

AST/NZ

Operating Instructions

Household Use Electronic Rice Cooker

Model No. 1.0 L SR-DK104



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.**
- Make sure that information such as date of purchase and dealer's name are stated on the warranty card.
- Keep warranty card together with Operating Instructions.

Keep for future use



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Before use

Usage

Troubleshooting

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.)



- **Be sure to use a separate AC power outlet with the rated values as listed in the specification table (P17).**
(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.)

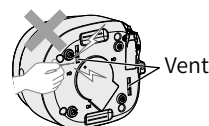
→ Disconnect the power plug and wipe it with a dry cloth.



■ 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 inner lid into the pan.**

(So as to avoid burns or injuries resulting from steam 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 "Low-Temp" mode and there is water in the pan.



- **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.**

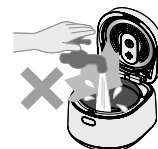
(To avoid causing a fire, burn, injury or electric shock.)

- 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.)

- 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.

! 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 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 surfaces while the appliance is in use or after cooking.

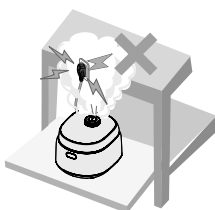
- The main body has a high temperature. In particular, the metal parts such as the inner lid, the pan and cast heater.
(To avoid causing a burn.)



- 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.



- Do not let the appliance operate in an empty state.

(To avoid causing burns.)

- Do not connect the appliance to an external timing device or operate the appliance using a separate remote control system.

(To avoid fire.)

- When you unplug the power plug, be sure to hold the plug itself, and never pull the power cord.

(To avoid causing 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.

(To avoid causing burns, injury, or an electric shock, leakage, fire due to insulation aging.)

- Wait for the main body to cool down sufficiently before cleaning.

(To avoid causing burns.)

- When used within a cupboard or other enclosed spaces, make sure that the steam can emit outward.

(To avoid causing 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.

If a power outage occurs during use

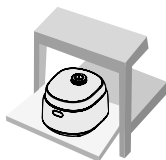
This includes unplugging of the power plug, trip, etc.

- Return to standby state.

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 11 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 (cast heater, bottom sensor and the bottom of the pan). (In order to avoid error displays, scorched rice, half-cooked rice, etc.)

Edge or bottom



(Pan)

Bottom sensor



Cast heater

- 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.)

About the Pan

- 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.



- 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 (P12)



- 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

Before using this product for the first time, clean the pan, inner lid, steam cap, accessories. (P11 - P12)
When the surface of the control panel is covered with protective film, remove it before use.

Main Body

Pan seal ring

Inner lid

Pan

Bottom sensor

Hook button

Body

Outer lid

Cast heater

Power cord

Power plug

Accessories

Rice scoop (1)

Congee [Soup] scoop (1)

Measuring cup (1)
(Approx. 180 mL)

Steaming basket (1)

Before use

Control Panel

Steam cap

Control panel

Steam cap handle

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

Steam

Soup/SlowCook

Meat

Waterless Cooking

White Regular

Sticky Rice

Quick/Quinoa

Multigrain

Timer 1 2 Press Start

88:88

Approx. hr min

Oil-Free Cooking

Cake/Bread

Low Low-Temp

Ferment

Brown Rice

Grain Porridge

Porridge

Reheat

Off/Cancel

Keep Warm

Timer

< | >

Time

Reheat

Start

①

②

③

④

⑤

⑥

⑦

"Cooking" menu

"Rice" menu

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 use the timer.

④ [<] and [>] :

- It is used to select the function.
- It is used to set preset time and cooking 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.

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 in use, it is normal for the [Off/Cancel] 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.

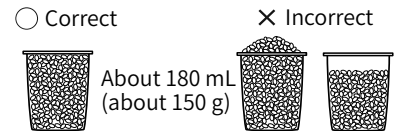
Preparation Wash rice and add water

Before using for the first time

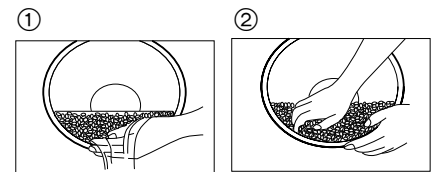
Boil a pan of water, then drained it.

- ① Add water to the "3" waterline of "White Rice," and close the outer lid.
- ② Turn the steam cap handle to the Cooking 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**
- Check the maximum quantity of rice that can be cooked at once  "Specifications" on P17.

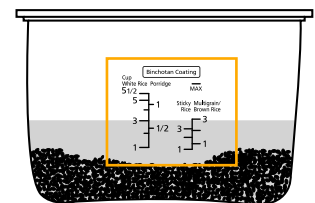


- 2 Wash the rice until the water turns relatively clear**
- ① Wash the rice quickly with plenty of water, changing the water as you go.
 - ② Stir the rice gently, and repeat washing several times → rinse with water, until the water turns relatively clear.
- In order to avoid scratching the non-stick 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.



- 3 Place the washed rice into the pan**
- Add water up to the corresponding waterline ( P7) and dry the outside of the pan.
- 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.
 - When too much water is added, it may overflow when cooking.
 - Quinoa can only be cooked one cup at a time, and requires 1.5 cups of water (Approx 270 mL).

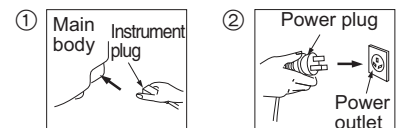
Example : when cooking 3 cups of rice, add water to the "3" waterline of "White Rice".



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



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



Please Note When cooking with the steamer, the maximum cooking capacity is 3 cups.

Preparation

Function selecting

■ Function selecting

Table 1

Categories off food to cook	Menu select	Waterline	*1 Cooking time (Approx.)	*2 Keep warm (auto)	*3 Preset timer options
White Rice	White Regular	White Rice	43 minutes	√ (Quinoa rice is not recommended to keep warm)	1 hour or more
White Rice/ Quinoa Rice	Quick/Quinoa	*4	-		50 minutes or more
Sticky Rice	Sticky Rice	Sticky Rice	37 minutes	×	1 hour or more
Multigrain	Multigrain	Multigrain · Brown Rice	1 hour 10 minutes		1 hour 20 minutes or more
Brown Rice	Brown Rice		-		2 hours 20 minutes or more
Grain Porridge	Grain Porridge	Porridge	Table 2	√	Cooking time or more
Porridge	Porridge				Cooking time or more
Steam	Steam	Add water to 4 cups when steaming			Cooking time + 20 minutes (Round up) or more
Soup/Slow Cook	Soup/ Slow Cook	To the maximum waterline of "Porridge"			-
Meat	Meat				-
Cooking curry, stewed food	Waterless Cooking	MAX			-
Low-Temp	Low-Temp*5			×	Cooking time + 30 minutes or more
Cooking healthy fat-reducing cuisine	Oil-free Cooking	-		√	-
Cake/Bread	Cake/Bread			-	
Dough, yogurt fermentation	Ferment*6			×	-
Rice Reheat	Reheat	Refer to Table 3 on P9	15 minutes	√	-

- *1 · These cooking times are based off a room temperature of 20 °C and a water temperature of 20 °C , and with a medium amount of rice (3 cups) and at the rated voltage as listed in the specification table.
 · The actual cooking time will vary according to the amount of rice, water, voltage, temperature, water temperature and rice quality.
- *2 · At the end of cooking, the unit will automatically change to "Keep Warm".
 The "Low-Temp" and "Ferment" functions do not heat up in the keep warm mode.
 It is not recommended that foods marked with "×" are kept warm with this function. Please press the [Off/Cancel] key as soon as possible after cooking has ended.
- *3 · Only functions of White Regular, Quick/Quinoa, Sticky Rice, Multigrain, Brown Rice, Grain Porridge, Porridge, Steam and Low-Temp can be preset.
 · In summer when temperatures are higher, the preset timer for rice menus should not be greater than 8 hours to avoid rice deterioration. And the timer is not recommended for "Low-Temp" and "Steam" functions, so as to avoid rice and ingredients from deteriorating.
- *4 · Quinoa can only be cooked one cup at a time, requires 1.5 cups of water (Approx 270 mL).
- *5 · In "Low-Temp" mode, the temperature in the pan can reach around 64 °C to 67 °C .
- *6 · In "Ferment" mode, the temperature in the pan can reach around 37 °C when heated by water-bath, and around 34 °C when heated by double boiler.

Preparation Setting cooking time/Tips to cook delicious rice

■ Setting cooking time

Table 2

Categories off food to cook	Menu select	Cooking time range	Setting increments	Initial value	Time display	Time memory*
Grain Porridge	Grain Porridge	1 hour - 3 hours	30 minutes	2 hours	Back to 1 hour after 3 hours	○
Porridge	Porridge	1 hour - 4 hours	10 minutes	1 hour	Back to 1 hour after 4 hours	○
Steam	Steam	1 minute - 60 minutes	1 minute	5 minutes	Back to 1 minute after 60 minutes	○
Soup/Slow Cook	Soup/Slow Cook	1 hour - 12 hours	30 minutes	1 hour	Back to 1 hour after 12 hours	○
Meat	Meat	1 hour - 4 hours	30 minutes	1 hour	Back to 1 hour after 4 hours	○
Cooking curry, stewed food	Waterless Cooking	10 minutes - 2 hours	10 minutes	30 minutes	Back to 10 minutes after 2 hours	○
Cooking healthy fat-reducing cuisine	Oil-free Cooking	5 minutes - 30 minutes	1 minute	10 minutes	Back to 5 minutes after 30 minutes	○
Cake/Bread	Cake/Bread	40 minutes - 60 minutes	1 minute	60 minutes	Back to 40 minutes after 60 minutes	○
Low-Temp	Low-Temp	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	○

★ 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.)

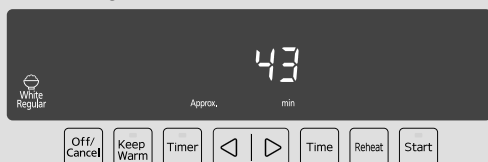


Menu Functions

Cooking rice or grains/Keep Warm/ Rice Reheat

※When cooking rice or quinoa

- 1 Turn the steam cap handle to select the "Rice" menu.
 - The "Rice" menu indicator lights up.
- 2 Press $\triangleleft$ or $\triangleright$ key to select desired function.
 - The selected function menu flashes.
 - The "Start" indicator flashes.
- 3 Press  key to start cooking.
 - The "Start" indicator lights up.
 - The remaining time decreases in units of 1 minute. When using the "Quick/Quinoa" and "Brown Rice" function, the remaining time will be displayed approximately 7 minutes and 12 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 min" to "11 min", rather than decreasing in units of 1 minute.



- 4 When cooking is over, loosen the rice or quinoa.
 - After the buzzer rings, cooking has finished. The function will automatically change to keep warm status. To prevent the rice or quinoa from sticking together, please loosen after cooking.
 - For Quinoa, Sticky Rice, Brown Rice or Multigrain, when cooking is over, press the [Off/Cancel] key as soon as possible to cancel "keep Warm" and avoid affecting the taste.

■ Please note

- Do not select the "Quick/Quinoa" function when cooking sticky rice. ( Water volume Table 1 on P7)
- "Quick/Quinoa" 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 softer.
- Do not mix brown rice with white rice (short grain and long grain), as this may affect the cooking result.

Keep Warm

- Keep warm time displays from 0 hour to 23 hours. After 24 hours, it displays "----", and the control panel will light off in 30 seconds, but it still keeps warm.
- If the "Keep Warm" function is used for longer than 96 hours, it will automatically stop, and the display will show "U14." To continue use, press the [Off/Cancel] button first.
- 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 using the keep warm function.

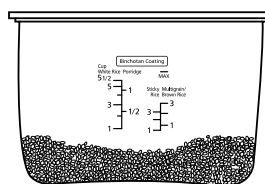
※When reheating cooled rice

- 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.

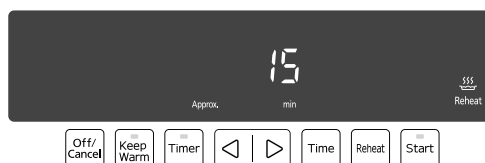
Table 3

Cooled rice quantity (Waterline)	Water volume (measuring cup)
1	1/4
2	1/2
3	1/2

- The maximum amount of cooled rice that can be reheated is:
White Rice 3 Cups.



- 1 Turn the steam cap handle to select the "Rice" menu.
 - The "Rice" menu indicator lights up.
- 2 Press  .
 - The selected function menu flashes.
 - "Start" indicator flashes.
- 3 Press  , and reheating starts.
 - No matter how much cold rice to, the heating time is about 15 minutes.



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

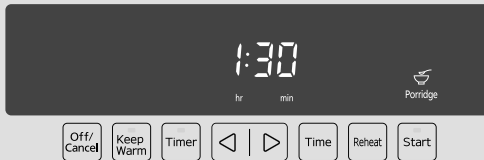
■ Please note

- "Reheat" function is not available in the cooking menu.
- In the rice menu, "Reheat" function can also be selected by pressing [$\triangleleft$] or [$\triangleright$].
- When adding cooled rice, do not exceed the maximum amount (as shown in Table 3).
- It is recommended to reheat cooled rice only once so as not to affect the taste of the rice.
- Do not reheat sticky rice, brown rice, quinoa or multigrain rice to avoid affecting the taste.

Menu Functions Porridge and other cuisines/Timer

※When cooking porridge 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 "Porridge".
 - The selected function menu flashes.
 - The "Start" indicator flashes.
- 3 Press  key, 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,  Table 2 on P8.
- 4 Press  key to start cooking.
 - Remaining time is shown in 1 minute decrements.



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

■ Please note

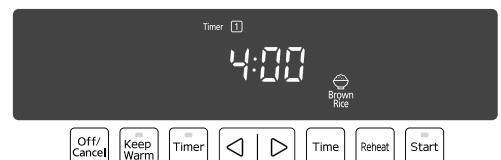
- Opening the lid during cooking will increase the amount of condensation.
- Incorrect water quantity or rice quantity may lead to overflow of rice water from the steam vent.
- When the porridge is kept in keep warm function for an excessively long time, it will get thicker.
- Soup may overflow if exceeding the "Porridge" max water level. ( "Specifications" on P17)
- For longer steaming time, add 4 cups of water to avoid dry heating.
- When using the steam function, the time shown on the display is the remaining time after the water in the pan boils.
- The maximum weight of cake batter/bread batter must not exceed 500 g (total weight of cake mix/bread flour, milk, eggs, etc.). Otherwise the cake/bread 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.
- For "Waterless Cooking" 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.

※Using the "Timer" function

- For the following example, the "Brown Rice" function will be completed after 4 hours.

- 1 Turn the steam cap handle to select the "Rice" menu.
 - The "Rice" menu indicator lights up.
- 2 Press ◀ or ▶ key to select "Brown Rice".
 - The selected function menu flashes.
 - The "Start" indicator flashes.
 - When porridge timer is set, you need to set the cooking time accordingly, and then press the Timer key.
- 3 Press  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.
- 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 the timer  Table 1 on P7.

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



■ Please note

- In hot summer, do not set the timer for more than 8 hours when using "Rice" functions, and the timer is not recommended for "Low-Temp" and "Steam" functions, so as to avoid rice and ingredients from deteriorating.

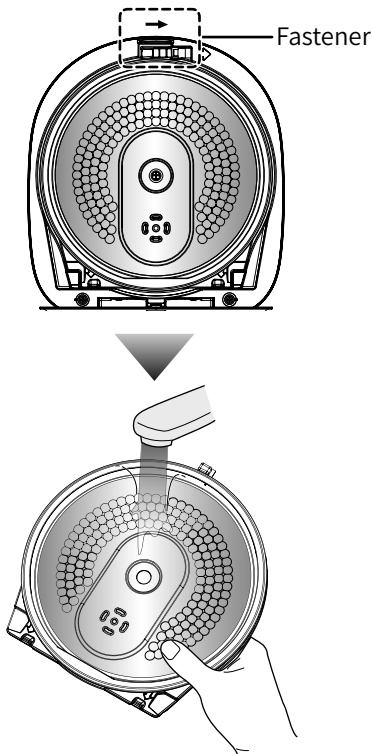
Cleaning and Maintenance

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 hard brush, etc.
- Do not use a dishwasher 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.



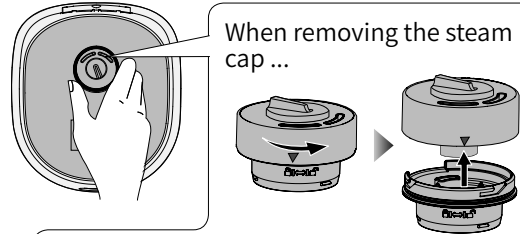
- **Disassembly**
Move the fastener to the right (the inner lid pops out automatically), and remove the inner lid.
- **Installation**
 - ① Insert the inner lid into the bottom slot.
 - ② Press the fastener into the outer lid, until you hear a "click" sound.

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

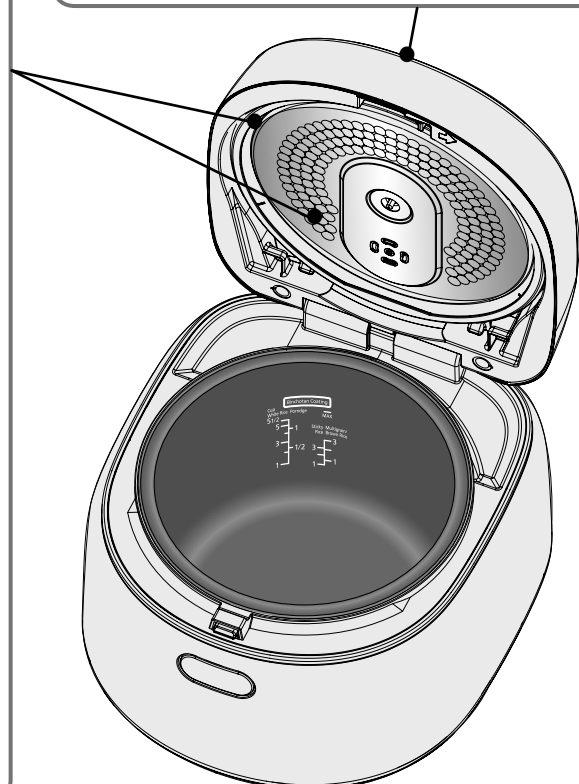
Remove the steam cap and rinse it with water.



- **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.



Cleaning and Maintenance

Attention

- 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 damp towel.

- When adhesion is present, wipe 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 badly.

Upper frame

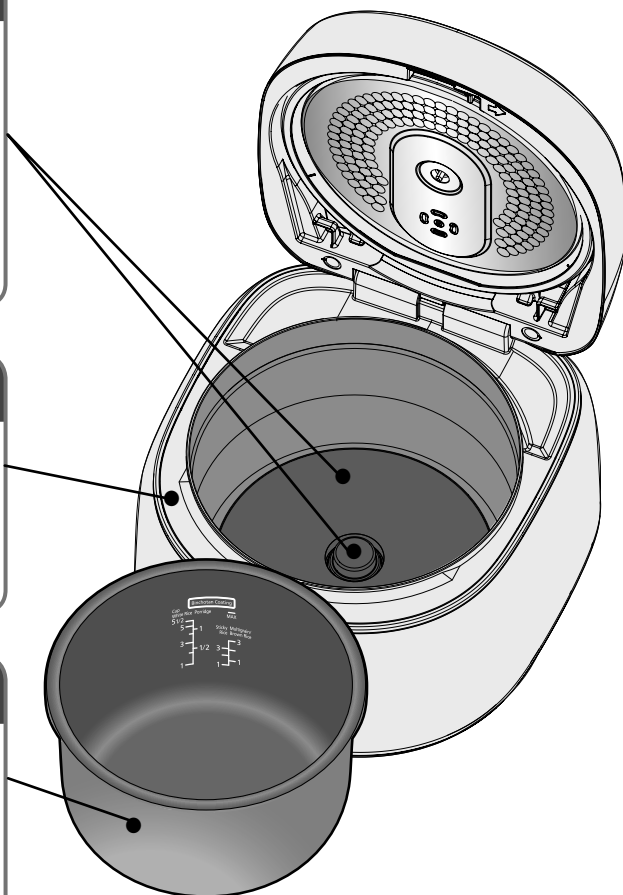
Wipe with a wet towel wrung.

Notes

- Do not pour water in to wash.

Pan

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



Congee [Soup] scoop (1)



Measuring cup (1)



Steaming basket (1)

Recipes

Attention: • 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 "Porridge" function, and the maximum cooking volume should not exceed the "Porridge" maximum waterline so as not to overflow.

※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 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 "Cooking" 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	Seasonings:	Rice wine	10 mL	Sugar	2.5 g
	Scallion	2 g		Chili oil	40 mL	Light soy sauce	10 mL
	Minced Ginger	10 g		Vinegar	15 mL		
	Minced garlic	10 g					

- 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 "Cooking" menu, press the [◀] or [▶] key to select "Waterless Cooking", set the cooking time to 20 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)

Mushroom soup

Ingredients:	White beech mushroom	70 g	Ribs	300 g	Seasonings:	Cooking wine	15 mL
	Mushroom with crab taste	70 g	Ginger	Several pieces		Salt	The right amount
	King oyster mushroom	60 g	Chopped scallion	A little		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 "Porridge", and close the outer lid.
4) Turn the steam cap handle to select the "Cooking" menu, Press [◀] or [▶] key, select "Soup/Slow Cook", 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.

Swiss Wings

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

- 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 "Cooking" 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.

Recipes

Cake

Ingredients:	Cake powder	200 g	Suger	60 g
	Egg	2 pcs	Cooking oil	40 mL
	Water or milk	60 mL	Butter	3 g

- Steps:
- 1) Thinly spread butter on the inside of the pan.
 - 2) Sift the cake mix, 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 "Cooking" menu, press the [<] or [>] key to select "Cake/Bread", 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:	Salmon (thickness: about 3 - 4 cm)	300 g	Seasonings:	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 "Cooking" menu, press [<] or [>] key to select "Oil-Free Cooking", 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 Cooking" 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:	Sirloin steak (thickness: about 2 cm)	1 piece	Seasonings:	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 "Cooking" menu, press [<] or [>] key to select "Low-Temp", 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 "Cooking" 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.

Troubleshooting

Please check before requesting a repair.

Scenario	Possible Cause
Does not cook during preset time	▶ Check if the [Start] key has been pressed. ( P10) • Is power on?
Cooking time is long or short	▶ • If cooking is made continuously, the cooking time will be longer (by 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)
The appliance makes a noise	▶ • The sound of "click, click" in cooking is the sound of the power adjusting, 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 places other than from 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, timer or keep warm. Press the [Off/Cancel] key before operation.
"Cooking/Rice" menu cannot be selected	▶ • Is the steam cap installed properly? ( P11) • Turn the steam cap handle again.
There is a plastic smell	▶ • There may be 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. • Too much water was added into new rice for cooking. • The rice was not loosened immediately after cooking. • There may be broken rice mixed in. • Hot water was used to wash the rice. • 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 hard (hard) Rice is half-cooked (undercooked)	▶ • Rice quantity and water volume may be incorrect. • Is the outer lid properly covered? • Is "Quick/Quinoa" function used to cook? • The rice was not loosened immediately after cooking. • Is the bottom of the pan 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.
Liquid overflows	▶ • Rice quantity and water volume may be incorrect. • Rice was not washed prior to cooking. • The outer lid is not was not closed properly. • The wrong function was selected.
Rice is scorched	▶ • Rice was not washed adequately. • Broken rice has been mixed in. • Is the bottom of the pan is uneven? • Is any foreign object attached to the bottom of the pan, the bottom sensor, or on the cast heater? • The cooking timer hasn't been set. • Spices have been added for cooking. • The outer lid was not closed properly.

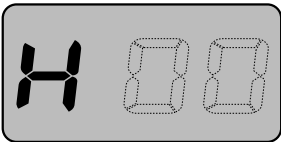
Troubleshooting

Please check before requesting a repair.

Scenario	Possible Cause
There is condensation There is odor Rice is yellow	• Rice was not washed adequately. • Rice has not been loosened immediately after cooking. • The "Keep Warm" function has been used for longer than 12 hours. • The rice scoop has been left in the pan while using the "Keep Warm" function. • Cooled rice has been added into the pan and the "Keep Warm" function has been used. • Different types of rice or water quality may cause cooked rice to be yellowish in colour. • If seasonings are used during cooking, you may notice a smell. → Carefully clean the pan, inner lid and steam cap after use.
Rice is dry	• The "Keep Warm" function is used for longer than 12 hours. • Rice is reheated several times. • The outer lid was not closed properly.
Rice porridge is mushy	• The rice was soaked in water for a long time while using the cooking timer function. • The "Keep Warm" function has been used. • 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	• 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.
Timer is not working when using steam function.	• There is not enough water in the pan. Add more water, to the pan about half way is best.

Error Codes Indication

Please check before requesting a repair.

Error display	Please check	Ref. page
	• 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. • Has too much water been added? → Press the [Off/Cancel] key. (For continuous cooking, you can slightly reduce the amount of water)	4 6
	• Was the "Keep Warm" duration set to more than 96 hours? → Please press [Off/Cancel] key.	9
If the appliance is still not back to normal after the above is confirmed, go to the Panasonic authorized service center for repair.		
	• 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")	-

Specifications

Model No.		SR-DK104
Rated Voltage		230 - 240 V~
Rated frequency		50 Hz
Rated power input		810 W
Cooking volume (Approx.) L		1.0
Nominal volume of the pan (Approx.) L		3.1
Cooking quantity (Rice) L (cup)	White Regular	0.18-0.99 (1-5 1/2)
	Quick	
	Quinoa	0.18 (1), add 1.5 cups of water
	Sticky Rice	0.18-0.54 (1-3)
	Multigrain	
	Brown Rice	
Congee cooking volume (Rice) L (cup)	Grain Porridge	0.09-0.18 (1/2-1)
	Porridge	
Maximum cooking volume (ingredients + water) L	To the maximum waterline of "Porridge"	1.5
Maximum weight of cake batter / bread batter (Approx.) g		500
Power cord length (Approx.) m		0.9
Weight (Approx.) kg		3.5
Size (Approx.) mm	Depth	304
	Width	273
	Height	203

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

Panasonic Warranty

Small Kitchen Appliances 12 Month Warranty from Date of Purchase ("Warranty Period")

Microwave Oven, Rice Cooker, Bread Maker, Benchtop Oven and Stick Blenders

1. This warranty does not exclude, restrict or modify in any way other rights and remedies under the law which relates to the product, including any non-excludable statutory guarantees in Australia.
2. Subject to the conditions of this warranty and during the Warranty Period, Panasonic or its Authorised Service Centre will perform the necessary service on the product without charge for parts or labour, if in the opinion of Panasonic, the product is found to be faulty within the Warranty Period.
3. This warranty only applies to Panasonic products purchased in Australia and sold by Panasonic Australia or its Authorised Distributors or Dealers and only where the products are used and serviced within Australia or its territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service Centre and only if valid proof of purchase is presented when warranty service is requested.
4. This warranty only applies if the product has been used in accordance with the manufacturer's recommendations (as noted in the Operating Instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only and does not cover damage, malfunction or failure resulting from:
 - (a) misuse, abuse, neglect, accidental damage or modifications;
 - (b) infestation by insects or vermin;
 - (c) incorrect installation, assembly, improper voltage, or mains supply problems;
 - (d) natural disaster or acts of God (e.g. lightning, flood, fire, earthquakes etc);
 - (e) rust or damage caused by exposure to abnormally corrosive conditions;
 - (f) an accessory, component or other equipment not supplied by Panasonic Australia;
 - (g) improper maintenance by the customer (refer to the maintenance section of the Operating Instructions) which includes but is not limited to the failure to undertake the following actions:
 - (i) regular cleaning; and
 - (ii) where filters are included, regular cleaning and replacement of filters where necessary.
 - (h) incorrect operation of the product; and
 - (i) where no actual fault of the product is determined to have occurred, during a customer-initiated service call, and where the perceived problem is explained within the Operating Instructions (including the troubleshooting section) warranty service is not applicable
5. This warranty does not cover the following items unless the fault or defect existed at the time of purchase:
 - (a) Cabinet or Casing Parts
 - (b) Noise or vibration that is considered normal
 - (c) User replaceable Batteries
 - (d) Kneader mounting shaft unit and heads, blades and other accessories
 - (e) Microwave Oven cook plates
6. You will be responsible for costs associated with making the warranty claim where there are costs associated with shipping or handling or travelling outside of the area normally serviced by Panasonic or any repair agent authorised by Panasonic.
7. To the extent permitted by law and subject to your non-excludable statutory rights and guarantees, Panasonic excludes all warranties and liabilities (other than those contained in this warranty) including any liability for loss or damage whether direct or indirect arising from your purchase, use or non-use of the product.
8. In addition to your rights under this warranty, Panasonic products come with consumer guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any reasonably foreseeable loss or damage. You are also entitled to have the product repaired or replaced if the product fails to be of an acceptable quality and the failure does not amount to a major failure.
9. To claim warranty service, when required, you should:
 - Contact Panasonic's Customer Care Centre on 132 600 for Authorised Service Centre information
 - Send or take the product to a Panasonic Authorised Service Centre together with your purchase receipt as a proof of purchase date.

THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE) SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES

If you require assistance regarding warranty conditions or any other enquiries, please visit the **Panasonic Australia** website **www.panasonic.com.au** or contact by phone on **132 600**
If phoning in, please ensure you have your operating instructions available.

Panasonic Australia Pty. Limited

ACN 001 592 187 ABN 83 001 592 187

1 Innovation Road, Macquarie Park NSW 2113
www.panasonic.com.au

PRO-031-F01 Issue: 2.0

09-12-2021

Panasonic Warranty

Home Appliance 24 Month Warranty from Date of Purchase

1. Subject to the conditions of this warranty Panasonic or its Authorised Service Centre will perform necessary service on the product without charge for parts or labour, if in the opinion of Panasonic, the product is found to be faulty within the warranty period. For Line Communications products (i.e. Cordless Phones, etc) the genuine battery(s) has a 3 month warranty.
2. This warranty only applies to Panasonic products purchased in New Zealand and sold by Panasonic New Zealand or its Authorised Distributors or Dealers and only where the products are used and serviced within New Zealand or its territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service Centre and only if valid proof of purchase is presented when warranty service is requested.
3. This warranty only applies if the product has been installed and used in accordance with the manufacturer's recommendations (as noted in the operating instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only (also Clip & Trim Professional use) and does not cover damage, malfunction or failure resulting from use of incorrect voltages, incorrect installation, accident, misuse, neglect, build-up of dirt or dust, abuse, maladjustment of customer controls, mains supply problems, thunderstorm activity, infestation by insects or vermin, tampering or repair by unauthorised persons (including unauthorised alterations), exposure to abnormally corrosive conditions or any foreign object or matter having entered the product.
4. This warranty does not cover the following items unless the fault or defect existed at the time of purchase:

(a) Cabinet Parts	(b) Microwave Oven cook plates
(c) User replaceable Batteries	(d) Kneader mounting shaft unit and
from wear and tear in normal use	Heads, Cutters, Foils, Blades and other accessories
(e) Noise or vibration that is considered normal	(f) Wear and tear from normal use
5. To claim warranty service, when required, you should:
 - Telephone Panasonic's Customer Care Centre on 09 2720178 or visit our website referred to below and use the Service Centre Locator for the name/address of the nearest Authorised Service Centre.
 - Send or take the product to a Panasonic Authorised Service Centre together with your proof of purchase receipt as a proof of purchase date. Please note that freight and insurance to and / or from your nearest Authorised Service Centre must be arranged by you.
6. The warranties hereby conferred do not extend to, and exclude, any costs associated with the installation, de-installation or re-installation of a product, including costs related to the mounting, de-mounting or remounting of any screen, (and any other ancillary activities), delivery, handling, freighting, transportation or insurance of the product or any part thereof or replacement of and do not extend to, and exclude, any damage or loss occurring by reason of, during, associated with, or related to such installation, de-installation, re-installation or transit.

Panasonic Authorised Service Centres are located in major metropolitan areas and most regional centres of New Zealand, however, coverage will vary dependant on product. For advice on exact Authorised Service Centre locations for your product, please telephone our Customer Care Centre on 09 2720178 or visit our website and use the Service Centre Locator.

Unless otherwise specified to the consumer the benefits conferred by this express warranty are additional to all other conditions, warranties, guarantees, rights and remedies expressed or implied by the Consumer Guarantees Act of New Zealand and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations and liabilities.

THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE) SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES

If you require assistance regarding warranty conditions or any other enquiries, please visit the **Panasonic New Zealand** website www.panasonic.co.nz or contact by phone on **09 2720178**
If phoning in, please ensure you have your operating instructions available.

Panasonic New Zealand Customer Care Centre

Phone: 09 2720178

Fax: 09 2720129

Email: customerservice@nz.panasonic.com

Website: www.panasonic.co.nz/support