTION:**	Indicate 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 is must be followed.

⚠ WARNING

■ Power・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.**
  (So as not to cause an electric shock, or a fire due to a short circuit.)
  → If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- **Do not damage the power cord or power plug.**
  • Following actions are strictly prohibited.
  Damaging, processing, making it contact with or near high-temperature section, forcibly bending, twisting, pulling, hanging on the corner, 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 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.
  (So as not to cause an electric shock or injury.)
- **Do not spill water or other liquid on the connector such as the instrument plug.**
  (So as not to cause an electric shock, or fire caused by short circuit.)

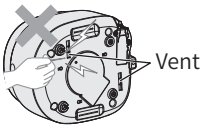
!

- **Please use a 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.)
  • Use only a power strip rated at least 10 amperes.
- **Make sure that the power plug and the instrument plug are fully inserted in place.**
  (So as not to cause smok, fire or electric shock.)
- **Single-phase bipolar grounded power outlet should be used for this appliance to ensure reliable grounding. If grounding device is not installed, it may cause electrostatic induction of other metal parts such as housing.**
  (So as not to cause the risk of electric shock due to failure or electric leakage.)
- **Clean the power plug regularly.**
  (So as not to cause a fire due to poor insulation of the power plug arisen from accumulation of moisture and foreign matter.)
  → Disconnect the power plug and wipe it with a dry cloth.

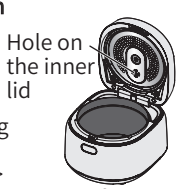
■ Main body

⃠

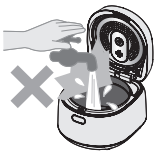
- **Do not insert anything into vent or gap.**
  • Especially pin or other metal objects.
  (So as not to cause an electric shock or abnormal operation.)



- **Do not place the item which may clog the inner lid into the pan.**
  (So as to avoid burns or injuries caused by steam leak or cooked food blowing out.)
  <Cooking cases prohibited>
  • Do not put a plastic bag containing food in the pan for heating unless it is in "Slow Cook" mode and there is water in the pan.



- **Do not modify, disassemble, or repair this appliance.**
  (So as not to cause a fire, electric shock or injury.)
  → For repair, please contact the Panasonic authorized service center.
- **Do not use this appliance for any purpose other than those described in the Operating Instructions.**
  (So as not to cause 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.**
  (So as not to cause an electric shock, or a fire due to a short circuit.)
  → Please make enquiries to the 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 the infant.**
(So as not to cause a burn.)

●**Do not open the lid or move the main body during cooking.**
(So as to avoid burns or injuries caused by steam leak 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.**
(So as not to cause burn, injury or electric shock.)

●**Keep the appliance out of reach of small children.**
(So as not to cause a burn, injury or electric shock.)

●**If an exception or malfunction occurs, stop using the appliance immediately and unplug the power plug.**
(So as not to cause smoke, fire or electric shock.)
Abnormalities • Malfunction Cases
- The power plug and cord become abnormally hot.
- The power cord is damaged or intermittent power outages when being touched.
- The main body is deformed or abnormally hot.
- The main body emits smoke or burning smell.
- The main body is broken, loose or makes abnormal noise.
- The inner lid is warped or the pan is deformed.

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

⚠ CAUTION

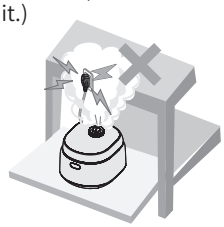
●**Do not use a non-dedicated pan or a deformed pan.**
(So as not to cause burns or injury due to overheating or malfunction.)

●**Do not use the appliance in the following places.**
- Near heat or in the high humidity environments.
(So as not to cause electric shock, electric leakage or fire.)
- On uneven surface or a mat which is not heat-resistant.
(So as not to cause injury, burns or fire.)
- In the places close to the wall or furniture, etc.
(So as not to bump into them when opening the outer lid, or cause discoloration, deformation and breakage of the furniture.)

●**Do not touch the hook button when moving the product.**
(So as not to cause injury due to the opening of the outer lid.)

●**Do not touch the hot surface while the appliance is in use or after cooking.**
- The main body has a high temperature. In particular, the metal parts such as the inner lid, the pan and cast heater.
(So as not to cause a burn.)

●**Do not expose the power plug into the steam.**
(So as not to cause an electric shock, or a 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.



●**Do not let the appliance operate in an empty state.**
(So as not to cause burn.)

●**Do not let connect the appliance with an external timing device or operate the appliance in the mode of a separeate remote control system.**
(So as to avoid fire.)

●**When you unplug the power plug, be sure to hold the plug itself, and never pull the power cord.**
(So as not to cause an electric shock, or a fire due to a short circuit.)

●**When taking out the pan or when the pan is not in use, remember to turn off the power and unplug the power plug.**
(So as not to cause burns, injury, or an electric shock, leakage, fire due to insulation aging.)

●**Wait for the main body to cool down sufficiently before cleaning.**
(So as not to cause burns.)

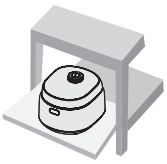
●**When used within a cupboard or other enclosed spaces, make sure that the steam can emit outward.**
(So as not to cause discoloration or deformation of the cupboard.)

●**This appliance is intended to be used in household and similar applications such as:**
- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

Instructions for Use

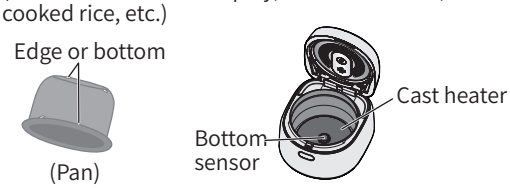
About the main body

- **If the product is on the cabinet with sliding table, make sure that the load of the table is greater than 10 kg.**
  (So as not to drop the product.)



- **Do not cover the outer lid with cloth or other objects when the product is in use.**
  (So as not to cause the steam from being blocked, resulting in deformation, discoloration of the outer lid and malfunction of the product.)

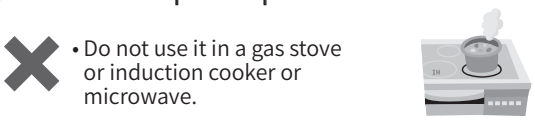
- **Do not tilt or rotate the warm jar.**
- **Please clean rice and other foreign objects stick on the main body (cast heater, bottom sensor and bottom of the pan).**
  (So as to avoid error display, or scorched rice, half-cooked rice, etc.)



- **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.)
- **If rice soup overflows from the steam vent, first unplug the power cord to cut off the power, and then wipe off the rice soup from the power cord and other parts with a dry cloth before continuing to use.**
- **Do not use the product outdoors.**
  (Unstable power supply may result in a product failure.)
- **Avoid using the product under direct sunlight.**
  (So as to avoid color change.)
- **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.)

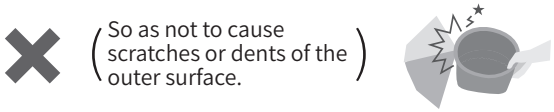
About the Inner pan

- **Do not use the pan in a place other than the warm jar.**



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

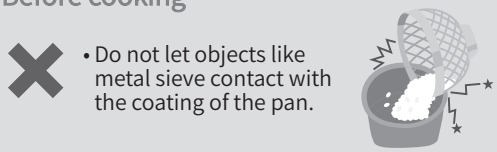
- **Do not impact the pan with a hard object.**



(So as not to cause scratches or dents of the outer surface.)

- **Pay attention to the following in order to avoid slash or scratch of the coating of the pan.**

Before cooking



• Do not let objects like metal sieve contact with the coating of the pan.

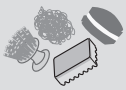
After cooking

• 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 (P14)

• Do not use the pan as a washing container.
• Do not place a spoon or other utensils into the pan.
• After cooking with seasoning, do not leave food inside the pan.
  → After cooking quinoa rice or mixed rice, please clear the food in the pan as soon as possible and then clean the pan.
• Do not use bowl dryer or dish washer/dryer for cleaning.
• Do not put the pan in other utensil to dry after washing.

• Do not use abrasive powder or metal brush, nylon brush (with the grind), scouring pad to clean or scrub the pan.
  → To clean the pan, wash it with a soft sponge.



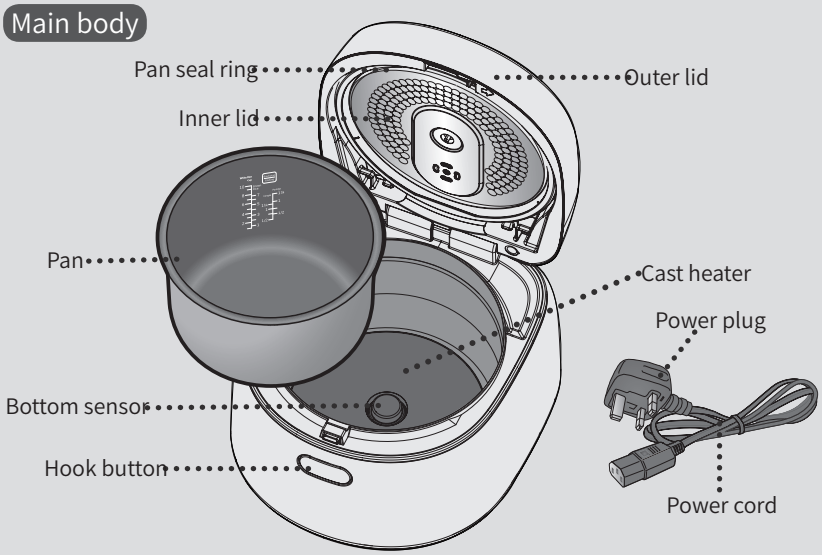
Notes

The following will not affect the product performance or personal health.
[Outer surface] superficial scratches, small dents or collision.
[Inner surface] flaking of the coating of the pan.
→ If the pan is deformed or you are worried about its condition, please purchase a new pan.

Parts Identification

For the first use, clean the pan, inner lid, steam cap, accessories. (☞ P13 - P14)
When the surface of the control panel is covered with protective film, remove it before use.

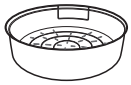
Main body



Accessories

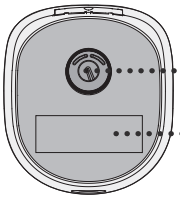
Rice scoop (1)

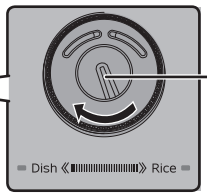
Measuring cup(1)
(Approx. 180 mL)



Steaming basket (1)

Control panel





Steam cap handle

- Turn left or right to select [Dish/Rice] menu.
- The menu switching effect varies slightly due to the different operating sensitivity of the steam cap handle.

① [Off/Cancel] : Press and hold this key to cancel incorrect operation, or turn off keep warm.
② [Keep Warm] : Press this key to keep food warm.
③ [Timer] : Press this key to timer.
④ [◁] and [▷] :
- It is used to select the function.
- It is used to set preset time and cooking time, current time.
- Press and hold the key to quickly add or subtract time.

⑤ [Time] :
- To set the cooking time, you must first press this key.
- Press this key to confirm time in the timer status.

⑥ [Reheat] : Press this key to heat up cold rice.
⑦ [Start] : Press this key to start cooking or end the setting of the preset time.

Notes

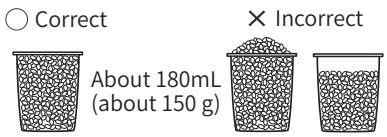
When the product is working, it is normal to take longer to operate on the [Off/Cancel] key.
If there is no operation for 30 seconds, the product will enter sleep mode, and you can wake up it by pressing any key. In this case, the key operation may take longer time.

Preparation Wash rice and add water

Before use for the first time
Boil a pan of water, then drained it.
① Add water to the waterline 4 of "White Rice", and close the outer lid.
② Turn the steam cap handle to the Dish menu, and then select the "Steam" function, set the cooking time to 15 minutes, and press "Start" to start.
③ When you hear the buzzer, remove the pan, and pour away the water inside it.

1 Measure rice with the measuring cup provided

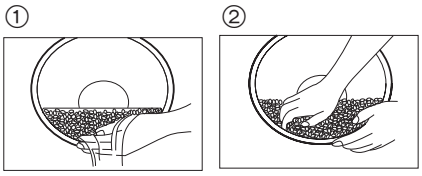
- Maximum quantity of rice to be cooked at once, ☞ "Specifications" on P17.



2 Wash the rice till the water turns relatively clear

① Wash the rice quickly with plenty of water while changing the water.
② Stir the rice gently, and repeat several times of rice washing → rinse with water, till 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.

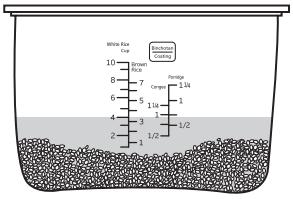


3 Place the washed rice into the pan

Add water until the corresponding waterline (☞ P7) and dry the outside of the pan.

- Add water on a flat surface, and flatten the surface of the rice. (Confirm the scale and add water to the same height)
- When too much water is added, it may overflow when cooking.

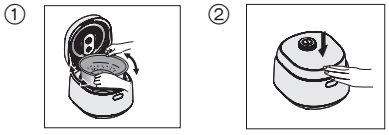
Example : when cooking 4 cups of rice, add water to the "4" waterline of the "White Rice".



(Example : SR-DM181)

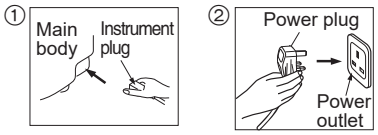
4 Put the pan into the body and close the outer lid

- 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.
- When closing the outer lid, please confirm that there is a "click" sound.



5 Connect the plugs

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



Attentions When cooking with the steamer, the maximum cooking capacity is: 1.0 L: 3 cups, 1.8 L: 5 cups.

Preparation Function selecting/Tips to cook delicious rice

■ Function selecting

Table 2

Categories of food to cook	Menu select	Waterline	*1 Cooking time (Approx. minutes)	*2 Keep warm (auto)	*3 Time range to preset
White Rice	Regular	White Rice*4	43	○	1 hour or more
	Quick		-		50 minutes or more
Quinoa Rice	Quinoa Rice		50		1 hour 10 minutes or more
Grains Rice	Grains Rice		60		1 hour 20 minutes or more
Brown Rice	Brown Rice	Brown Rice	-		2 hours 20 minutes or more
Grains Congee	Grains Congee	Congee/Porridge*5	Table 3		Cooking time or more
Congee	Congee				Cooking time or more
Steam	Steam	Add water to 4 cups when steaming for more than 60 minutes			Cooking time + 20 minutes (Round up) or more
Soup	Soup	To the maximum waterline of "Porridge"			-
Meat	Meat	-			-
Cooking curry, stewed food	Waterless				-
Cooking healthy fat-reducing cuisine	Oil-free				-
Cake	Cake			×	-
Slow Cook	Slow Cook				Cooking time + 30 minutes or more
Dough, yogurt fermentation	Ferment				-
Rice Reheat	Reheat	Refer to on P9 Table 4	15	○	-

*1 · The time needed to cook the intermediate amount of rice (1.0 L: 3 cups, 1.8 L: 5 cups) at a voltage of 220 V, a room temperature of 20 °C and a water temperature of 20 °C for reference.
· The actual cooking time will vary according to the amount of rice, water, voltage, temperature, water temperature and rice quality.

*2 · All functions at the end of the cooking will be automatically converted to keep warm. The "Slow Cook" and "Ferment" functions do not heat up in the keep warm mode. But items marked with "×" are not recommended to keep warm, and please press the [Off/Cancel] key as soon as possible after the end of the cooking.

*3 · Only functions of Regular, Quick, Quinoa Rice, Grains Rice, Brown Rice, Grains Congee, Congee, Steam and Slow Cook can be preset.
· In summer when temperature is high, the preset time should not be greater than 8 hours to avoid rice deterioration.

*4 · Recmmended ratio of Quinoa Rice: quinoa: white rice = 1: 4
· Recmmended ratio of Grains Rice: grains: white rice = 1: 4. Black rice, buckwheat and other easily cooked grains can be cooked instantly, while beans need to be soaked for more than 6 hours

*5 · Upon selecting Grains Congee/Congee function, corresponding waterline of Congee/Porridge can be used to achieve desirable thickness.

★ 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 of more than pH9. (So as to avoid rice from sticking the pan or becoming burned.)

■ Setting cooking time

Table 3

Categories of food to cook	Menu select	Setting cooking time range	Setting increments	Initial value	Time display	Time memory*
Grains Congee	Grains Congee	1 hour - 3 hours	30 minutes	2 hours	Back to 1 hour after 3 hours	○
Congee	Congee	1 hour - 3 hours	10 minutes	1 hour	Back to 1 hour after 3 hours	○
Steam	Steam	1 minutes - 60 minutes	1 minute	5 minutes	Back to 1 minute after 60 minutes	○
Soup	Soup	1 hour - 3 hours	30 minutes	1 hour	Back to 1 hour after 3 hours	○
Meat	Meat	1 hour - 4 hours	30 minutes	1 hour	Back to 1 hour after 4 hours	○
Cooking curry, stewed food	Waterless	10 minutes - 2 hours	10 minutes	30 minutes	Back to 10 minutes after 2 hours	○
Cooking healthy fat-reducing cuisine	Oil-free	5 minutes - 30 minutes	1 minute	10 minutes	Back to 5 minutes after 30 minutes	○
Cake	Cake	40 minutes - 60 minutes	1 minute	60 minutes	Back to 40 minutes after 60 minutes	○
Slow Cook	Slow Cook	30 minutes - 6 hours	10 minutes	1 hour	Back to 30 minutes after 6 hours	○
Dough, yogurt fermentation	Ferment	1 hour - 12 hours	30 minutes	2 hours	Back to 1 hour after 12 hours	○

■ When a power outage occurs during use

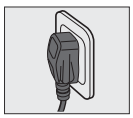
Including unplug of the power plug, trip, etc.

- When a momentary power failure occurs, it will return to the state before the power failure.
- If the power has failed for a long time, the following will occur after powered again.
  During cooking: Continue cooking.
  Cooking effect may be affected.
  While keeping warm: continue keeping warm.

■ Adjusting the clock

Example: when adjusting 7:00 am to 8:30 am

① Plug in the power plug.



② Press and hold the [Time] key for more than 3 seconds.
(Release the key when you hear the "beep" sound from the buzzer)
The digits of "min" blink on the LCD display. Press [Time] key again,
the digits of “h” blink on the LCD display.
※Only the blinking digits can be adjusted.

③ Press the [◁] or [▷]key to adjust the time.
Each time the [◁] or the [▷] key is pressed, the "Minute" time and the "Hour" time will increase or decrease by 1 minute or by 1 hour increment respectively.
(After the time is adjusted, the number will flash a few times and stop automatically, and the time adjustment is completed.)

※You can not adjust the time while the product is working.
※Press and hold the [◁] or [▷] key to quickly add or subtract time.
※The system of 24-hour is adopted, and 24: 00 is represented by 0:00.
※If there is an error in time display, the preset cooking time and the cook end time will have error.
So please timely adjust the time.

Menu functions

Cook Rice · Quinoa Rice · Brown Rice/ Keep Warm/Rice Reheat

※When cook with the "Regular" function

1 Turn the steam cap handle to select the "Rice" menu.
- The "Rice" menu indicator lights up.

2 Press ◁ or ▷ key to select "Regular".
- The selected function menu flashes.
- The "Start" indicator flashes.

3 Press [Start] key to start cooking.
- The "Start" indicator lights up.
- The remaining time decreases in unit of 1 minute. Under the "Quick" and "Brown Rice" function, it starts displaying the remaining time approximately 7 minutes and 12 minutes and before the end of cooking.
- 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 "After 15 minutes" to "After 11 minutes", rather than decreasing in unit of 1 minute.

4 When cooking is over, loosen the rice.
- After the buzzer rings, cooking finishes. The function will automatically turn to keep warm status. To prevent the rice from sticking together, please loosen the rice after cooking.
- For brown rice, when cooking is over, press the [Off/Cancel] key as soon as possible to cancel "Keep Warm", so as not to affect the taste.

■ Kind reminder
- "Quick" can be used for cooking rice. 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.
- Do not mix brown rice with white rice (short grain and long grain), so as not to affect the cooking result.

Keep Warm

- Keep warm time displays from 0 hour to 23 hours. After 24 hours, it displays current time, and the control panel will light off in 30 seconds, but it still keeps warm.
- If the function of "keep warm" is longer than 96 hours, it will automatically stop, and the display shows "U14". To continue using, press the [Off/Cancel] button first.
- Cooked rice should be consumed within 5 hours of keeping warm to avoid discoloration or becoming stale.
- 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 pan when the rice is in keep warm function.

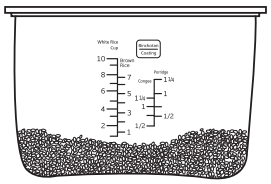
※When reheating the cooled rice

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

Table 4

Cooled rice quantity (Waterline)	Water volume (measuring cup)	
	1.0 L	1.8 L
1	1/4	1/4
2	1/2	1/2
3	1/2	1/2
4	-	1/2
5	-	1

■ The maximum amount of cooled rice to reheat: 1.0 L: White Rice 3 Cups, 1.8 L: White Rice 5 Cups.



1 Turn the steam cap handle to select the "Rice" menu.
- The "Rice" menu indicator lights up.

2 Press [Reheat].
- The selected function menu flashes.
- "Start" indicator flashes.

3 Press [Start], and cooking starts.
- No matter how much cold rice to reheat, the heating time is about 15 minutes.

4 After the buzzer rings, cooking finishes, the function will automatically turn to keep warm status.
- Please loosen the rice as soon as possible, as it will be more delicious.

■ Kind reminder
- "Reheat" function is not available in the dish menu.
- In the rice menu, "Reheat" function can also be selected by pressing [◁] or [▷].
- When adding cooled rice, do not exceed the maximum amount of cooled rice (as shown in Table 4).
- It is recommended to reheat cooled rice for only once so as not to affect the taste of rice.
- Do not reheat quinoa rice, so as not to affect the taste.

Menu functions Congee and other cuisines/Timer

※When cooking congee for 1.5 hours

1 Turn the steam cap handle to select the "Rice" menu.
- The "Rice" menu indicator lights up.

2 Press ◁ or ▷ , key to select "Congee".
- The selected function menu flashes.
- The "Start" indicator flashes.

3 Press [Time] key, then press ◁ or ▷ key to set the cooking time.
- Press and hold the [◁] or [▷] key to quickly add or subtract time.

※For the cooking time which can be set, ☞ Table 3 on P8.

4 Press [Start] key to start cooking.
- Remaining time is shown in 1 minute decrements.

5 After the buzzer rings, cooking finishes, the function will automatically turn to keep warm status.
- Keep warm function will affect taste, press [Off/Cancel] key as soon as possible.

■ Kind reminder

- Open the lid while cooking will increase the amount of dew condensation.
- Incorrect water quantity or rice quantity may lead to overflow of rice water from steam vent.
- When the congee is kept in keep warm function for an excessively long time, it will get thicker.
- Soup may overflow if exceeding the "Porridge" max water
- level. (☞ "Specifications" on P17)
- For longer steaming time (over 40 minutes), add 4 cups of water to avoid dry heating.
- When the steam function is performing, the time shown on the display is the remaining time after the water in the pan boils.
- The maximum weight of cake batter must not exceed: 1.0L: 500 g, 1.8L: 800 g (total weight of cake powder, milk, eggs, etc.). Otherwise, it may lead to the cake being under-baked.
- When baking the cake batter with maximum weight, set the cooking time to 60 minutes to avoid the cake being half-cooked.
- For "Waterless" function, it is recommended to use ingredients with high moisture content (e.g. mushrooms, cabbage, etc.) or put ingredients that are prone to becoming juicy at the bottom for cooking.

※When you want to use the "Timer" function to complete the "Regular" at 11:30

- First make sure the current time is correct. If it is not correct, please adjust it. (☞ P8)

1 Turn the steam cap handle to select the "Rice" menu.
- The "Rice" menu indicator lights up.

2 Press ◁ or ▷ key to select "Regular".
- The selected function menu flashes.
- The"Start" indicator flashes.
- When congee timer is set, you need to set the cooking time first, and then press the [Timer] key.

3 Press [Timer] key to select " Timer 1 ".
- The warm jar can preset two different time and also have memory function (such as breakfast and supper). Each time you press the [Timer] key, Timer 1 ▶ Timer 2 ▶ Timer 1 will be displayed alternately.
- When the preset time is less than the cooking time, cook will start directly.

4 Press ◁ or ▷ key to set the preset time.
- Press and hold the [◁] or [▷] key to quickly add or subtract time.
- For the functions and time range which apply to timer, ☞ Table 2 on P7.
- To confirm cooking time under timer mode, please press [Time] key.
- Under the timer status, press [Timer] key to display the current time.

5 Press [Start] key. Timer cooking starts.
- The "Start" indicator turns off, the "Timer" indicator lights up, then the preset is finished.

■ Kind reminder

- In summer when temperature is high, the preset time should not be greater than 8 hours to avoid rice deterioration.
- The time set in timer is the time when cooking ends.
- The preset time and the cooking time for the last time can be memorized.

Recipes

Attentions:
- Because of the different ingredients added into the rice, there may be scorched rice at the bottom.
- While cooking white fungus soup which may become thick, please use the "Congee" function, and the maximum cooking volume should not exceed the "Congee" maximum waterline so as not to overflow.

※The cooking volume in this recipe takes 1.8 L Model as an example. For the cooking volume of 1.0 L Model, refer to the specification on ☞ P17
※1 cup (measuring cup): about 150 g

Dim sum (frozen)

Ingredients: Dim sum: Shaomai, Steamed Roll

Steps:
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 cup of water and place the steaming basket into the pan, then close the outer lid.
3) Turn the steam cap handle to select the "Dish" menu, press the [◁] or the [▷] key to select "Steam", set the cooking time to 5 minutes.
4) Press [Start] button.
   Note: Adjust cooking time accordingly to the ingredients.

Saliva chicken

Ingredients:

Peeled chicken leg meat	8, Approx. 150 g
Scallion	2 g
Minced Ginger	10 g
Minced garlic	10 g

Seasonings:

Rice wine	10 mL	Sugar	2.5 g
Chili oil	40 mL	Light soy sauce	10 mL
Vinegar	15 mL		

Steps:
1) Put chicken legs in the pan, sprinkle with minced ginger, pour rice wine, then put the pan into the body, and close the outer lid.
2) Turn the steam cap handle to select the "Dish" menu, press the [◁] or [▷] key to select "Waterless", set the cooking time to 15 minutes, and then press the [Start] button.
3) Put the chili oil, vinegar, sugar, and light soy sauce into a bowl. Add minced scallion and garlic to mix well.
4) After the cooking is over, press the [Off/Cancel] button to open the outer lid and take out the chicken legs (pour out the original soup, otherwise it will dilute the original taste). Wait until they are cold, and slice and pour the sauce. (Vinegar: Light soy sauce: Sugar = 3:2:0.5)

Swiss Wings

Ingredients:

Chicken wings	500 g
Ginger	A little
Swiss sauce	100 g
Water	400 g

Steps:
1) Wash chicken wings, slice ginger, and put them all in the pan.
2) Then pour in Swiss sauce, water, and close the outer lid.
3) Turn the steam cap handle to select the "Dish" menu, press the [◁] or [▷] key to select "Meat", set the cooking time to 1 hour, and then press the [Start] button.
4) When cooking is over, dish wings up and serve immediately.

Mushroom soup

Ingredients:

White beech mushroom	70 g	Ribs	300 g
Mushroom with crab taste	70 g	Ginger	Several pieces
King oyster mushroom	60 g	Chopped scallion	A little

Seasonings:

Cooking wine	15 mL
Salt	The right amount
White pepper	A little

Steps:
1) Soak the three kinds of mushrooms in appropriate salted water for 10 minutes. After rinsing the ribs with water, blanch them with boiling water.
2) Wash the three kinds of mushrooms, cut off the roots. Cut the king oyster mushroom into small section.
3) Put the ribs, mushrooms and ginger slices into the pan. Add the right amount of cooking wine, add water to the max. Waterline for "Congee", and close the outer lid.
4) Turn the steam cap handle to select the "Dish" menu, Press [◁] or [▷] key, select "Soup", set the cooking time to 1 hour 30 minutes, and then press the [Start] key.
5) After cooking, open the outer lid, and then only season it with the right amount of salt, white pepper and chopped scallion.
   Note: You can choose your favorite mushrooms.

Recipes

Cake

Ingredients:				
	Cake powder	100 g	Suger	30 g
	Egg	1 pcs	Cooking oil	15 mL
	Water or milk	30 mL	Butter	3 g

Steps:
1) Thinly spread butter on the inside of the pan.
2) Mix all ingredients in another container until smooth without chunks.
3) Pour cake mix from 2) into the pan and close the outer lid.
4) Turn the steam cap handle to select the "Dish" menu, press the [◁] or [▷] key to select "Cake", set the cooking time to 40 minutes, and then press the [Start] button.
5) After buzzer sounds, press [Off/Cancel] button. Remove pan and cool for 3 minutes. Flip over the pan and slide the cake out.
   Note: Do not mix ingredients in the pan.
   Use a towel to remove the pan to prevent scalding.

Pan-fried salmon

Ingredients:			Seasonings:		
	Salmon (thickness: about 3 - 4 cm)	300 g		salt	2 g
	Lemon juice	10 mL		Black pepper powder	A little

Steps:
1) Add lemon juice, salt, black pepper to the salmon, blend and keep it evenly marinated for 5-10 minutes.
2) Put the marinated salmon in the pan with the salmon skin facing down, and close the outer lid.
3) Turn the steam cap handle to select the "Dish" menu, press [◁] or [▷] key to select "Oil-free", set the cooking time to 8 minutes, and then press the [Start] key.
4) After 8 minutes, press the [Off/Cancel] key, open the outer lid, turn the salmon upside down, and close the outer lid.
5) Select the "Oil-free" menu again, set the cooking time to 8 minutes, and then press the [Start] key.
6) At the end of cooking, open the outer lid, sprinkle with a little lemon juice and put the salmon on a plate.

※When opening the lid halfway, be sure to press the [Off/Cancel] key and then open the lid carefully, so as to avoid burns.

Low temperature sautéed sirloin steak

Ingredients:			Seasonings:		
	Sirloin steak (thickness: about 2 cm)	1 piece		Rosemary	2 sections
	Garlic	2 clove		Butter	2 g
				Olive oil	A little
				Sea salt	A little
				Black pepper	A little

Steps:
1) Clean the surface of the sirloin steak and wipe out the water, apply some sea salt, black pepper and olive oil to the surface of the steak, keep it marinated for 10 minutes.
2) Put the marinated sirloin steak in a sealed food storage bag, place it in the pan and add water to waterline 4 of "White Rice", close the outer lid.
3) Turn the steam cap handle to select the "Dish" menu, press [◁] or [▷] key to select "Slow Cook", set the cooking time to 60 minutes, and then press the [Start] key.
4) After cooking, take out the steak and cook it again.
5) Add a little olive oil, butter, rosemary in the pan, heat with big fire, and then put the steak in the pan quickly. Fry each side for 20 seconds.
6) After frying the steak, let it sit for about 5 minutes, and then cut it open and serve it.

Yogurt

Ingredients:		
	Yogurt	25 mL
	Milk	125 mL
	Suger	10 g

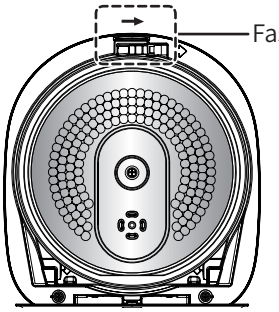
Steps:
1) Disinfect the glass and spoon in hot water* (*: Soak them in hot water of more than 95 °C for 5 minutes).
2) Put yogurt, milk and sugar into the cooled glass and stir well with a spoon.
3) Seal the opening of the glass with plastic wrap.
4) Add 500 mL of water in the pan, put the glass in step 3) in the water, and close the outer lid.
5) Turn the steam cap handle to select the "Dish" menu, press [◁] or [▷] key to select "Ferment", set the cooking time to 6 hours, and then press the [Start] key.
6) After cooking, put the gauze in a filter container (like a coffee filter cup), pour the made yogurt, and put it in the refrigerator for 8 hours to get the rich and tasty yogurt.

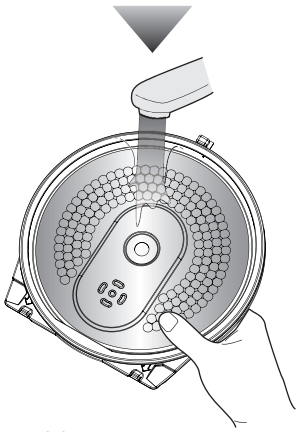
Cleaning and Maintenance

Attentions
- Before cleaning, please 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 into water, or clean it with lacquer thinner, gasoline, alcohol, cleaning powder or hard brush, etc.
- Do not use the dish washer or dish dryer.

Inner lid (Including pan seal ring, inner lid)

Wipe with a wrung wet towel, or clean with a neutral cleaning agent specifically designed for the kitchen.





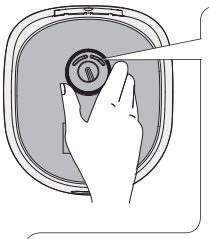
■ Disassembly
Move the fastener to the right (the inner lid pops out automatically), and remove the inner lid.

■ Installation
① Insert the inner lid into the bottom slot.
② Press the fastener into the outer lid, until you hear a "click" sound.

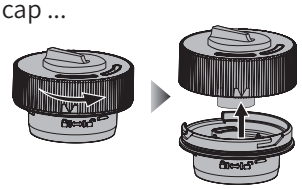
Notes
- Please wash in time after using seasonings. Otherwise odor, deterioration or corrosion may be caused.
- Do not pull the pan seal ring.
- If the oil stains on the inner lid are not cleaned in time, they will stick to the inner lid and are difficult to wash off. Wash it out immediately after each use.
- If metal parts are heated, their surface may discolor or appear streak, but it does not affect use.

Steam cap

Remove the steam cap and rinse it with water.



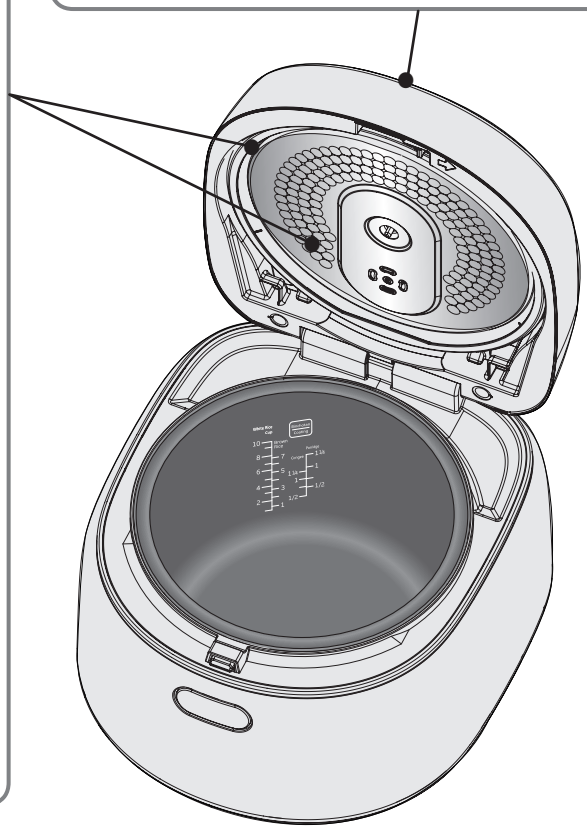
When removing the steam cap ...



■ Disassembly
Turn in the direction of the arrow so that the sharp angle is aligned with the side of the , and remove it straight up.

■ Installation
Align the sharp angle to the side of the and turn toward the to install.

Notes
- Do not use a dryer for drying after cleaning, as this will cause distortion or cracks.



Usage

Cleaning and Maintenance

Attentions
- Before cleaning, please 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 into water, or clean it with lacquer thinner, gasoline, alcohol, cleaning powder or hard brush, etc.
- Do not use the dish washer or dish dryer.

Bottom sensor/Cast heater

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

Notes
- If you do not clean the bottom sensor and cast heater, the rice may be burned or boiled bad.

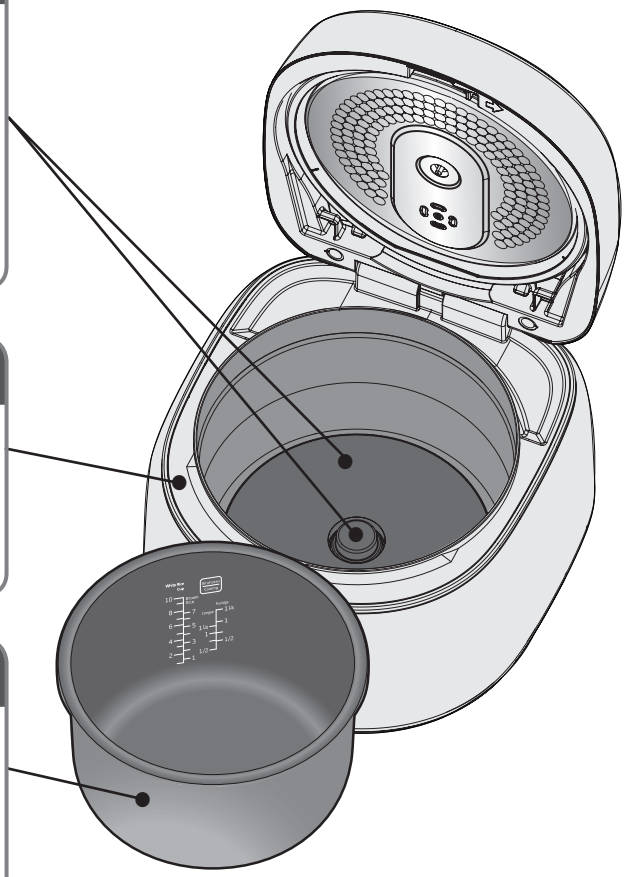
Upper frame

Wipe with a wet towel wrung.

Notes
- Do not pour water in to wash.

Pan

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

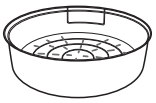


Accessories

Clean with diluted detergent and soft sponge.

Rice scoop (1)

Measuring cup (1)



Steaming basket (1)

Trouble Shooting

Please check before requesting a repair.

Phenomenon	Please check
Cooking start immediately when timer is set	• Is the clock correct? (24-hour display) • Is the preset time not within "Time range to preset"?
Do not cook during preset time	• Is the clock correct? (24-hour display) • Is the [Start] key pressed? (☞ P10) • Is power on?
Cooking time is long or short	• If cooking is made continuously, the cooking time will be longer. (May be extended up to 30 minutes) • Due to the different amounts of rice and water, the remaining time display may be stopped for adjustment in the middle of cooking. • Is "U12" displayed? (☞ P16)
Make 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	• Is foreign object attached to the pan seal ring of the inner lid and along the pan, or is the pan deformed?
Key operation can not be performed	• Are the indicator of the keys on? → Key operation can not be performed during cooking, timer or keep warm. Press the [Off/Cancel] key before operation.
"Dish/Rice" menu cannot be selected	• Is the steam cap installed properly? (☞ P13) • Turn the steam cap handle again.
There is plastic smell	• There may be plastic smell at the beginning of use. It will be eliminated after several more uses. It is not abnormal.
Glutinous (soft)	• Is the rice quantity and water volume correct? • Is too much water added into new rice to cook? • Is rice loosened immediately after cooked? • Is much broken rice mixed in? • Is hot water used to wash rice? • Is the rice immersed in water for a long time? (Preset time is too long, etc.) → When using the timer function to cook, you need to put less water.
Dry (hard) Rice is half-cooked (undercooked)	• Is the rice quantity and water volume correct? • Is the outer lid closed properly? • Is "Quick" function used to cook? • Is rice loosened immediately after cooked? • Is the bottom of the pan uneven? • Is any foreign object attached to the outside of the pan, the bottom sensor or the cast heater? • Have you selected the wrong function ?
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?
Rice is scorched	• Is rice washed adequately? • Is much broken rice mixed in? • Is the bottom of the pan uneven? • Is there any foreign object at the bottom of the pan, on the bottom sensor and cast heater? • Is timer cooking set? • Are spices added for cooking? • Is the outer lid closed properly?

Trouble Shooting

Please check before requesting a repair.

Phenomenon	Causes
Condensation Odor Rice is yellow	• Is rice washed adequately? • Is rice loosened immediately after cooked? • Has rice been keep warm for a time longer than 5 hours? • Is thew rice scoop placed during keep warm? • Is cooled rice added into the pan and keep warm? • Due to the different types of rice or water quality, cooked rice might be yellowish. • It may smell when you cook ingredients with seasonings. → Carefully clean the pan, inner lid and steam cap.
Rice is dry	• Has rice been keep warm for a time longer than 5 hours? • Is reheating repeated many times? • Is the outer lid closed properly?
Congee is mushy	• Is rice soaked in water for a long time when timer cooking is set? • Is congee kept warm? • Whether there is too much broken rice?
Rice sticks onto the pan	• Due to the different varieties of rice, soft rice might easily stick the pan.
A thin film is formed	• Is bran remained? Rice paper-like film is a result of the dry starch dissolution, and it is harmless; the rice which is not washed cleanly is likely to generate such a thin film.
When the display disappers	• Is "8:30" displayed when the power plug is plugged in? [Display] lithium batteries are exhausted Just plug in and you can cook and keep warm, but when you want to have a timer for cooking, always check the clock when cooking. In this case, please replace them with new batteries. Batteries are fixed into the main body, and users cannot replace them by themselves. [Do not display] circuit board malfunction. → To replace batteries or for a faulty repair, please go to the Panasonic authorized service center.

When such a display shows

Please check before requesting a repair.

Error display	Please check	Ref. page
U 12	• Is any foreign object attached to the bottom of the pan, the bottom sensor or cast heater? → Press the [Off/Cancel] key, unplug the power cord, and remove foreign objects and stains after the pan has cooled down completely. • Is water too much? → Press the [Off/Cancel] key. (For continuous cooking, you can slightly reduce the amount of water)	4 6
U 14	• Keep warm duration over 96 hours? → Please press [Off/Cancel] key.	9

If the warm jar is still not back to normal after the above is confirmed, go to the Panasonic authorized service center for repair.

H ※※	• Try to unplug the power plug and plug it in again. If "H※※" still appears, then there is a fault. → Please consult the Panasonic authorized service center, and inform the error code (two digits after "H")	-

Specifications

<table>
<tr><td colspan="3">Model No.</td><td>SR-DM101</td><td>SR-DM181</td></tr>
<tr><td colspan="3">Rated Voltage</td><td colspan="2">220 V～</td></tr>
<tr><td colspan="3">Rated frequency</td><td colspan="2">50 Hz</td></tr>
<tr><td colspan="3">Rated power input</td><td colspan="2">810 W</td></tr>
<tr><td colspan="3">Nominal volume of the pan (Approx.) L</td><td>1.0</td><td>1.8</td></tr>
<tr><td rowspan="5">Cooking quantity (Rice) L (cup)</td><td rowspan="2">White Rice</td><td>Regular</td><td rowspan="2">0.18-0.9（1-5）</td><td rowspan="2">0.18-1.8（1-10）</td></tr>
<tr><td>Quick</td></tr>
<tr><td colspan="2">Quinoa Rice</td><td rowspan="3">0.18-0.54（1-3）</td><td rowspan="2">0.18-0.9（1-5）</td></tr>
<tr><td colspan="2">Grains Rice</td></tr>
<tr><td colspan="2">Brown Rice</td><td>0.18-1.08（1-7）</td></tr>
<tr><td rowspan="2">Congee cooking volueme (Rice) L (cup)</td><td colspan="2">Grains Congee</td><td rowspan="2">0.09-0.135（1/2-3/4）</td><td rowspan="2">0.09-0.225（1/2-1$_{1/4}$）</td></tr>
<tr><td colspan="2">Congee</td></tr>
<tr><td colspan="3">Maximum cooking volume (ingredients + water) L※</td><td>1.1</td><td>1.7</td></tr>
<tr><td colspan="3">Maximum weight of cake batter (Approx.) g</td><td>500</td><td>800</td></tr>
<tr><td colspan="3">Power cord length (Approx.) m</td><td colspan="2">1</td></tr>
<tr><td colspan="3">Weight (Approx.) kg</td><td>3.3</td><td>3.6</td></tr>
<tr><td rowspan="3">Size (Approx.) mm</td><td colspan="2">Depth</td><td colspan="2">304</td></tr>
<tr><td colspan="2">Width</td><td colspan="2">273</td></tr>
<tr><td colspan="2">Height</td><td>203</td><td>248</td></tr>
</table>

※ Indicates the cooking capacity at the maximum waterline of "Porridge".

• Do not use this product above 2000 m above sea level, as this may affect the cooking effect.

Panasonic

使用說明書

家庭用 微型電腦飯煲

型號 1.0 L SR-DM101
1.8 L SR-DM181

本使用說明書中的圖片均以 SR-DM181 為例。

非常感謝您購買 Panasonic 產品。
- 本產品用於家庭和類似用途。
- 請仔細閱讀本使用說明書，以確保正確安全使用本產品。
  使用前請務必閱讀**【安全注意事項】（第 20 - 21 頁）。**
- 請確保保修卡上註明有購買日期和經銷商號等信息。
- 將保修卡和使用說明書一同小心收妥。

保留備用

保修卡另附

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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導致的危害程度。

⚠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。

⃠	此圖標表示不能進行，即“禁止”的內容。
!	此圖標表示務必執行，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元件來更換。

●請勿損傷電源線或電源插頭。
・絕對禁止進行以下操作：
損傷、加工、使其接觸或靠近高溫、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。）

●請勿用濕手插入或拔出電源插頭。
・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。）

●請勿將水或其他液體濺到本體插頭上。
（以免導致觸電或因短路導致火災。）

! **●務必要單獨使用額定值為 AC 220 V/10 A 的交流電的電源插座。**
（以免因與其他電器並用而過熱，從而引起火災。）
・務必使用額定值至少為 10 A 的電源接線板。

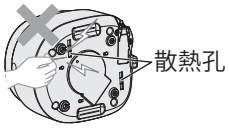
●請務必將本體插頭和電源插座妥善連接。
（以免導致冒煙、火災或觸電。）

●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。）

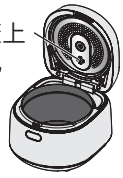
●定期清潔電源插頭。
（以免電源插頭因濕氣及外物積聚而導致絕緣故障，從而引起火災。）
→拔下電源插頭然後使用乾布擦拭。

■ 本體

⃠ **●請勿在散熱孔或縫隙間插入任何物件。**
・特別是針及其他金屬物。
（以免造成觸電或異常動作。）



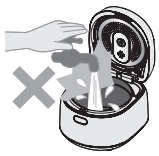
●請勿將可能堵塞內蓋上的孔的物品放入內鍋。
（以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。）
< 禁止的烹調方法 >
・請勿將裝有食物的塑膠袋放入鍋內進行加熱，除非是在“Slow Cook”（低溫慢煮）模式下使用，並且鍋內有水。



●請勿自行改裝、拆解或修理產品。
（以免導致火災、觸電或受傷。）
→如需修理，請咨詢 Panasonic 授權的服務中心。

●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。）
→如果本產品進水，請咨詢 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出口處，對小孩要格外注意。**
（以免導致燙傷。）

●**請勿在烹調時打開外蓋或移動本體。**
（以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。）

●**本產品不適合以下人士（包括孩童）使用：身體感官或心智能力退化者，或是經驗與使用知識缺乏者，除非有負責其安全的人員在旁監督或指導，方可使用。請注意避免讓孩童戲玩本產品。**
（以免導致燒傷、受傷或觸電。）

●**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下電源插頭。**
（以免導致冒煙、火災或觸電。）
異常或故障例子
・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。
→請立即前往 Panasonic 授權服務中心進行檢查及維修。

⚠注意

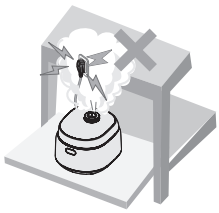
●**請勿使用非專用內鍋或變形後的內鍋。**
（以免因過熱或故障導致燙傷或受傷。）

●**請勿在以下地方使用本產品。**
・靠近熱源或高濕環境中。
（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。）
・靠近牆壁或傢俱等處。
（以免開蓋時碰到，或導致傢俱等變色、變形及破損。）

●**搬運本體時，請勿觸碰開蓋按鈕。**
（以免使外蓋打開，從而導致受傷。）

●**使用中或烹調剛結束時，請勿觸摸高溫表面。**
・本體溫度很高。特別是內蓋、內鍋、電熱板等金屬部。
（以免導致燙傷。）

●**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。）
→使用滑動式拉桌的櫥櫃時，請在電源插頭不會接觸到蒸氣的地方使用本產品。



●**請勿空燒。**
（以免導致燙傷。）

●**請勿將本產品外接定時器或在獨立的遙控控制系統的方式下運行。**
（以免引起火災。）

●**拔下電源插頭時，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。）

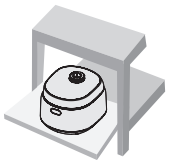
●**在櫥櫃等封閉空間使用時，請確保蒸氣能向外散發。**
（以免導致櫥櫃等變色或變形。）

●**本產品用於家庭和類似用途，例如：**
・在商店、辦公室及其他工作環境的員工廚房區；
・農莊；
・酒店，汽車旅館和其他居住環境中由客戶使用；
・僅提供床位和早餐的快捷酒店環境。

使用注意事項

關於本體

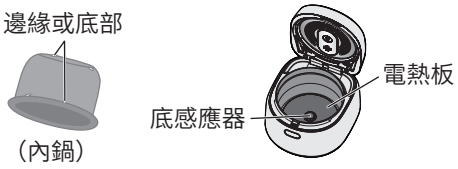
■ **放在滑動式拉桌上時，請務必確認桌子的負荷強度在 10 公斤以上。**
（以免產品掉落。）



■ **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。）

■ **請勿將飯煲傾斜，翻轉。**

■ **請及時清理黏在本體上（電熱板、底感應器、內鍋底部）的米飯等異物。**
（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护袋。**
（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。）

■ **若米湯等從蒸氣出口溢出，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，檯布（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。）

關於內鍋

■ **請勿在飯煲以外的地方使用內鍋。**

✕ ●請勿在煤氣灶或電磁爐及微波爐內使用。

■ **請勿將內鍋與硬物件撞擊。**

✕ （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裏。
（製作壽司等食物）
●請勿使用金屬匙羹。（烹調粥等食物）
●請勿輕觸或擊打內鍋。（盛飯時）

清潔保養時（第 32 頁）

✕
●請勿將內鍋用作洗碗容器。
●請勿將湯匙或其他餐具放入內鍋中。

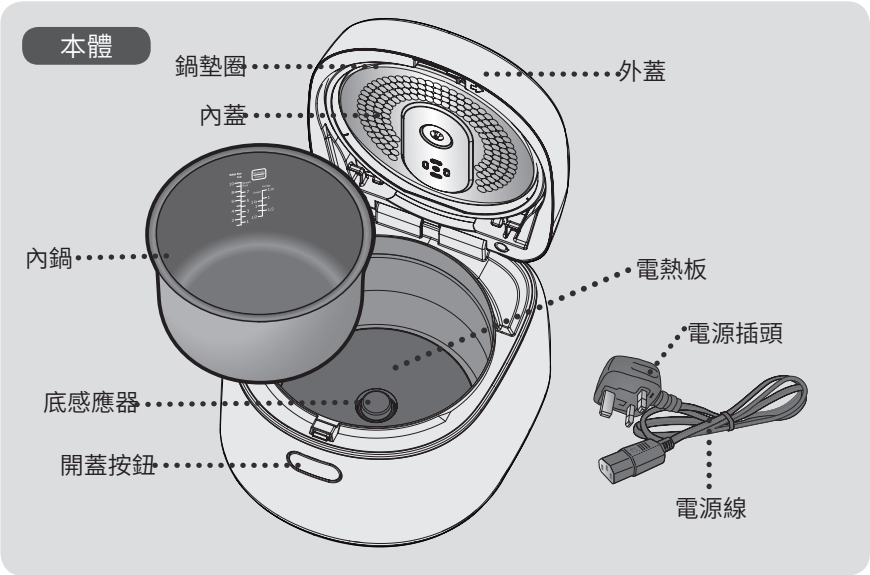
●使用調味料烹調後，請勿將食物留在內鍋中。
→烹調藜麥飯、什錦飯等後，請儘快清除內鍋中的食物然後進行清洗。
●請勿使用乾碗機或洗碗機 / 烘乾機進行清洗。
●請勿在清洗後將內鍋放在其他餐具上晾乾。

●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。
→使用軟海綿進行清洗。

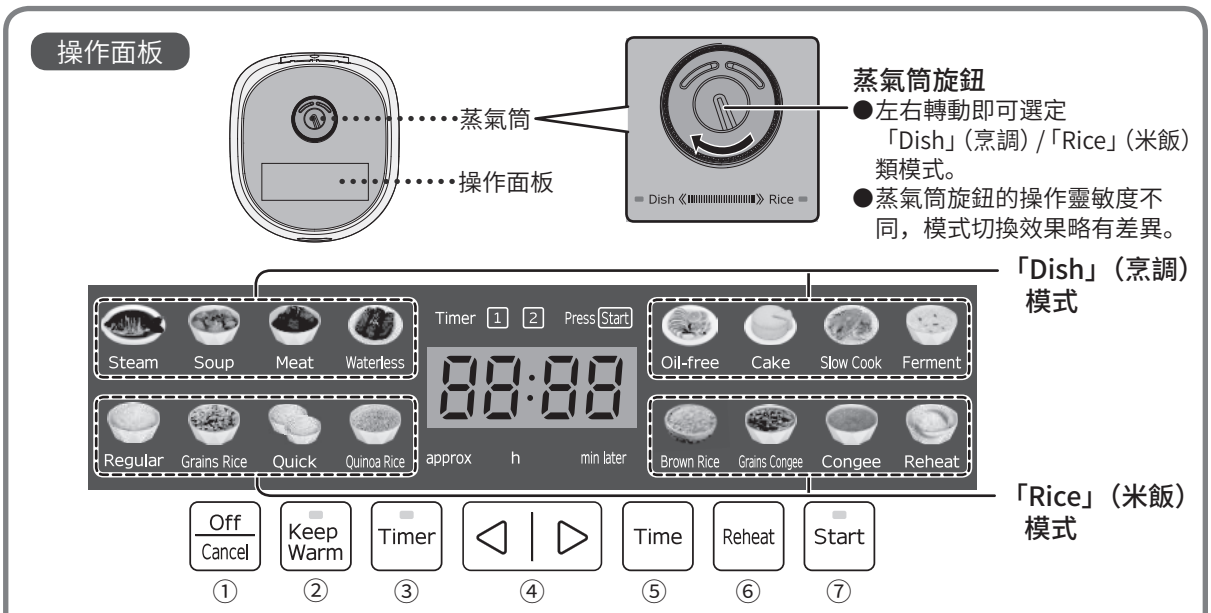
提示
以下情況不會影響產品性能或人身健康。
[外層表面] 淺的刮痕、細小凹痕或碰撞。
[內層表面] 內鍋塗層剝落。
→如內鍋變形或您擔心其狀況，請購買新的內鍋。

零件名稱

首次使用時，請清洗內鍋、內蓋、蒸氣筒、附件。（☞ 第 31 - 32 頁）
操作面板表面貼有保護薄膜時，請揭下後再使用。



使用前



① 「Off/Cancel」（關 / 取消）：長按可取消不正確的操作，或關閉保溫。
② 「Keep Warm」（保溫）：要保溫時，按此按鍵。
③ 「Timer」（預約）：要預約時，按此按鍵。
④ 「◁」和「▷」：
· 要選擇功能時使用。
· 設定預約時間和烹調時間、當前時間。
· 長按按鍵則快速前進或後退。
⑤ 「Time」（時間）：
· 設定烹調時間時，先按此按鍵。
· 要在預約狀態下查看烹調時間時，按此按鍵。
⑥ 「Reheat」（冷飯加熱）：要冷飯加熱時，按此按鍵。
⑦ 「Start」（開始）：開始烹調或預約時間設定結束時按此按鍵。

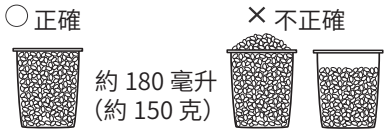
提示 產品在工作狀態下，對「Off/Cancel」（關 / 取消）按鍵需要更長時間反應，這屬於正常現象。待機狀態下 30 秒無操作，產品進入休眠模式，可按任意鍵喚醒，此時反應時間較長。

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 4 刻度線，閉合外蓋。
② 轉動蒸氣筒旋鈕至「Dish」（烹調）類模式後，選擇“Steam”(蒸煮) 功能，烹調時間設定為 15 分鐘，按「Start」（開始）以開始工作。
③ 蜂鳴器響後，取出內鍋，倒掉裏面的水。

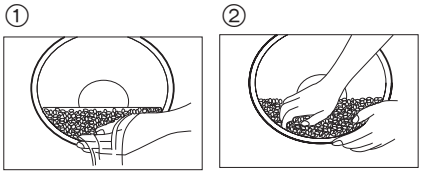
1 用附屬的量杯量米

●一次可煮的最大米量，☞第 35 頁“規格”。



2 將米洗至水清

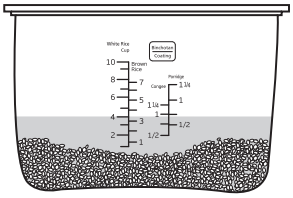
① 加入充分的水，快速搓洗後立即倒掉水。
② 輕輕揉搓淘洗後的米，重複數次洗米→用水沖洗，將米洗至水清為止。
●為避免擦傷內鍋表面的不黏塗層，請勿直接使用內鍋洗米。
●請把米洗乾淨。否則會有產生飯焦的可能，而且殘留的米糠會影響米飯的味道。



3 將洗好的米放入內鍋

根據需要加水至相應的刻度線（☞第 25 頁），並擦乾內鍋外表面。
●放在平坦的檯面上加水，並撫平米的表面。
（確認刻度線，加水至相同的高度）
●水量過多時，可能會於烹調中因沸騰而溢出。

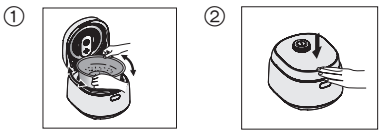
例）烹調 4 量杯白米時，加水至“White Rice”（白米）的刻度線“4”處。



（以 SR-DM181 為例）

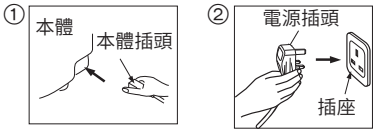
4 將內鍋放入本體內，閉合外蓋

●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。
●關閉外蓋時，請確認發出“喀噠”的閉合聲。



5 插入插頭

●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。



注意　在煮飯的同時使用蒸籠蒸煮食物時，最大烹調量：1.0 升型 - 3 杯，1.8 升型 - 5 杯。

■ 功能的選擇

表 2

烹調類別	功能選擇	刻度線	*1 烹調時間（約 分鐘）	*2 保溫（自動）	*3 預約時的可設定範圍
烹調白米	Regular(標準)	White Rice（白米）*4	43	○	1 小時以上
	Quick(超快速)		-		50 分鐘以上
烹調藜麥飯	Quinoa Rice(藜麥飯)		50		1 小時 10 分以上
烹調雜穀飯	Grains Rice(雜穀飯)		60		1 小時 20 分以上
烹調糙米	Brown Rice(糙米)	Brown Rice（糙米）	-		2 小時 20 分以上
烹調雜穀粥	Grains Congee(雜穀粥)	Congee（稠粥）/ Porridge（稀粥）*5	表 3		烹調時間以上
烹調粥	Congee(粥)				烹調時間以上
蒸煮	Steam(蒸煮)	蒸煮 60 分鐘以上時，請加 4 量杯水			烹調時間 +20 分鐘（向上取整）以上
烹煮湯	Soup(湯)	至“Porridge（稀粥）”最大刻度線			-
烹調肉類	Meat(肉類)	-			-
烹調咖喱、燉菜	Waterless(無水料理)				-
烹調健康減脂料理	Oil-free(無油煎)				-
烘焙蛋糕	Cake(蛋糕)			×	-
低溫慢煮	Slow Cook(低溫慢煮)				烹調時間 +30 分鐘以上
麵糰及乳酪發酵	Ferment(發酵)				-
冷飯加熱	Reheat(冷飯加熱)	參照第 27 頁表 4	15	○	-

*1 ・在電壓為 220 V，室溫 20 °C，水溫 20 °C，米量為中間量（1.0 升：3 量杯，1.8 升：5 量杯）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。

*2 ・所有功能在烹調結束後都將自動轉為保溫。其中，“Slow Cook”(低溫慢煮) 功能、“Ferment”(發酵) 功能在保溫模式下不會進行加熱。打“×”的功能不建議保溫，烹調結束後請儘快按「Off/Cancel」（關 / 取消）按鍵。

*3 ・僅標準、超快速、藜麥飯、雜穀飯、糙米、雜穀粥、粥、蒸煮、低溫慢煮功能可以預約。
・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 ・藜麥飯建議配比：「藜麥飯：白米」=1：4
・雜穀飯建議配比：「雜穀飯：白米」=1：4；黑米、蕎麥等易熟雜穀為即煮，豆類需要泡發 6 小時以上

*5 ・選擇“Grains Congee”（雜穀粥）/“Congee”（粥）功能時，可因應對稀稠度的喜好而使用 Congee（稠粥）或 Porridge（稀粥）的刻度線。

★煮出美味米飯的秘訣

① ●正確量水及量米。

② ●輕柔並快速地洗米。
●勿將米放置在洗米籮內。
（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。）

準備 烹調時間的設定 / 調整當前時間

■ 烹調時間的設定

表 3

烹調類別	功能選擇	烹調時間設定範圍	設定單位	初期值	烹調時間的顯示	烹調時間的記憶 *
烹調雜穀粥	Grains Congee（雜穀粥）	1 小時 ~ 3 小時	30 分鐘	2 小時	到 3 小時後又回到 1 小時	○
烹調粥	Congee（粥）	1 小時 ~ 3 小時	10 分鐘	1 小時	到 3 小時後又回到 1 小時	○
蒸煮	Steam（蒸煮）	1 分鐘 ~ 60 分鐘	1 分鐘	5 分鐘	到 60 分鐘後又回到 1 分鐘	○
烹煮湯	Soup（湯）	1 小時 ~ 3 小時	30 分鐘	1 小時	到 3 小時後又回到 1 小時	○
烹調肉類	Meat（肉類）	1 小時 ~ 4 小時	30 分鐘	1 小時	到 4 小時後又回到 1 小時	○
烹調咖喱、燉菜	Waterless（無水料理）	10 分鐘 ~ 2 小時	10 分鐘	30 分鐘	到 2 小時後又回到 10 分鐘	○
烹調健康減脂料理	Oil-free（無油煎）	5 分鐘 ~ 30 分鐘	1 分鐘	10 分鐘	到 30 分鐘後又回到 5 分鐘	○
烘焙蛋糕	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	○
低溫慢煮	Slow Cook（低溫慢煮）	30 分鐘 ~ 6 小時	10 分鐘	1 小時	到 6 小時後又回到 30 分鐘	○
麵糰及乳酪發酵	Ferment（發酵）	1 小時 ~ 12 小時	30 分鐘	2 小時	到 12 小時後又回到 1 小時	○

■ 在使用過程中發生停電時

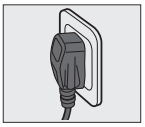
包括在中途拔掉電源插頭，跳掣等情況。

· 發生瞬間停電時，會返回停電前的狀態。
· 如果停電時間很長，則重新通電後會出現以下情況。
烹調中：繼續烹調。可能會影響烹調效果。
保溫中：繼續保溫。

■ 調整當前時間

例：要將上午 7:00 調到上午 8:30 時

① 插好電源插頭。



② 按住「Time」（時間）按鍵，保持 3 秒鐘以上。
（當聽到蜂鳴器發出“嗶”的聲音時，放開按鍵）
液晶顯示屏上“分”位數字閃爍，再按一下「Time」（時間）按鍵，則“時”位數字閃爍。
※ 只能調整閃爍的數字。

③ 按「◁」或「▷」按鍵調整時間。
每按一次「◁」或「▷」按鍵，“分”位時間便以 1 分鐘為單位，“小時”位時間便以 1 小時為單位增加或減少。
（時間調整好後，數字閃爍數下後自動停止，則時間調整完成。）
※ 工作狀態下無法調整時間。
※ 長按「◁」或「▷」按鍵，則時間可快速前進或後退。
※ 時鐘為 24 小時制，24:00 以 0:00 表示。
※ 時間顯示有誤差時，則預約烹調的時間和烹調結束時間均會出現誤差，敬請及時調準時間。

關於各功能 米飯烹調・藜麥飯・糙米 / 保溫 / 冷飯加熱

※ 用“Regular”（標準）功能煮飯時

1 轉動蒸氣筒旋鈕，選擇「Rice」（米飯）類模式。
●「Rice」（米飯）模式指示燈長亮。

2 按◁或▷，選擇“Regular”（標準）。
●所選擇的功能指示燈閃爍。
●「Start」（開始）指示燈閃爍。

3 按 Start ，烹調開始。
●「Start」（開始）指示燈點亮。
●剩餘時間以 1 分鐘為單位遞減，“Quick”（超快速）和“Brown Rice”（糙米）功能在烹調結束前約 7 分鐘和 12 分鐘開始顯示剩餘時間。
●進入炊煮階段後，會根據飯量的多少自動調整顯示的剩餘烹調時間。如：有時可能會從“15 分後”一下跳到“11 分後”，而不是逐分遞減。

4 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。
●糙米烹調結束後，請儘快按「Off/Cancel」（關 / 取消）按鍵取消保溫，以免影響口感。

■ 溫馨提示
●用“Quick”（超快速）煮飯時，因時間縮短，米飯會稍硬或有飯焦產生。
→預先將米浸泡在水中，則可以使煮好的米飯變軟。
●請不要將糙米與白米（短粒米、長粒米）混合煮飯，以免影響煮飯效果。

保 溫

●保溫時間顯示從 0 小時到 23 小時，超過 24 小時後顯示當前時間，30 秒後操作面板息屏，但仍然繼續保溫。
●保溫超過 96 小時，保溫將自動停止，顯示屏顯示“U14”，要繼續使用時，請先按「Off/Cancel」（關 / 取消）按鍵。
●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。

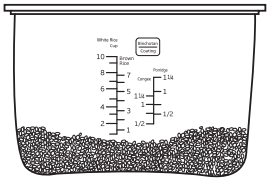
※ 冷飯加熱時

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 4

冷飯量（刻度線）	水量（量杯）	
	1.0 L	1.8 L
1	1/4	1/4
2	1/2	1/2
3	1/2	1/2
4	-	1/2
5	-	1

■ 冷飯加熱的最大量：
1.0 L：白米 3 刻度線；1.8 L：白米 5 刻度線。



1 轉動蒸氣筒旋鈕，選擇「Rice」（米飯）模式。
●「Rice」（米飯）模式指示燈長亮。

2 按下 Reheat 。
●所選擇的功能指示燈閃爍。
●「Start」（開始）指示燈閃爍。

3 按 Start ，烹調開始。
●不管冷飯量多少，加熱時間都約 15 分鐘。

4 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
●烹調模式下，無法使用「Reheat」（冷飯加熱）功能。
●「Rice」（米飯）模式下，通過按「◁」或「▷」，也可以選擇「Reheat」（冷飯加熱）功能。
●加入冷飯時，請不要超出最大冷飯量（如表 4 所示）。
●建議冷飯加熱的次數為一次，以免影響米飯的口感。
●請不要加熱藜麥飯，以免影響口感。

※ 用 1.5 小時烹調粥時

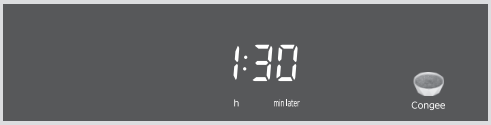
1 轉動蒸氣筒旋鈕，選擇「Rice」（米飯）類模式。
- 「Rice」（米飯）模式指示燈長亮。

2 按◁或▷，選擇“Congee”（粥）。
- 所選擇的功能指示燈閃爍。
- 「Start」（開始）指示燈閃爍。

3 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 ☞第 26 頁表 3。

4 按 Start ，烹調開始。
- 剩餘時間以 1 分鐘為單位遞減。



5 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/Cancel」（關 / 取消）按鍵。

■ 溫馨提示

- 烹調中打開外蓋，會增加結露量。
- 水量、米量不正確，可能會導致米水從蒸氣出口中溢出。
- 如保溫時間過長，粥將會變稠。
- 烹煮湯時，如超過“Porridge”（稀粥）的最大刻度線，可能會造成溢出。（☞第 35 頁“規格”）
- 如選擇了較長的蒸煮時間（如蒸 40 分鐘以上），加水 4 量杯，以免水被蒸乾。
- 蒸煮功能時，顯示幕內顯示的時間為內鍋中的水沸騰後的剩餘時間。
- 蛋糕糊的最大量：1.0 升不超過 500 克，1.8 升不超過 800 克（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。
- “Waterless”（無水料理）功能建議使用出水率高的食材（如蘑菇、白菜等），或將易出水的食材置於底部進行烹調。

※ 用「Timer」（預約）功能在 11:30 完成“Regular”（標準）時

- 首先確認當前時間是否正確。如果不正確，請調整到正確時間。（☞ 第 26 頁）

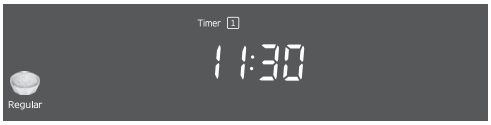
1 轉動蒸氣筒旋鈕，選擇「Rice」（米飯）類模式。
- 「Rice」（米飯）模式指示燈長亮。

2 按◁或▷，選擇“Regular”（標準）。
- 所選擇的功能指示燈閃爍。
- 「Start」（開始）指示燈閃爍。
- 預約煮粥時，請先設定烹調時間後，再按「Timer」（預約）按鍵。

3 按 Timer ，選擇“Timer 1”。
- 本產品可以設定兩個不同的預約時間（如早飯和晚飯），每按一次「Timer」（預約）按鍵，Timer 1 ▶ Timer 2 ▶ Timer 1 將交替顯示。

4 按◁或▷，設定預約時間。
- 長按「◁」或「▷」按鍵，時間可快速前進或後退。
- 可以預約的功能和時間範圍 ☞ P25 表 2。
- 當設定的預約時間少於烹調時間時，將直接進行烹調。

5 按 Start ，預約烹調開始。
- 「Start」（開始）指示燈熄滅，「Timer」（預約）指示燈點亮，預約設定完成。
- 預約狀態下確認烹調時間時，請按「Time」（時間）按鍵。
- 查看當前時間時，請按「Timer」（預約）按鍵。



■ 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。
- 預約功能設定的時間為烹調結束的時間。
- 能記憶上一次的預約時間及烹調時間。

食譜

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。
· 烹煮雪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”(稠粥) 最大刻度線，以免溢出。

※ 本食譜中的烹調量以 1.8 L 型號爲例，1.0 L 型號的烹調量 ☞第 35 頁“規格”。

※ 1 杯 (量杯)：約 150 克

點心（急凍）

食材：小點類　燒賣 · 春卷

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) 加 1/2 杯水入內鍋，放入蒸籠後閉合外蓋。
3) 轉動蒸氣筒旋鈕，選擇「Dish」（烹調）類模式後，按「◁」或「▷」按鍵，選擇“Steam”（蒸煮），烹調時間設定為 5 分鐘。
4) 按下「Start」（開始）按鍵。

注意：請根據所蒸的食材適當延長時間。

口水雞

食材：

去皮雞腿肉	8 個，約 150 克
蔥末	2 克
薑末	10 克
蒜末	10 克

調味料：

米酒	10 毫升	白糖	2.5 克
辣椒油	40 毫升	生抽	10 毫升
醋	15 毫升		

做法：1) 鍋內放入雞腿，撒上薑末，淋上米酒，然後將內鍋放入本體，合上外蓋。
2) 轉動蒸氣筒旋鈕，選擇「Dish」（烹調）類模式後，按「◁」或「▷」按鍵，選擇“Waterless”（無水料理），烹調時間設定為 15 分鐘，再按下「Start」（開始）按鍵。
3) 把辣椒油、醋、白糖、生抽調成一碗，再將蔥末、蒜末放入拌勻。
4) 烹調結束後，按「Off/Cancel」（關 / 取消）按鍵，打開外蓋，取出雞腿肉（把原湯倒掉，否則會稀釋原有的味道），待稍涼切塊，淋上醬汁即可。
（醋：生抽：白糖 =3:2:0.5）

瑞士汁雞翅

食材：

雞翅	500 克	瑞士汁	100 克
薑	少許	水	400 克

做法：1) 將雞翅洗淨，薑切片後，全部放入內鍋。
2) 再倒入瑞士汁、水，閉合外蓋。
3) 轉動蒸氣筒旋鈕，選擇「Dish」（烹調）類模式後，按「◁」或「▷」按鍵，選擇“Meat”（肉類），烹調時間設定為 1 小時，按下「Start」（開始）按鍵開始烹調。
4) 烹調結束後，盛出即可食用。

雜菌湯

食材：

白玉菇	70 克	排骨	300 克
蟹味菇	70 克	薑	數片
杏鮑菇	60 克	蔥花	少許

調味料：

紹酒	15 毫升
鹽	適量
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，加入適量紹酒，加水至“Congee”(稠粥) 的最高刻度線，並閉合外蓋。
4) 轉動蒸氣筒旋鈕，選擇「Dish」（烹調）類模式後，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」（開始）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。

食譜

蛋糕

食材：

蛋糕粉	100 克	糖	30 克
雞蛋	1 個	食油	15 毫升
水或牛奶	30 毫升	牛油	3 克

做法：
1) 在內鍋的內面塗一層薄薄的牛油。
2) 把剩下的食材放入另一個容器內，攪拌至無顆粒狀態。
3) 把 2) 的糊狀物倒入內鍋，閉合外蓋。
4) 轉動蒸氣筒旋鈕，選擇「Dish」（烹調）類模式後，按「◁」或「▷」按鍵，選擇“Cake”（蛋糕），烹調時間設定為 40 分鐘，再按下「Start」（開始）按鍵。
5) 蜂鳴器響後，按「Off/Cancel」（關 / 取消）按鍵。然後取出內鍋，放涼約 3 分鐘後，倒扣內鍋，取出蛋糕。

注意：
- 請勿在內鍋中攪拌。
- 請使用毛巾等取出內鍋，以免燙傷。

香煎三文魚

食材：

三文魚（3-4 厘米左右的厚度）	300 克	調味料：	鹽	2 克
檸檬汁	10 毫升		黑胡椒粉	少許

做法：
1) 三文魚中加入檸檬汁、鹽、黑胡椒粉，攪拌均勻醃製 5-10 分鐘。
2) 將醃製好的三文魚魚皮朝下放入內鍋，合上外蓋。
3) 轉動蒸氣筒旋鈕，選擇「Dish」（烹調）類模式後，按「◁」或「▷」按鍵，選擇“Oil-free”（無油煎），烹調時間設定為 8 分鐘，再按下「Start」（開始）按鍵。
4) 8 分鐘後按「Off/Cancel」（關 / 取消）按鍵，打開外蓋，將三文魚翻面，合上外蓋。
5) 再次選擇“Oil-free”（無油煎）菜單，烹調時間設定為 8 分鐘，按下「Start」（開始）按鍵。
6) 烹調結束後，打開外蓋，灑上少許檸檬汁即可上碟。

※ 如需中途開蓋操作時，請務必按「Off/Cancel」（關 / 取消）按鍵後，小心開蓋，以免燙傷。

低溫嫩煎西冷

食材：

西冷牛排（2 厘米左右的厚度）	1 塊	調味料：	迷迭香	2 段	橄欖油	少許
蒜	2 瓣		牛油	2 克	海鹽	少許
					黑胡椒	少許

做法：
1) 西冷牛排洗淨表面擦乾水分後，將少許海鹽、黑胡椒、橄欖油塗抹牛排表面後，醃製 10 分鐘。
2) 將醃製好的西冷牛排裝入食品用密封保鮮袋，放入內鍋後，加水至“White Rice”(白米) 4 刻度線，合上外蓋。
3) 轉動蒸氣筒旋鈕，選擇「Dish」（烹調）類模式後，按「◁」或「▷」，選擇“Slow Cook”（低溫慢煮），烹調時間設定為 60 分鐘，按下「Start」（開始）按鍵。
4) 烹調結束後，需取出牛排進行二次烹調。
5) 平底鍋加少許橄欖油、牛油、迷迭香，大火加熱後，迅速下牛排，每面需煎 20 秒。
6) 煎好牛排後，靜置 5 分鐘左右，切開即可食用。

乳酪

食材：

乳酪	25 毫升
牛奶	125 毫升
白糖	10 克

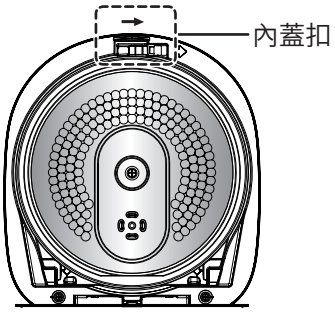
做法：
1) 將玻璃杯、匙羹用熱水消毒 ※（※ 用 95 °C以上的熱水泡 5 分鐘）。
2) 將乳酪、牛奶、白糖放入冷卻後的玻璃杯，並用匙羹充分攪拌。
3) 用保鮮膜將玻璃杯口密封。
4) 將內鍋放入 500 毫升水，再放入 3) 的杯子，並合上外蓋。
5) 轉動蒸氣筒旋鈕，選擇「Dish」（烹調）類模式後，按「◁」或「▷」按鍵，選擇“Ferment”（發酵），烹調時間設定為 6 小時，再按下「Start」（開始）按鍵。
6) 烹調結束後，將紗布鋪在帶過濾功能的容器（類似咖啡漏杯）裏面，倒入製作好的乳酪，放入冰箱靜置 8 小時即可得到醇厚可口的乳酪。

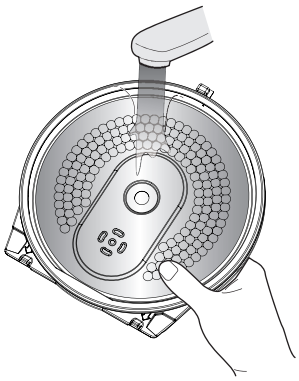
清潔保養

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，不要使用天拿水、汽油、酒精、去污粉，硬質刷等擦拭。
- 請勿使用洗碗機或烘乾機。

內蓋（含鍋墊圈、內蓋）

用擰乾的濕毛巾擦拭，或使用廚房專用中性清洗劑清洗。





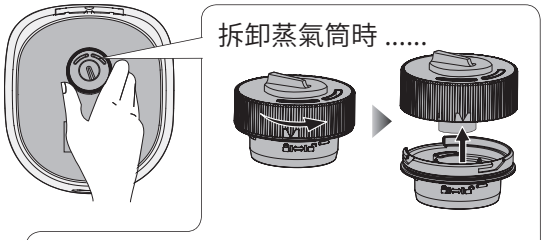
■ 拆卸方法
向右撥動內蓋扣（內蓋會自動彈出），取出內蓋。

■ 安裝方法
① 將內蓋插入底部槽位內。
② 把內蓋扣壓入外蓋，直至發出“喀噠”一聲。

提示
- 使用調味料後，請及時清洗。（以免產生異味、變質或銹蝕。）
- 請勿拉扯鍋墊圈。
- 內蓋上的油污如不及時洗淨，則會黏附在內蓋上，很難洗掉。每次使用後都要及時擦洗乾淨。
- 金屬部份受熱，其表面可能會出現變色或斑紋現象，但不影響使用。

蒸氣筒

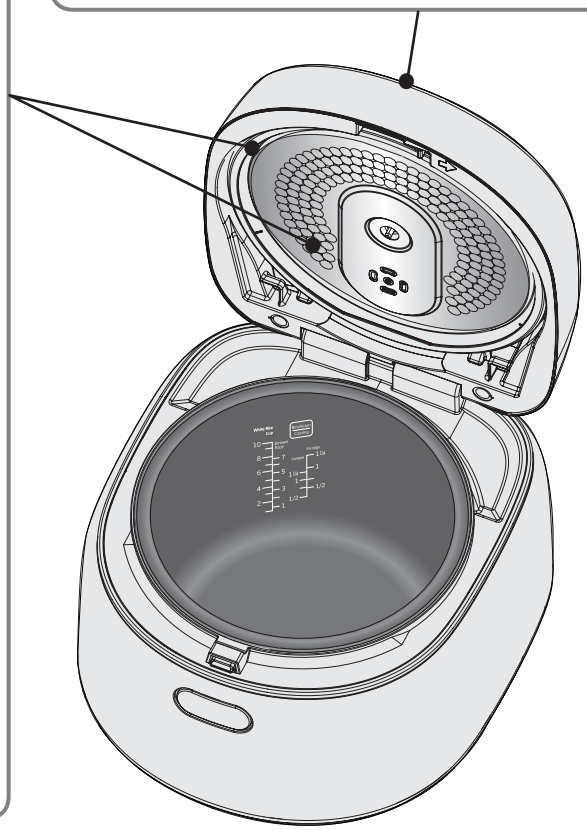
取下蒸氣筒並用水沖洗。



■ 拆卸方法
按照箭頭方向轉動，使尖角對準 一側，向上取出即可。

■ 安裝方法
使尖角對準 一側，向 轉動即可裝回。

提示
- 清洗後請勿使用烘乾機等烘乾，這樣會導致變形或出現裂紋。



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，不要使用天拿水、汽油、酒精、去污粉，硬質刷等擦拭。
- 請勿使用洗碗機或烘乾機。

底感應器 / 電熱板

用擰乾的濕毛巾擦拭。

- 有黏附物時，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。

上框

用擰乾的濕毛巾擦拭。

提示

- 請勿將水倒入進行清洗。

內鍋

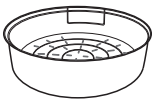
- 用稀釋後的餐具清洗劑和海綿及水清洗。擦乾內鍋外側表面的水分。
- 請勿將內鍋作為清洗容器。
- 氟素塗層可能會出現變色或斑紋現象，但不影響健康及使用。

附件

用稀釋後的餐具清洗劑和海綿清洗

飯勺（1 個）

量杯（1 個）



蒸籠（1 個）

故障排除

在委託維修之前請先進行檢查。

現　象	請檢查
一開始預約就開始烹調	●時鐘是否正確？（24 小時制顯示） ●預約時間是否在“預約時的可設定範圍”之外。
不在預約時間烹調	●當前時間顯示是否正確？（24 小時制顯示） ●是否已按了「Start」（開始）按鍵？（☞第 28 頁） ●是否通電？
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。 ●是否顯示“U12”？（☞第 34 頁）
發出聲音	●烹調中發出「咯噠、咯噠」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。
蒸氣從蒸氣出口以外的部位漏出	●內蓋的墊圈部和內鍋的鍋邊上是否附有異物，或內鍋是否已變形？
不能進行按鍵操作	●按鍵的指示燈是否點亮著？ →烹調、預約、保溫中途，無法進行按鍵操作， 請按「Off/Cancel」（關 / 取消）按鍵後再進行操作。
無法選擇「Dish/Rice」（烹調 / 米飯）類模式	●蒸氣筒是否安裝到位？（☞第 31 頁） ●再次轉動蒸氣筒旋鈕。
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？ ●新米是否放入較多水進行烹調？ ●煮好後，是否立即將米飯翻鬆？ ●是否混入較多碎米？ ●是否使用熱水洗米？ ●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？ ●外蓋是否蓋好？ ●是否用“Quick”（超快速）功能進行烹調？ ●煮好後，是否立即將米飯翻鬆？ ●內鍋底部是否凹凸不平？ ●內鍋外側或底感應器、電熱板上是否黏有異物？ ●是否選錯了功能？
米水溢出	●米量和水量是否正確？是否淘洗乾淨？ ●外蓋是否蓋好？ ●是否選錯了功能？
飯燒焦	●洗米是否充分？ ●是否混入較多碎米？ ●內鍋底部是否凹凸不平？ ●內鍋外側或底感應器、電熱板上是否黏有異物？ ●是否進行了預約定時烹調？ ●是否放入調味料進行烹調？ ●外蓋是否蓋好？

故障排除

在委託維修之前請先進行檢查。

現　象	請檢查
凝結成水珠 有氣味 帶黃色	●洗米是否充分? ●煮好後，是否立即將米飯翻鬆? ●是否保溫超過 5 小時? ●是否在放入飯勺的狀態下進行了保溫? ●是否把冷飯添加到內鍋裏並進行了保溫? ●因米的種類或所用水質的不同，煮熟的飯可能會帶黃色。 ●在放入調味料烹調後，可能有氣味。 →請仔細清洗內鍋、內蓋及蒸氣筒。
米飯乾燥	●是否保溫超過 5 小時? ●是否反復加熱冷飯? ●外蓋是否蓋好?
粥變糊狀	●預約定時烹調時，是否讓米長時間浸泡於水中? ●是否對粥進行了保溫? ●是否碎米太多?
米飯黏在內鍋上	●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。
形成一層薄膜	●是否殘留著糠皮? 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。
當顯示消失	●插入電源插頭時，是否顯示“8：30”? [顯　示] 鋰電池已耗盡。 只要插入電源插頭就可以進行烹調及保溫操作，但想要預約烹調時，每次必須進行時鐘的核對。此時請更換新電池。 電池固定於本體內部，客戶自己無法進行更換。 [不顯示] 電路板發生故障。 →電池的更換或故障的修理，請委託 Panasonic 授權的服務中心進行。

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
U 12	●鍋底或底感應器、電熱板上是否附有異物? →請按「Off/Cancel」（關 / 取消）按鍵，拔掉電源插頭，內鍋完全冷卻後清除異物及污漬。 ●水量是否太多? →請按「Off/Cancel」（關 / 取消）按鍵。 （連續烹調時，可稍微減少一些水）	22 24
U 14	●保溫時間是否在 96 小時以上? →請按「Off/Cancel」（關 / 取消）按鍵。	27

當進行了上述處理後仍不能恢復正常時，請委託 Panasonic 授權的服務中心修理。

H	●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）。	-

規格

<table>
<tr><td colspan="3">型號</td><td>SR-DM101</td><td>SR-DM181</td></tr>
<tr><td colspan="3">額定電壓</td><td colspan="2">220 V～</td></tr>
<tr><td colspan="3">額定頻率</td><td colspan="2">50 Hz</td></tr>
<tr><td colspan="3">額定輸入功率</td><td colspan="2">810 W</td></tr>
<tr><td colspan="3">內鍋的額定容積（約）L</td><td>1.0</td><td>1.8</td></tr>
<tr><td rowspan="5">煮飯容量
（米量）L（杯）</td><td rowspan="2">白米</td><td>Regular (標準)</td><td rowspan="2">0.18-0.9（1-5）</td><td rowspan="2">0.18-1.8（1-10）</td></tr>
<tr><td>Quick (超快速)</td></tr>
<tr><td colspan="2">Quinoa Rice (藜麥飯)</td><td rowspan="3">0.18-0.54（1-3）</td><td rowspan="2">0.18-0.9（1-5）</td></tr>
<tr><td colspan="2">Grains Rice (雜穀飯)</td></tr>
<tr><td colspan="2">Brown Rice (糙米)</td><td>0.18-1.08（1-7）</td></tr>
<tr><td rowspan="2">煮粥容量
（米量）L（杯）</td><td colspan="2">Grains Congee (雜穀粥)</td><td rowspan="2">0.09-0.135（1/2-3/4）</td><td rowspan="2">0.09-0.225（1/2-1 1/4）</td></tr>
<tr><td colspan="2">Congee (粥)</td></tr>
<tr><td colspan="3">最大烹調容量（食材 + 水）L※</td><td>1.1</td><td>1.7</td></tr>
<tr><td colspan="3">蛋糕糊的最大量（約）g</td><td>500</td><td>800</td></tr>
<tr><td colspan="3">電源線長度（約）m</td><td colspan="2">1</td></tr>
<tr><td colspan="3">產品重量（約）kg</td><td>3.3</td><td>3.6</td></tr>
<tr><td rowspan="3">外形尺寸（約）mm</td><td colspan="2">寬</td><td colspan="2">304</td></tr>
<tr><td colspan="2">深</td><td colspan="2">273</td></tr>
<tr><td colspan="2">高</td><td>203</td><td>248</td></tr>
</table>

※ 為“Porridge ”（稀粥）最大水位線的烹調容量。

● 請勿在海拔 2000 米以上的地區使用本產品，以免影響烹調效果。

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