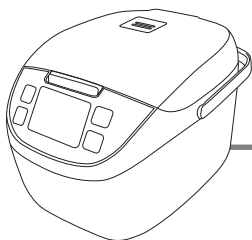




AUS/NZ

**Panasonic**[®]**Operating Instructions****使用說明書**

Electric Rice Cooker

Household Use

電子鍋 家用型

Model No.
型號**SR-DE103**
SR-DE183**Contents****目錄**

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Thank you very much for purchasing this Panasonic product.

- This product is intended for household use only.
- In order to correctly use the cooker and ensure your safety, please carefully read this instructions before use, especially [Safety Precautions] on page 2-3.
- Please keep these operating instructions handy for future use.

非常感謝您購買 Panasonic 產品。

- 此產品僅供家庭使用。
- 為了正確使用電子鍋並確保您的安全，請在使用前仔細閱讀此指南，尤其是[安全注意事項]的第 4-5 頁
- 請將此操作指南妥善保管以備後用。

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Safety Precautions

Please be sure to follow these instructions.

Before Use

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

- The rust prevention paper located between the inner pan and the cast heater must be removed before using.
- The following chart indicates the degree of damage caused by wrong operation.



WARNING : Indicates hazard that may cause death or severe injury.



CAUTION : Indicates hazard that may cause human injuries or property damage.

- Classification of instructions that need to be strictly followed uses the following symbols to distinguish the instruction types.



These symbols mean prohibition.



These symbols mean requirement that must be followed.



WARNING

Plug in tightly.



(Improper plugging may cause electric shock or fire due to heat generation.)

Do not use a damage plug or warped outlet.

Do not plug or unplug the appliance with wet hands.



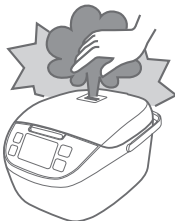
(It may result in electric shock.)

Do not use wet hands.

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



Do not touch.



(It may cause burning injuries.)

Do not damage the power cord or the power plug.



Prohibited

The following is prohibited: disassembling, bringing near hot surface, bending, twisting, pulling, placing heavy objects on top or tying up in a bundle.

(The damaged power cord could result in electric shock or fire.)
If the power cord or the power plug is damaged, consult your nearest retailer or service center for repair.

Do not insert metal objects such as pins and needles, or any other foreign objects in the exhaust outlets, or any other portion of the unit.



Prohibited

Especially clips, wires or any metal objects.
(It may result in electric shock or malfunction.)

Clean the power plug regularly.



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

Unplug the power plug, and wipe with the clean cloth.

Do not operate the appliance with a damaged power cord or power plug.



(It may result in electric shock or fire.)

Prohibited

Make sure the voltage supplied to the appliance is the same as your local supply. (240V AC only)



(It may cause electric shock or fire.)

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.

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.



Prohibited

(It may result in electric shock, or fire due to short circuit.)





WARNING

Do not immerse the appliance in water or other liquid.



(It may result in electric shock.)

If water leaks inside the appliance, please consult your nearest retailer or service center.

Do not wet.

Do not attempt to disassemble any of the parts or repair them by yourself.



(It may result in electric shock or fire.)

The appliance must be repaired only by the authorized service center.

Do not disassemble.

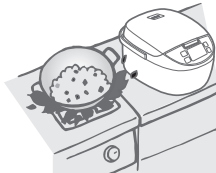


CAUTION

Do not operate the appliance near water or fire.



Prohibited (It may result in electric shock or fire.)



The appliance becomes hot when in use, especially the outer lid's inner surface and inner pan.

Do not directly touch them with your hands.



Do not touch. (It may result in burning injuries.)



Do not touch the outer lid's inner surface and inner pan.

Make sure the appliance is completely cool before touching or cleaning it.



(To avoid burning injuries.)

Do not open the outer lid while cooking.



Prohibited

(It may cause burning injuries.)

Do not place the appliance on an unstable surface or on a carpet, electric carpet, table cloths (ethylene plastic) or other object that cannot resist high temperature.



Prohibited

(It may be overturned during use and result in fire.)

Do not touch the hook button when the appliance is being carried or moved.



Do not touch.

(If the outer lid is accidentally open, it may result in burning injuries.)

Be sure to grasp the power plug itself to disconnect it. Do not pull the power cord.



(Also firmly grasp the appliance body before unplugging it.)
(It may result in electric shock or electrocution.)

Do not substitute the inner pan with other container.



Prohibited

(It may result in higher temperature and burning injuries.)

Always disconnect the appliance from the power supply outlet before taking the inner pan out or when the appliance is not in use.



Unplug

(It may result in electric shock.)

Do not place the appliance near a wall or furniture.



Prohibited

(The steam may result in color changes or deformation of nearby objects.)
Watch out for the steam coming out of the appliance.

Do not use other than the provided cord set and do not use the cord set for other appliances.



Prohibited


(It may result in electric shock or fire.)


Before use



為防止對使用者及他人造成傷害或造成機件故障，請遵從以下指示說明。

- 使用前，須把置於內鍋和電熱板之間的防鏽紙拿開。
- 下圖表示由於錯誤操作引起的危害的等級。

 **警告：** 此標誌表示[可能造成傷亡]。

 **注意：** 此標誌表示[可能造成傷害或機件故障]。

- 須嚴格遵守的指示分類使用以下標誌區分指示類型。



此標誌表示 禁止。



此標誌表示 必須遵守。

警告

插緊。



(鬆動可造成觸電，產生的熱量可能會導致火災。)

請勿使用老舊或鬆動的插頭。

請勿損壞插頭或電線。



禁止

以下為禁止項目：
拆卸，放置在溫度高的地方，彎曲，拉扯，壓以重物或扎成一捆。

(若電線受損，則可能會造成觸電或火災。)
若電線或電源插頭損壞，請諮詢附近零售商或服務中心並進行維修。

經常清理電源插頭。



(骯髒的電源插頭可能會因潮濕而導致絕緣不足，可能會導致火災。)

拔出電源插頭，用乾淨的布抹。

請勿用潮濕的手插或拔插頭。



(可能會造成觸電。)

請勿用濕手。

請勿用破損的電線或插頭操作任何電器。



(可能會造成觸電或火災。)

禁止

請勿以手或臉觸及噴氣孔。



請勿觸摸。



(可能會造成燙傷。)

請勿將金屬物件例如髮夾鐵釘或任何其他物件塞入噴氣孔或任何其他部位。



禁止

尤其是夾子鐵絲或任何金屬物件。
(可能會造成觸電或機件故障。)

請確定使用的電流與當地的電流相同。(交流電僅 240 伏)



(使用連接插頭，可能會造成觸電或火災。)

該設備並非設計供以下人群(包括兒童)使用:身體、感官或精神方面有障礙的人士或缺乏經驗及知識的人士，除非負責他們安全的人員已就本機的使用予以監督或指導。
須監督不讓兒童玩弄該設備。



如果電線或插頭損壞，或插頭鬆動，請勿使用本裝置。



禁止

(可能會造成觸電或火災。)



警告

請勿使用電子鍋的任何零件浸濕水或其它液體。



(可能會造成觸電)
如有水滲入電子鍋內，請詢問製造商。

請勿弄溼。

請勿自行拆修電器。



(可能會造成觸電或火災)
該設備必須送交經授權的服務中心進行維修。

請勿拆解。



注意

請勿靠近水或火邊火邊操作此電子鍋。



禁止 (可能會造成觸電或火災。)



電子鍋在使用中會發熱，尤其是外蓋的內表面和內鍋。

請勿直接用手觸摸它們。



請勿觸摸。 (可能會造成燙傷。)



請勿觸摸外蓋的內表面及內鍋。

確保電子鍋完全冷卻後方可觸摸或清洗。



(避免燙傷。)

請勿將電子鍋放置在不平穩的表面或毛毯、電毛毯、桌布 (乙烯塑料) 或其他不能抗高溫的物品上進行使用。



(使用時可能會翻倒造成火災。)

禁止

移動電子鍋時請勿按鍋蓋開關按鈕。



(若外蓋被打開，可能會造成燙傷。)

請勿觸摸。

蒸煮時，請勿打開外蓋。



禁止 (可能會造成燙傷。)

拔插頭時請抓住插頭，切勿抓住電線拔。



(並抓住電子鍋拔插頭。)
(可能會造成觸電或電擊。)

請勿將其他的鍋、壺放進內鍋。



(可能會產生高溫而導致燙傷。)

禁止

將內鍋取出前或未在使用電子鍋時，請確保已將設備從電源插座上拔出。



(可能會造成觸電。)

拔插頭

請勿將電子鍋放置在牆邊或傢俱旁。



禁止 (蒸氣可能會造成變色或變形。)
小心電子鍋蒸氣。

請勿使用本電子鍋隨附電線以外的其他電線，也勿使用其他電子鍋的電線。



禁止 (可能會造成觸電或火災。)



Before use / Before cooking 使用前 / 蒸煮前

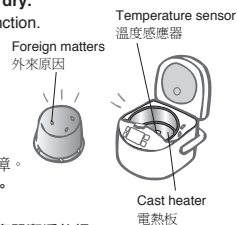
Usage Precautions

使用注意事項

Avoiding damages to the appliance.

避免損壞電子鍋。

- Do not cover the outer lid with a cloth.
The outer lid may deform, crack or discolor which will result in malfunction.
- Do not place the appliance in direct sunlight.
- Do not use the inner pan for other applications.
- Always keep the surface of the inner pan, cast heater, and temperature sensor clean and dry.
Otherwise it may result in malfunction.
- Do not use the inner pan directly on open flame, electric burner, or in a heated oven.



- 請勿在外蓋上蓋以抹布。
外蓋可能變形扭曲或變色造成故障。
- 請避免將電子鍋置於陽光直射處。
- 請勿使用其他電子鍋的內鍋。
- 保持內鍋表面、電熱板和溫度感應器潔淨乾燥。
否則可能會造成機件故障。
- 請勿將內鍋直接用於明火、電爐或加熱爐上。

Avoiding damages to the inner pan.

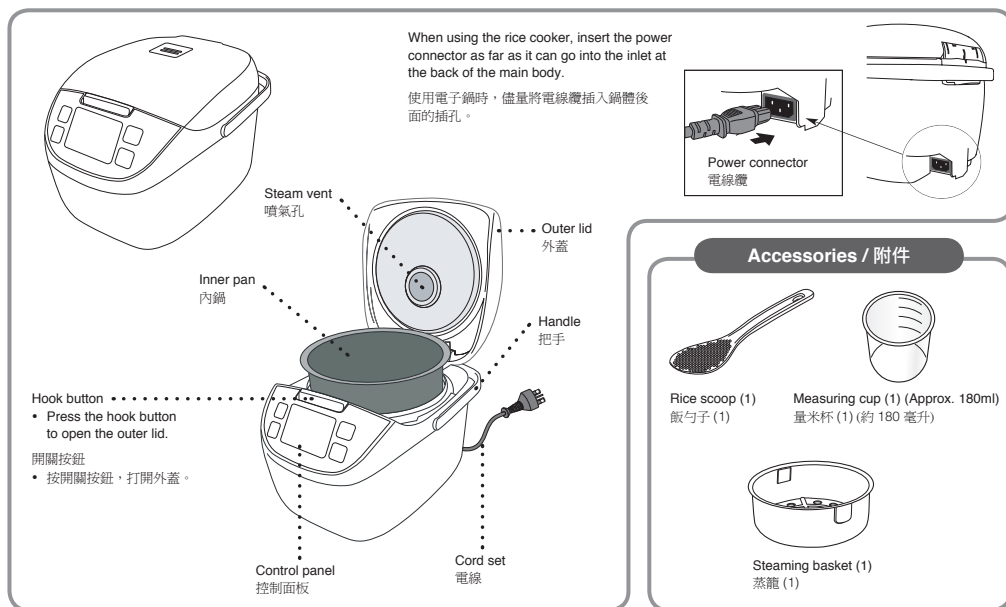
避免損壞內鍋。

- Do not leave the rice scoop or any other objects inside the inner pan.
- The inner pan should be cleaned immediately after cooking with seasonings or condiments.
- Do not use the inner pan as mixing bowl.
- Do not use metal utensils that can scratch or crack the inner pan.
- The coated surface of the inner pan may gradually wear away, so use with care.
- Do not tap or rub the inner surface of the inner pan. Clean only with a sponge.
(Do not use scotch brite or scouring pad.)

- 請勿將飯勺子或任何其他物件丟在內鍋里。
- 加調味料煮後，務必即刻清洗內鍋。
- 請勿將內鍋用作攪拌碗。
- 請勿使用金屬器物以避免內鍋產生刮痕或裂痕。
- 內鍋的外表塗層會慢慢擦離，請小心使用。
- 請勿敲打或磨刷內鍋的內表層。僅用海綿清洗。
(請勿使用研磨刷或百潔布。)

Parts Names and Functions

零件名稱及功能



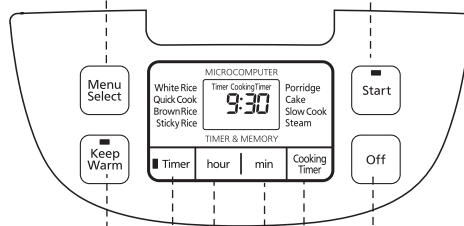
Control Panel / 控制面板

Menu Select Key / 菜單選擇按鈕

- You can select between White Rice, Quick Cook, Brown Rice, Sticky Rice, Porridge, Cake, Slow Cook, and Steam.
- 您可在選擇白米、快速蒸煮、糙米、糯米、稀飯、蛋糕、燉煮和蒸。

Start Key / 開始按鈕

- Press this key when start cooking or when complete the timer setting.
- 開始蒸煮或完成定時器設定時，按此按鈕。



Information

The Start and Off Key's upper protruding part is in consideration of the vision impaired.

Before use
使用前

Keep Warm Key / 保溫按鈕

- Press this key to enter Keep Warm mode.
- 按此按鈕進入保溫模式。

資訊

開始和關閉按鈕的上部突出部分考慮到視野不便。

Timer Key / 定時器按鈕

- Press this key to start timer setting.
- For White Rice, Sticky Rice, and Porridge, the timer can be pre-set between 1 hour and 23 hours 50 minutes. For Brown Rice, the timer can be pre-set between 3 hours and 23 hours 50 minutes. (The timer cannot be adjustable in Quick Cook, Cake, Slow Cook and Steam.)
- To adjust the time, press **hour** or **min** key.
- 按此按鈕開始定時器設定。
- 對於白米、糯米和稀飯，定時器可以預設為 1 小時至 23 小時 50 分鐘之間。
- 對於糙米，定時器可以預設為 3 小時至 23 小時 50 分鐘之間。
- (定時器不可在快速蒸煮、蛋糕、燉煮和蒸模式下調節時間。)
- 要調節時間，按 **hour** 或 **min** 按鈕。

Off Key / 關閉按鈕

- Press this key to turn the rice cooker off.
- Press this key to abort the malfunction or the unwanted setting from any operation setting modes.
- 按此按鈕關閉電子鍋。
- 按此按鈕中止任何操作設定模式下不正確的工作或不需要的設定。

Cooking Timer Key / 蒸煮定時器按鈕

- Press this key to set cooking timer.
- Cooking timer can be set only in Cake, Slow Cook or Steam.
- *Keeping this key pressed will make setting faster.
- 按此按鈕設定蒸煮定時器。
- 蒸煮時間僅可在蛋糕、燉煮或蒸模式下設定。
- *按住此按鈕可快速設定。

hour/min Key / 小時/分鐘按鈕

- Press **hour** or **min** to set the clock or timer.
- Press **min** key to set cooking timer. (Only in Cake, Slow Cook or Steam)
- *Keeping this key pressed will make setting faster.
- 按 **hour** 或 **min** 設定定時器。
- 按 **min** 按鈕設定蒸煮定時器。(僅適用於蛋糕、燉煮或蒸模式)
- *按住此按鈕可快速設定。

**Setting the Clock / 設定時鐘**

Example: When adjusting from 7:00 AM to 8:30 AM.
例如：要從上午 7 點調節至上午 8 點 30 分時。

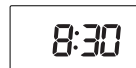
- ① Insert the Power Plug.
插入電源插頭。



- ② Press or for more than one second.
(Release your finger from the key when you hear a beep.)
The values for hour and minute in the display will start flashing.
按 或 一秒鐘以上。
(聽到嗶地一聲響時，將手指從按鈕上松開。)
顯示屏上的小時和分鐘值將開始閃爍。



- ③ Press to display 8, and to display 30.
(When the display stops flashing, or when press key, clock setting is complete.)
按 以顯示 8，然後按 以顯示 30。
(當顯示屏停止閃爍或按 按鈕時，時間設定完成。)



- * Time cannot be set while the rice cooker is operating in cooking or warming mode.
- * Keeping the key pressed will make setting faster.
- * This clock displays time in a 24-hour format. 12 o'clock midnight is set as 0:00, and 12 o'clock noon is set as 12:00.
* 當電子鍋在蒸煮或保溫功能模式下運行時不能設定時間。
- * 按住此按鈕可快速設定。
- * 此時鐘以 24 小時制顯示時間。午夜 12 點設定為 0:00，中午 12 點設定為 12:00。

Lithium Battery / 鋰電池**Battery Replacement**

If the new lithium battery is needed, please contact your nearest service center.

- The life span of the battery is around 5 years.
(At 20°C room temperature and plugged in 12 hours each day.)
- When unplugged and the battery is consumed, the following will happen:
 - The display becomes vague or disappear.
 - Memory of preset time is lost.
- When plugged, the timer can be used again. (the timer resetting is required)

Note: Do not put the lithium battery into the fire, or do not recharge, disassemble or heat the battery, etc.

更換電池

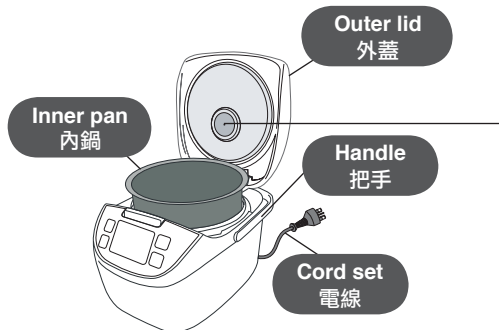
如果需要新的鋰電池，請聯絡您最近的服務中心。

- 電池的使用壽命約為 5 年。(以室溫在 20 攝氏度時，每天插電 12 小時計。)
- 拔掉電源插頭後，如果電池電量已耗盡，將出現以下現象：
 - 顯示內容模糊或消失。
 - 預設時間的記憶丟失。
- 插電後，定時器可再次使用。(需要重設定時器)

註：請勿將鋰電池置於火中，或對電池進行充電、拆解或加熱等。



Attaching or removing each part 連接或拆除每個部分



Steam vent / 噴氣孔
Attaching the steam vent (→ P.15)
裝上噴氣孔 (→ 第 15 頁)



Using the water level scale 使用水位刻度

Add water according to the following table.

根據以下表格加水。

Rice amount (Cup) 米量 (杯)	Water level / 水位							
	White rice*/白米*		Brown rice*/糙米*		Sticky rice*/糯米*		Porridge**/稀飯**	
	SR-DE103	SR-DE183	SR-DE103	SR-DE183	SR-DE103	SR-DE183	SR-DE103	SR-DE183
0.5	-	-	-	-	-	-	0.6	0.6
1	1	-	1 (+80 ml) 1 (+80 毫升)	-	180 ml 180 毫升	-	0.8	0.8
1.5	-	-	-	-	-	-	-	1.2
2	2	2	2 (+40 ml) 2 (+40 毫升)	2 (+90 ml) 2 (+90 毫升)	1 (+90 ml) 1 (+90 毫升)	-	-	1.4 (+180 ml) 1.4 (+180 毫升)
3	3	3	3	3 (+90 ml) 3 (+90 毫升)	2 (+60 ml) 2 (+60 毫升)	2 (+60 ml) 2 (+60 毫升)	-	-
4	4	4	-	4 (+90 ml) 4 (+90 毫升)	-	3	-	-
5	5	5	-	5 (+90 ml) 5 (+90 毫升)	-	4	-	-
6	-	6	-	6 (+90 ml) 6 (+90 毫升)	-	4 (+270 ml) 4 (+270 毫升)	-	-
7	-	7	-	-	-	-	-	-
8	-	8	-	-	-	-	-	-
9	-	9	-	-	-	-	-	-
10	-	10	-	-	-	-	-	-

* Fill water by referencing the water level scale on the side of the inner pan with "CUP".
The amount of water can be adjusted according to kind of rice.

** Fill water by referencing the water level scale on the side of the inner pan with "L".

Note • Cooking new-crop rice may result in some bubbles spilling from the steam vent.
Please try to reduce water level to overcome this problem.
• It is not recommended to cook less than 2 cups for SR-DE183.
• Cooking small quantities of rice may cause the cooked rice harder than normal and leave scorched rice at the bottom of the rice cooker.

* 參考內鍋壁上標 "CUP" 字眼的水位刻度加水。
可根據米的種類調節水量。

** 參考內鍋壁上標 "L" 字眼的水位刻度加水。

註：• 蒸煮新米時，噴氣孔中會出現氣泡。請試著降低水位以避免此問題。

• 使用 SR-DE183 電子鍋蒸煮時，加入的水建議不少於兩杯水。
• 與正常蒸煮量相比，蒸煮少量米飯時米飯可能會變得稍硬，並且鍋底會燒糊。

CAUTION

- * Using the steaming basket to steam while cooking white rice.
- The maximum rice amount is shown in the table.
- When cooking the rice using "White Rice" mode, set the steaming basket in the rice cooker before start.
- Do not open the outer lid while cooking. (Cooking result may not be satisfactory.)

注意

- * 使用蒸籠蒸煮白米時。
- 最大的用水量已顯示在表中。
- 使用「White Rice」(白米)模式蒸煮米飯時，蒸煮前請安裝蒸籠。
- 蒸煮時，請勿打開外蓋。(蒸煮效果可能不理想。)


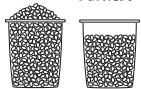

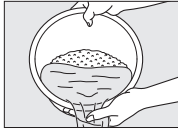
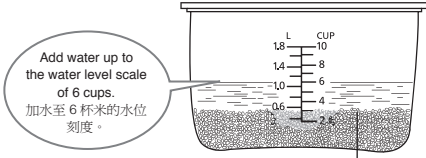
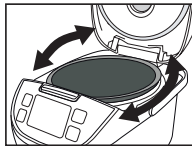

Model 型號	Rice Amount (cup) 米量 (杯)
SR-DE103	1
SR-DE183	5

How to use
如何使用



Washing Rice and Adjusting the Water Level

清洗米並調節水位

1 Measure rice with the measuring cup provided. <ul style="list-style-type: none">Please see the specifications in P.22 for the amount of rice that can be cooked at a time. 使用量米杯量米。 <ul style="list-style-type: none">請查看規格第.22 頁關於一次可蒸煮的米量。	<div><div>○ Good example 良好範例</div><div>✗ Bad example 失敗範例</div></div>
2 Rinse the rice. <ul style="list-style-type: none">Wash it thoroughly (Otherwise the rice may be burnt at the bottom or smell like rice bran.) 清洗米 <ul style="list-style-type: none">徹底清洗 (否則米可能會燒糊, 或有米麴氣味。)	<div></div> <div><p>① Wash the rice quickly with plenty of water, dispose the water immediately afterwards. (The rice absorbs water easily at first.) 用大量的水快速清洗米, 然後立刻倒水。 (因為第一次加水後米容易吸收。)</p><p>② Repeat step ① to clean out the bran until the water is clear. 重複步驟 ① 以清洗乾淨米麴, 直到水變清。</p></div>
3 Adjust water level for the menu of your choice. <ul style="list-style-type: none">Adjust water level on a flat surface. (Check the left and the right sides of the water level scales and adjust it.)Adjust the amount of water according to the softness you prefer. (The water may spill out while cooking if you put too much in.)To prevent boiling milk-like water to spill out while cooking, please adjust water according to water level scale in the inner pan only. 根據您選擇的菜單調節水位。 <ul style="list-style-type: none">在水平表面調節水位。(查看左右兩邊的水位刻度進行調節。)根據您喜好的柔軟度調節水量。(若加水過多, 水可能在蒸煮時溢出。)要避免蒸煮時, 米湯濺出來, 請僅根據內鍋水位刻度來調節水位。	<p>Example : When cooking 6 cups of white rice. 例如: 蒸煮 6 杯白米時。</p>  <p>Add water up to the water level scale of 6 cups. 加水至 6 杯米的水位刻度。</p> <p>Level the rice. 把米撫平。</p>
4 Make sure the steam vent is properly set. <p>Dry off the water on the outside of the inner pan.</p> 確保噴氣孔已正確安裝。 <p>擦干內鍋外壁的水。</p>	
5 Put the inner pan into the main body and close the outer lid. <ul style="list-style-type: none">On closing the outer lid, please make sure there is a clicking sound. 將內鍋放入鍋體並蓋上外蓋。 <ul style="list-style-type: none">蓋上外蓋時, 請確保發出滴答聲。	<p>Make sure the inner pan is directly in contact with the cast heater. Keep turning it slightly 2-3 times until it fits. 確保內鍋直接接觸電熱板。 稍微旋轉 2-3 次直到合適為止。</p> 
6 Insert the power plug. <p>插入電源插頭。</p>	<p>Power plug 電源插頭</p> 



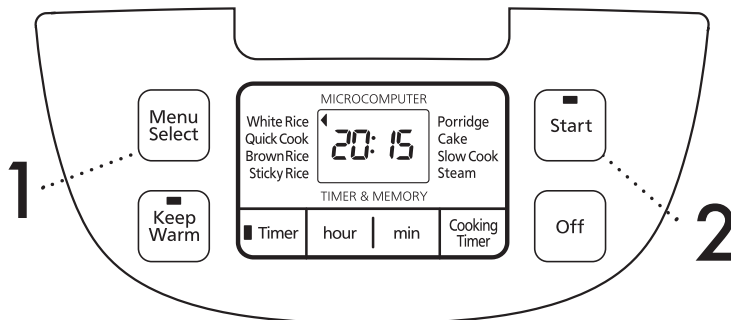


White Rice, Brown Rice, and Sticky Rice

白米、糙米及糯米

Cooking Modes 蒸煮模式

Cooking White Rice, Brown Rice, and Sticky Rice 蒸煮白米、糙米及糯米



1 Press  to point ◀ to White Rice, Brown Rice, or Sticky Rice.

按  按鈕，◀ 指向 White Rice (白米)、Brown Rice (糙米) 或 Sticky Rice (糯米)。


At the beginning, ◀ will point at the "White Rice".
開始時，◀ 會指向 "White Rice"。

- ※ The "Start" lamp blinks.
- ※ 「Start」燈亮。

When using "White Rice" mode
當使用「White Rice」模式時。

White Rice ◀

20:15

The display window will look like this when pressing  to select "White Rice".

按  並將其設定為「White Rice」時，顯示屏將顯示如此。

2 Press  to start cooking.

按  按鈕，開始蒸煮。

Light turns on.
燈亮。

White Rice ◀


9
min

- After water runs dry, the remaining time to finish will be shown (9 minutes).
- 水煮干後，將顯示結束的剩餘時間 (9 分鐘)。

3 The rice is ready when the buzzer sounds.
Stir and loosen the rice immediately.
蜂鳴器響，表示飯已煮好。
立刻攪鬆米飯。

Rice cooker will switch automatically to Keep Warm mode.
There is no need to keep the rice warm.

電子鍋將自動切換至保溫模式。
不需要進行燜飯。

If you do not want to keep the rice warm, press  and remove the power plug.

若您不想將飯保溫，按  並拔掉電源插頭。

Light turns on.
燈亮。

Keep Warm

0
h

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Cooking Modes

蒸煮模式

Cooking white rice in [Quick Cook] mode. / 在 [Quick Cook] (快速蒸煮) 模式蒸煮白米

1 Press  to point ◀ to [Quick Cook].

2 Press .

Note

- [Quick Cook] mode can be used only for white rice.
- With [Quick Cook] mode rice may be slightly harder than normal and burnt at the bottom.
 - For better performance, please add some more water.
 - For better performance, please stir and loosen the rice immediately and keep the rice warm for a few minutes after the beep sounds.
 - During rice cooking, if you encounter a water overflow problem, please switch to the White Rice mode instead.
- ※ Timer is not applicable to this mode.

註

- [Quick Cook] (快速蒸煮) 模式僅可用於蒸煮白米。
- [Quick Cook] (快速蒸煮) 模式下的飯可能比一般蒸煮的飯稍硬，底部有燒糊。
 - 為了效果更佳，請再多加一點水。
 - 為了效果更佳，請立即攪鬆米飯，在嗶聲後保溫幾分鐘。
 - 蒸煮期間，若有水溢出，請切換到“White Rice”（白米）模式。
- ※ 此模式下不適用定時器。

1 按  按鈕，◀ 指向 [Quick Cook] (快速蒸煮)。

2 按  按鈕。

Cooking Porridge with [Porridge] mode. / 在 [Porridge] (稀飯) 模式下煮粥

1 Press  to point ▶ to [Porridge].

2 Press .

Note

- Opening the outer lid at the time of cooking may increase the condensation of moisture.
- The different kinds and amount of rice may lead boiling milk-like water to spill out through the steam vent.
- If using too much water, it may cause water overflow.
- The long duration of Keep Warm mode may thicken the porridge.

註



- 蒸煮時打開外蓋可能增加凝結的水氣。
- 不同種類和分量的米可能導致米湯從噴氣孔溢出。
- 若加入太多水，可造成水溢出。
- 持續處於保溫模式會使粥變濃。

1 按  按鈕，▶ 指向 [Porridge] (稀飯)。

2 按  按鈕。



Baking cake with [Cake] mode. / 在 [Cake] (蛋糕) 模式下烘焙蛋糕

1 Press  to point ▶ to [Cake].



2 Press  or  to set the baking time.
(Keeping the key pressed will make setting faster.)

3 Press .

Baking time can be set from 20 minutes up to 65 minutes.

Press  or  to adjust time. With each pressing, time will increase 5 minutes.

烘焙時間可從 20 分鐘設定至 65 分鐘。

按  或  按鈕來調節時間。每按一次按鈕，時間增加 5 分鐘。

Before baking, coat the inner pan with butter for non-stick baking.

- The amount of dough (including other ingredients inside the dough) should not exceed 500g. (The cake won't be baked properly if the amount exceed 500g)
- It's recommended to stop Keep Warm mode immediately after baking is done, otherwise the cake will become wet.
- After baking is done, do not leave it in the inner pan because cake will become wet.
- Please wear the gloves while taking out the inner pan.
- After baking, some smells and oil stains may remain in the inner pan. This is normal.

1 按  按鈕，▶ 指向 [Cake] (蛋糕)。

2 按  或  按鈕來設定烘焙時間。
(按住此按鈕可快速設定。)

3 按  按鈕。

Cooking Timer
40 min

Cake

When time is set at 40 minutes (the remaining time will countdown in 1 minute step).

時間設定為 40 分鐘時 (剩餘時間以 1 分鐘為量度倒數計時)。

烘焙前，在內鍋塗一層牛油，不會粘鍋。

- 麵團量 (包括麵團中的其他配料) 不應超過 500 克。
(若超過 500 克，則不能恰當烘焙)
- 建議烘焙結束後立刻退出保溫模式；否則，蛋糕會變潮。
- 烘焙結束後，請勿將其留在內鍋，否則蛋糕會變潮。
- 取出內鍋時，請戴手套。
- 烘焙後，氣味和油污可能殘留在內鍋。這很正常。



Slow cook food with [Slow Cook] mode. / 在 [Slow Cook] (燉煮) 模式下燉煮食物

1 Press to point ► to [Slow Cook].

2 Press or to set the cooking time.
(Keeping the key pressed will make setting faster.)

3 Press .

1 按 按鈕，► 指向 [Slow Cook] (燉煮)。

2 按 或 按鈕來設定燉煮時間。
(按住此按鈕可快速設定。)

3 按 按鈕。

- The cooking time can be set from 1 hour up to 12 hours.
- Press or to adjust time. With each pressing, time will increase 30 minutes.
- If the amount of ingredients exceed the maximum water level scale, it may cause water to overflow.
- 燉煮時間可從 1 小時設定至 12 小時。
- 按 或 按鈕來調節時間。每按一次按鈕，時間增加 30 分鐘。
- 若成分量超過最大的水位刻度，可導致水溢出。



When time is set at 1 hour.
時間設定為 1 小時。

Steaming food with [Steam] mode. / 在 [Steam] (蒸) 模式蒸食物

1 Press to point ► to [Steam].

2 Press or to set the steaming time.
(Keeping the key pressed will make setting faster.)

3 Press .

1 按 按鈕，► 指向 [Steam] (蒸)。

2 按 或 按鈕來設定蒸時間。
(按住此按鈕可快速設定。)

3 按 按鈕。



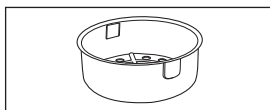
The time is set at 10 minutes
時間設定為 10 分鐘

- Steaming time can be set from 1 minute up to 60 minutes.
- Press or to adjust time. With each pressing, time will increase 1 minute.
- Add water to the inner pan as shown in the right table. Therefore, the water will never be dried out even if the maximum steaming time has been chosen (60 minutes). Place the ingredients into the steaming basket, and then place the steaming basket into the inner pan.
- In addition to the setting time, please allow some extra time required for the water to start boiling. The time shown in the display window will decrease once the water starts boiling.
- After steaming has just finished, the steaming basket will be very hot. Beware of your hand getting burnt.
- When reaching the pre-set time or the water is completely dried out, steam mode stops, and automatically switches to Keep Warm mode.

- 蒸時間可從 1 分鐘設定至 60 分鐘。
- 按 或 按鈕來調節時間。每按一次按鈕，時間增加 1 分鐘。
- 如右表所示，往內鍋加水。因此，水不會蒸干，即使選擇最大蒸時間 (60 分鐘)。

將所有成分放入蒸籠，然後將蒸籠放入內鍋。

- 除設定蒸時間外，請預留額外的時間讓水煮沸。水煮沸時，顯示屏上的時間才開始減少。
- 蒸完成後，蒸籠很燙。小心燙傷手。
- 達到預設時間時或水完全蒸干，蒸模式停止，自動切換至保溫模式。



Steaming basket
(accessory)
蒸籠
(附件)

Model 型號	Water amount (cup) 水量 (杯)
SR-DE103	3 cups (approx 540 ml) 3 杯 (約 540 毫升)
SR-DE183	4 cups (approx 720 ml) 4 杯 (約 720 毫升)

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The mode automatically switches to "Keep Warm" once the cooking is done.
蒸煮結束後，此模式自動切換至「Keep Warm」。



- Up to 23 hours of elapsed time in Keep Warm mode is displayed. ("0 h" is displayed when the elapsed time is less than 1 hour.)
- The display will switch to the current time after 24 hours.
- The display will indicate "U14" after 96 hours, and Keep Warm mode will be turned off automatically. (→ P.21)
- 保溫模式下可顯示長達 23 小時的保溫時間。(當流過時間少於 1 小時，顯示為 "0 h"。)
- 24 小時後，顯示屏將自動切換至目前時間。
- 過了 96 小時後，顯示面板將顯示「U14」，並自動關閉保溫模式。(→ 第 21 頁)

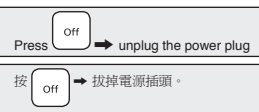
Stir and loosen rice as soon as it is cooked.

蒸煮後，立刻攪鬆米飯。

To keep rice warm in a good condition / 在良好的條件下將飯保溫

- Wash rice thoroughly to remove rice bran.
- Loosen rice immediately after it's cooked.
- Do not keep rice scoop inside the inner pan during Keep Warm mode.
- 徹底清洗米以出去米麩。
- 蒸煮立刻攪鬆飯。
- 在保溫模式下，請勿將飯勺子放在內鍋中。

Turning off Keep Warm mode.



關閉保溫模式。

- Leaving the power plug on while in "Off" mode would consume approximately 0.5W.
- 處於「關閉」模式，插上電源插座將消耗約 0.5 瓦的電力。

Using the Keep Warm mode again



再次使用保溫模式。

Important Information / 重要資訊

- It's recommended not to use the Keep Warm mode for longer than 12 hours.
- Please use the Keep Warm mode only for white rice. Do not warm sticky rice, brown rice or mixed rice to prevent undesired odor or spoilage.
- Rice may become smelly, discolored, and dry if too little amount is being kept warm.
- 建議使用保溫模式不要超過 12 小時。
- 請僅在蒸煮白米時，使用保溫模式。請勿保溫糯米、糙米或混合米以避免不好的氣味和腐壞。
- 保溫飯量太少，米飯可能會難聞、變色和變干。

The longer Keep Warm period, the more rice discolor and dry it may result in
保溫的時間越長，可能導致米飯變色及變乾的程度越高

Automatically cook rice for mealtime / 在進餐時間自動完成煮飯

Example : Set the Timer to finish cooking at 8 o'clock. / 例如：將蒸煮定時器設定為 8 點鐘完成。

Select the cooking mode of your choice.

選擇您的蒸煮模式。

<p>1 Press Timer.</p> <p>按 Timer 按鈕。</p>	
<p>2 Press hour and min to set time to finish cooking.</p> <ul style="list-style-type: none"> With each pressing, the hour key will increase 1 hour and the min key will increase 10 minutes. <p>按 hour 和 min 按鈕設定蒸煮完成時間。</p> <ul style="list-style-type: none"> 每按一次 hour 按鈕可增加 1 小時並且每按一次 min 按鈕可增加 10 分鐘。 	<p>Example : Plan to eat rice at 8 o'clock 例如：計劃 8 點鐘吃飯。</p>
<p>3 Press Start.</p> <p>按 Start 按鈕。</p> <p>→ Complete setting.</p> <p>→ 完成設定。</p>	

To cancel this function while it's operating

操作時，取消此功能

→ Press **Off**.

→ 按 **Off** 按鈕。

Important Information / 重要資訊

- If setting timer is less than 1 hour (for White Rice, Sticky Rice or Porridge) and 3 hours (for Brown Rice) rice cooker will start immediately.
- Rice may be slightly soft or overcooked when cooking with the timer.
- When cooking with the timer, the display doesn't show the remaining time.
- 如果設定定時器少於 1 小時（白米、糯米或稀飯）或 3 小時（糙米），電子鍋會立即開始蒸煮。
- 使用預設定時器煮飯時，米飯可能稍軟或煮得太久。
- 使用預設時間煮飯，顯示器不會顯示剩餘時間直到煮飯結束。



Parts that need to be cleaned after every use

每次使用後都需清洗的零件

Cleaning 清洗

Parts that need to be cleaned after every use 每次使用後都需清洗的零件

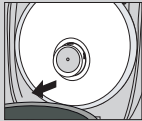
Important Information / 重要資訊

- The rice cooker may be still hot soon after cooking. Unplug and cool down the rice cooker before cleaning.
- Do not clean with benzine, thinner, polish powder, metal scrubber, or nylon brush.
- Please do not use dishwasher.
- 蒸煮後不久，電子鍋仍然很燙。清洗前，拔掉電源插頭，等待其冷卻。
- 請勿使用汽油、稀釋劑、拋光粉、金屬刷或尼龍刷。
- 請勿使用洗碗機。

Steam vent / 噴氣孔

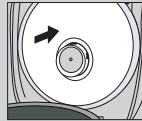
Removing the steam vent 拆除噴氣孔

- Pull out as direction show.
- 如所示方向將其拉出。



Attaching the steam vent 裝上噴氣孔

- Pull in as direction show.
- 如所示方向將其拉入。



Important Information / 重要資訊

- Residue that may remain in the steam vent could cause malfunctions. Please keep the area clean.
- Setting the steam vent incorrectly does not prevent the rice cooker from cooking rice, but may result in the rice being unevenly cooked.
- 殘留在噴氣孔中的殘渣可能會導致機器故障，請保持此區域乾淨清潔。
- 噴氣孔裝嵌不當，不會妨礙電子鍋的煮飯功能，但可能會造成米飯蒸煮不均。

Inner pan / 內鍋

- Use the diluted dish detergent, sponge and water to clean it. Dry the external surface of the inner pan.
- Color change or stripe may occur on fluorine coating, but it is not harmful to health and usage of this inner pan.
- The collision between the external surface of the inner pan and the cast heater may show some scratching marks on the coating depending on the frequency of use. It will not affect the cooking efficiency.
- 使用器皿專用稀釋清潔劑、海綿和水清洗它。將內鍋的外表面擦乾。
- 氟塗層上可能會出現變色或條紋，但這對健康及內鍋的使用沒有危害。
- 視乎使用的頻密度，內鍋外表面與電熱板間的碰撞可能會導致塗層上出現刮痕。這不會影響煮飯效果。

Temperature sensor and Cast heater / 溫度感應器和電熱板

Wipe with a damp cloth. If an object has become stuck, lightly polish it off using the sand paper (of about #600)

用濕布擦。若物體變粘，用沙紙輕輕擦掉即可（約 #600）。

Important Information / 重要資訊

If it is used when unclean, rice may be burnt or not be cooked properly.
若使用時未清潔乾淨，飯可能燒糊或蒸煮不當。

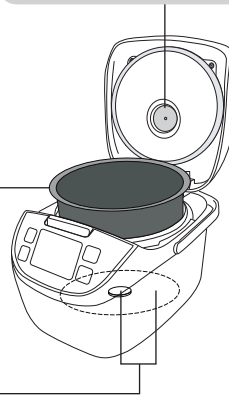
The Main body and Outer lid 鍋體和外蓋

Wipe with a damp cloth.
用濕布擦。

Steam vent's fitted parts and the outer lid's inner surface

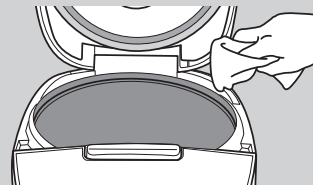
噴氣孔的套合部分及外蓋的內表面

Wipe well with a damp cloth. Also, in the same manner, use a damp cloth to wipe the rubber seal.
用濕布用力擦。用同樣的方式，使用濕布擦橡膠套。



Upper frame / 上支架

Wipe with well-wrung cloth.
擦干布擦拭。



Important Information / 重要資訊

Do not pour water directly on the upper frame.
請勿直接將水倒在上支架上。

How to use
如何使用





American baked rice / Futomaki sushi

美國稻米 / 太卷壽司

Recipes 食譜

American baked rice

美國稻米

Ingredients

3 cups	Jasmine rice	1 tsp	Salt
150 g.	Sliced chicken sausage	30 g.	Butter
150 g.	Diced chicken	100 g.	Diced pineapple
1/4 cup	Chopped onions	1/2 cup	Tomato ketchup
50 g.	Raisin	1 tbsp	Sugar
1 tbsp	Spicy ketchup	1 tbsp	Pepper

配料

3 杯	香米	1 茶匙	鹽
150 克	雞肉腸片	30 克	牛油
150 克	雞丁	100 克	菠蘿丁
1/4 杯	碎洋蔥	1/2 杯	番茄醬
50 克	葡萄乾	1 湯匙	糖
1 湯匙	辣味番茄醬	1 湯匙	辣椒

Method

1. Wash jasmine rice by stirring with hand in water. Pour jasmine rice into the inner pan, and then fill water to level 3 CUP.
2. Fill the rest of ingredients into the inner pan. Mix them thoroughly, and close the outer lid. Press **Menu Select** key to select **White Rice** mode. Afterwards, press **Start** key. Wait until you hear the beep sounds indicating that cooking is done.
3. Ready to be served.

Note : for 5-6 persons

方法

1. 用手在水中攪動香米進行清洗。將香米倒入內鍋，然後加水至 3 杯處的水位刻度線。
2. 將剩餘配料加入內鍋。徹底拌勻，然後蓋上外蓋。按 **"Menu Select"** (菜單選擇) 按鈕，選擇 **"White Rice"** (白米) 模式。然後，按 **"Start"** (開始) 按鈕。等聽到嗶嗶聲時，表示蒸煮完成。
3. 即可食用。

註 : 5-6 人份量

Futomaki sushi

太卷壽司

Ingredients

2 1/2 cups	Jasmine rice	1/2 cup	Sliced omelet
1/2 cup	Kiew Ngoo sticky rice	1/2	Carrot (horizontally sliced)
1/4 cup + 2 tbsp	Vinegar	1/2	Japanese cucumber (horizontally sliced)
1/4 cup + 2 tbsp	Sugar		Mayonnaise
1 tsp	Salt		Rolling mat
6 sheets	Nori seaweed		
12 sticks	Imitation crab meat		

配料

2 1/2 杯	香米	1/2 杯	煎蛋捲切片
1/2 杯	Kiew Ngoo 糯米	1/2	胡蘿蔔 (橫向切片)
1/4 杯 + 2 湯匙	醋	1/2	日本黃瓜 (橫向切片)
1/4 杯 + 2 湯匙	糖		蛋黃醬
1 茶匙	鹽		壽司卷席
6 片	海苔		
12 條	蟹柳		

Method

1. Mix vinegar, salt and sugar thoroughly.
2. Wash both types of rice by stirring with hand in water, and then pour them into the inner pan.
3. Fill water to the level 3 CUP and close the outer lid. Press **Menu Select** key to select **White Rice** mode. Afterwards, press **Start** key. Wait until you hear the beep sounds indicating that cooking is done. Open the outer lid and pour the mix of vinegar, salt and sugar you prepared into the rice. Then, blend them thoroughly. Afterwards, leave rice cool down for 10 minutes.
4. Put Nori seaweed on the rolling mat. Thoroughly spread prepared rice onto the sheet of Nori seaweed and press rice on the sheet of Nori seaweed firmly. Spread mayonnaise thoroughly and put the imitation crab meat, sliced omelet, carrot, Japanese cucumber on the Nori seaweed layer. Then, roll them firmly and cut them into pieces (approximately 3 cm per piece).
5. Ready to be served with Japanese soy sauce, ginger preserves and wasabi.

Note : for 6-7 persons

方法

1. 將醋、鹽和糖徹底拌勻。
2. 用手在水中攪動兩種米進行清洗，然後將米倒入內鍋。
3. 加水至 3 杯處的水位刻度線，然後蓋上外蓋。按 **"Menu Select"** (菜單選擇) 按鈕，選擇 **"White Rice"** (白米) 模式。然後，按 **"Start"** (開始) 按鈕。等聽到嗶嗶聲時，表示蒸煮完成。打開外蓋，將攪拌好的醋、鹽和糖倒入飯中。然後，徹底拌勻。接著，讓飯冷卻 10 分鐘。
4. 將海苔放到壽司卷席上。將煮好的米飯全部鋪在海苔上，然後用力壓緊。塗滿一層蛋黃醬，在海苔層上鋪上蟹柳、煎蛋捲切片、胡蘿蔔、日本黃瓜。然後緊緊地卷起來，切成小卷 (每卷大概 3 厘米)。
5. 即可佐以日本醬油、薑蜜餞和芥末食用。

註 : 6-7 人份量

※ **Note :** tsp = teaspoon
tbsp = tablespoon





Cereal porridge

穀物粥

Ingredients

1/2 cup	Jasmine rice	2 tbsp	Light soy sauce
150 g. (3/4 cup)	Chopped chicken	1 cube	Stock cube
50 g. (1/3 cup)	Diced carrot	1 tbsp	Fried garlic
25 g. (1/4 cup)	Japanese soybean	Pound ingredients used in salted chicken	
1 tbsp	Sauce	2 roots	Coriander root
25 g. (1/4 cup)	Boiled Job's tears	10 pills	Pepper
50 g. (1/3 cup)	Sliced raw corn	2 petals	Garlic
25 g. (1/4 cup)	Boiled lotus seed	2 tsp	Light soy sauce

Method

1. Wash jasmine rice by stirring with hand in water. Pour jasmine rice into the inner pan, and then fill water to level 0.6 L.
2. Mix chopped chicken with pound ingredients used in salted chicken. Make it round shape, and then put it into the inner pan.
3. Fill the rest of ingredients except fried garlic into the inner pan. Mix them thoroughly, and close the outer lid. Press **Menu Select** key to select **Porridge** mode. Afterwards, press **Start** key. Wait until you hear the beep sounds indicating that cooking is done. Spread fried garlic on top, and it is ready to be served.

Note : for 3-4 persons

配料

1/2 杯	香米	2 湯匙	生抽
150 克 (3/4 杯)	雞塊	1 塊	湯塊
50 克 (1/3 杯)	胡蘿蔔丁	1 湯匙	炸好的蒜末
25 克 (1/4 杯)	日本大豆	用於鹽焗雞肉的配料 (搗碎)	
1 湯匙	醬汁	2 根	香菜根
25 克 (1/4 杯)	煮好的薏仁	10 粒	辣椒
50 克 (1/3 杯)	切好的生玉米	2 瓣	大蒜
25 克 (1/4 杯)	煮好的蓮子	2 茶匙	生抽

方法

1. 用手在水中攪動香米進行清洗。將香米倒入內鍋，然後加水至 0.6 升處的水位刻度線。
2. 將雞塊和用於鹽焗雞肉的配料 (搗碎) 混合均勻。做成圓形，然後放入內鍋。
3. 將剩餘配料 (除了炸好的蒜末) 加入內鍋。徹底拌勻，然後蓋上外蓋。按 **"Menu Select"** (菜單選擇) 按鈕，選擇 **"Porridge"** (稀飯) 模式。然後，按 **"Start"** (開始) 按鈕。等聽到嗶嗶聲響時，表示蒸煮完成。在上面撒點炸好的蒜末，即可食用。

註： 3-4 人份量

Chicken soup with gourd and pickled lemon

青瓜醃檸檬雞湯

Ingredients

6-7	Chicken legs	1/4 cup	Pickled lemon juice
5	Shiitake mushroom immersed in Water	1/2	Sliced green gourd
		1 cube	Stock cube

Method

1. Fill water to the level 3 CUP of the inner pan.
2. Fill chicken legs, as well as all other ingredients into the inner pan. Mix them thoroughly, and close the outer lid. Press **Menu Select** key to select **Slow Cook** mode. Afterwards, set cooking timer to 1.30 hrs, and press **Start** key. Wait until you hear the beep sounds indicating that cooking is done. Ready to be served.

Note : for 5-7 persons

配料

6-7	雞腿	1/4 杯	醃檸檬汁
5	用水浸泡的香菇	1/2	青瓜片
		1 塊	湯塊

方法

1. 往內鍋加水至 3 杯處的水位刻度線。
2. 將雞腿和其他配料放入內鍋。徹底拌勻，蓋上外蓋。按 **"Menu Select"** (菜單選擇) 按鈕，選擇 **"Slow Cook"** (燉煮) 模式。然後將蒸煮時間設定為 1 小時 30 分鐘，並按下 **"Start"** (開始) 按鈕。等聽到嗶嗶聲響時，表示蒸煮完成。即可食用。

註： 5-7 人份量



Muslim-style curry with chicken

穆斯林風味咖哩雞

Ingredients

8	Small chicken legs	1 cube	Stock cube
	Instant Muslim-style	1 tbsp	Tamarind paste
50 g. (1 pack)	curry paste	1 1/2 tbsp	Coconut sugar
1 cup	Thick coconut cream	2-3	Bay leaf
1 cup	Thin coconut cream	1/4 cup	Roast cardamom
50 g. (1/2 potato)	Potato	Note: In case the bay leaf and cardamom are not available, they are not required.	
50 g. (1/2 onion)	Onion		
1/4 cup	Roast peanut		

Method

1. Pour thick coconut cream, curry paste into the inner pan. Mix them thoroughly, and close the outer lid. Press **Menu Select** key to select **Steam** mode. Afterwards, set cooking timer to 15 min, and press **Start** key to make separation of oil from the boiling of coconut cream. When you hear the beep sounds, press **Off** key, and then open the outer lid.
2. Fill the rest of ingredients into the inner pan. Mix them thoroughly, and close the outer lid. Press **Menu Select** key to select **Slow Cook** mode. Afterwards, set cooking timer to 1 hour, and press **Start** key. Wait until you hear the beep sounds indicating that cooking is done.
3. Ready to be served.

Note: for 4-5 persons

配料

8	小雞腿	1 塊	湯塊
50 克 (1 包)	穆斯林風味食咖哩醬	1 湯匙	羅望子醬
1 杯	濃椰奶	1 1/2 湯匙	椰子糖
1 杯	淡椰奶	2-3	月桂葉
50 克 (1/2 個馬鈴薯)	馬鈴薯	1/4 杯	烤豆蔻
50 克 (1/2 個洋蔥)	洋蔥	註: 月桂葉和豆蔻不是必需配菜。	
1/4 杯	烤花生		

方法

1. 將濃椰奶、咖哩醬倒入內鍋。徹底拌勻，蓋上外蓋。按 **"Menu Select"** (菜單選擇) 按鈕，選擇 **"Steam"** (蒸) 模式。然後，將烹調時間設定為 15 分鐘，並按下 **"Start"** (開始) 按鈕，從煮沸的椰奶中分離出油。當聽到嗶嗶聲響時，按下 **"Off"** (關閉) 按鈕，然後打開外蓋。
2. 將剩餘配料加入內鍋。徹底拌勻，然後蓋上外蓋。按 **"Menu Select"** (菜單選擇) 按鈕，選擇 **"Slow Cook"** (燉煮) 模式。然後將烹煮時間設定為 1 小時，並按下 **"Start"** (開始) 按鈕。等聽到嗶嗶聲響時，表示烹煮完成。
3. 即可食用。

註: 4-5 人份量

Spaghetti

義大利麵

Ingredients

125 g.	Raw spaghetti	2 tbsp	Sugar
1 1/2 cups	Water	1/2 tsp	Salt
2	Diced tomato	1/4 cup	Vegetable oil
1	Diced onion	2 tsp	Chopped garlic
3/4 cup	Tomato ketchup	2 tbsp	Butter
1 tbsp	Sauce	1 1/2 cups	Grind chicken

Method

1. Fill all ingredients into the inner pan. Mix them thoroughly, and close the outer lid.
2. Press **Menu Select** key to select **White Rice** mode, and then press **Start** key. Wait until you hear the beep sounds indicating that cooking is done.
3. Ready to be served.

Note: for 5-6 persons

配料

125 克	生義大利麵	2 湯匙	糖
1 1/2 杯	水	1/2 茶匙	鹽
2	蕃茄丁	1/4 杯	植物油
1	洋蔥丁	2 茶匙	蒜茸
3/4 杯	番茄醬	2 湯匙	牛油
1 湯匙	醬汁	1 1/2 杯	雞肉糜

方法

1. 將所有配料放入內鍋。徹底拌勻，然後蓋上外蓋。
2. 按 **"Menu Select"** (菜單選擇) 按鈕，選擇 **"White Rice"** (白米) 模式，然後按下 **"Start"** (開始) 按鈕。等聽到嗶嗶聲響時，表示烹煮完成。
3. 即可食用。

註: 5-6 人份量





Casseroled prawns with glass noodles

砂鍋粉絲蝦堡

Ingredients

4-6 prawns	Big size prawn	2 tbsp	Oyster sauce
2 tbsp	Vegetable oil	2 tbsp	Sauce
5 petals	Peeled garlic	2 tbsp	Sesame oil
500 g.	Glass noodle immersed in water	2 tbsp	Light soy sauce
7 slices	Sliced ginger	2 tbsp	Sugar
10 pills	Pepper	1/2 cup	Water
1 tbsp	Black soy sauce	2 stalks of celery	Sliced celery

Method

- Spread vegetable oil on the inner pan, put pepper and peeled garlic into fragments, and then fill sliced gingers, big size prawns into the inner pan.
- Mix glass noodle (immersed in water) with sesame oil, oyster sauce, light soy sauce, black soy sauce, sauce, sugar, and water thoroughly in the mixing bowl. Then, pour them into the inner pan, and close the outer lid. Press **Menu Select** key to select **Steam** mode, set steaming time to 15 minutes, and then press **Start** key. Wait until you hear the beep sounds indicating that cooking is done. Afterwards, open the outer lid, fill sliced celery, and mix them thoroughly.
- Ready to be served

Note : for 4-5 persons

配料

4-6 只	大只蝦	2 湯匙	蠔油
2 湯匙	植物油	2 湯匙	醬汁
5 瓣	去皮大蒜	2 湯匙	芝麻油
500 克	用水浸泡的粉絲	2 湯匙	生抽
7 片	姜片	2 湯匙	糖
10 粒	辣椒	1/2 杯	水
1 湯匙	老抽	2 根芹菜	芹菜絲

方法

- 在內鍋上塗上一層植物油，將辣椒和去皮大蒜切成碎片，然後把姜片、大只蝦放入內鍋。
- 在攪拌碗中將（用水浸泡過的）粉絲和芝麻油、蠔油、生抽、老抽、醬汁、糖和水攪拌均勻。然後將它們倒入內鍋，蓋上外蓋。按 **"Menu Select"**（菜單選擇）按鈕，選擇 **"Steam"**（蒸）模式，設定時間為 15 分鐘，然後按 **"Start"**（開始）按鈕。等聽到嗶嗶聲響時，表示蒸煮完成。接著，打開外蓋，放入芹菜絲拌勻。
- 即可食用。

註： 4-5 人份量

Butter cake

牛油蛋糕

Ingredients

250 g.	Instant butter cake flour	100 g.	Milk
1	Egg	65 g.	Butter

Method

- Whisk butter until it has melted. Fill instant butter cake flour, egg, and half amount of milk. Then, whisk them thoroughly with intermediate speed for approximately 4 minutes.
- Fill the rest of milk, and whisk ingredients with low speed for 2 minutes.
- Spread butter on the inner pan, fill ingredients into it, and then close the outer lid.
- Press **Menu Select** key to select **Cake** mode. Set cooking timer to 40 minutes (SR-DE183) 30 minutes (SR-DE103). Then press **Start** key. Afterwards, wait until you hear the beep sounds indicating that cooking is done.
- Lift the inner pan off and leave it cool down for approximately 2 minutes. (The **Off** key should be pressed, and the plug must be disconnected before lifting the inner pan off.)
- Overturn the inner pan on the grate, leave the cake cool down. Then, it is ready to be served.

Butter cream

Ingredients

8 oz.	Milk cream
2 tbsp	Sugar
1/4 tsp	Vanilla syrup

Method

- Put the mixing bowl on ice, and then fill milk cream into it.
- Gradually fill sugar until cream becomes thick, and then fill vanilla syrup.

配料

250 克	速食牛油蛋糕粉	100 克	牛奶
1	雞蛋	65 克	牛油

方法

- 攪打牛油直至融化。加入速食牛油蛋糕粉、雞蛋和半份牛奶。然後用中速攪打約 4 分鐘。
- 加入剩餘的牛奶，然後用低速攪打配料 2 分鐘。
- 在內鍋上塗上一層牛油，放入配料，然後蓋上外蓋。
- 按 **"Menu Select"**（菜單選擇）按鈕，選擇 **"Cake"**（蛋糕）模式。將蒸煮時間設定為 40 分鐘（SR-DE183）或 30 分鐘（SR-DE103）。然後按下 **"Start"**（開始）按鈕。之後，等聽到嗶嗶聲響時，表示蒸煮完成。
- 取出內鍋，將其冷卻約 2 分鐘。（取出內鍋前必需先按下 **"Off"**（關閉）按鈕並且拔下插頭。）
- 將內鍋翻轉放置在格柵上，讓蛋糕冷卻。然後即可食用。

牛油忌廉

配料

8 盎司	鮮奶忌廉
2 湯匙	糖
1/4 茶匙	香草糖漿

方法

- 將攪拌碗放在冰塊上，然後加入鮮奶忌廉。
- 慢慢加入糖，直到忌廉變稠，然後加入香草糖漿。



Banana cake

香蕉蛋糕

Ingredients

125 g.	All purpose flour	2	Eggs
1/2 tsp	Sodium bicarbonate	125 g.	Banana (grind)
125 g.	Butter	25 g.	Milk
90 g.	Sugar	1/2 tbsp	Cocoa powder

Method

1. Sift all purpose flour and sodium bicarbonate.
2. Mix cocoa powder with a small amount of warm water until it has become melted.
3. Whisk butter and sugar until rising with highest speed for approximately 8 minutes. Fill eggs one by one, and whisk ingredients until it has become cream. Afterwards, fill banana (grind) and milk. Whisk ingredients thoroughly with low speed for 2 minutes.
4. Fill half amount of sifted flour and mix them thoroughly. Then, fill the rest of sifted flour and mix them thoroughly. Afterwards, fill cocoa powder and mix them thoroughly again.
5. Spread butter on the inner pan, fill ingredients into it, and then close the outer lid.
6. Press **Menu Select** key to select **Cake** mode. Set cooking timer to 40 minutes (SR-DE183) 30 minutes (SR-DE103). Then press **Start** key. Afterwards, wait until you hear the beep sounds indicating that cooking is done.
7. Lift the inner pan off and leave it cool down for approximately 2 minutes. (The **Off** key should be pressed, and the plug must be disconnected before lifting the inner pan off.)
8. Overturn the inner pan on the grate, leave the cake cool down. Then, it is ready to be served.

配料

125 克	中筋麵粉	2	雞蛋
1/2 茶匙	小蘇打	125 克	香蕉(泥)
125 克	牛油	25 克	牛奶
90 克	糖	1/2 湯匙	可可粉

方法

1. 過篩中筋麵粉和小蘇打。
2. 在可可粉中加入少量溫水直到完全融化。
3. 用最快的速度攪打牛油和糖約 8 分鐘，直到蓬發。逐個打入雞蛋，攪打配料直到成為忌廉狀。然後加入香蕉(泥)和牛奶。用低速徹底拌勻與配料 2 分鐘。
4. 加入半份過篩後的麵粉，徹底拌勻。然後加入剩餘的麵粉，徹底拌勻。最後，加入可可粉，再徹底拌勻。
5. 在內鍋上塗上一層牛油，放入配料，然後蓋上外蓋。
6. 按 **“Menu Select”** (菜單選擇) 按鈕，選擇 **“Cake”** (蛋糕) 模式。將蒸煮時間設定為 40 分鐘 (SR-DE183) 或 30 分鐘 (SR-DE103)。然後按下 **“Start”** (開始) 按鈕。之後，等聽到嗶嗶聲響時，表示蒸煮完成。
7. 取出內鍋，將其冷卻約 2 分鐘。(取出內鍋前必需先按下 **“Off”** (關閉) 按鈕並且拔下插頭。)
8. 將內鍋翻轉放置在格柵上，讓蛋糕冷卻。然後即可食用。

Caramel custard

焦糖布甸

Ingredients

2	Eggs	Ingredient used in burnt sugar
38 g. (3 tbsp + 1 1/2 tsp)	Sugar	1 cup Sugar
187 g. (3/4 cup + 2 tbsp)	Evaporated milk	1 tbsp Water
3 cups	A cup that is not taller than 6 cm.	

Method

1. Fill sugar into mixing bowl, fill water, and boil it down until sugar has become dark brown. Then, gradually add small amount of water so that burnt sugar is not too sticky. Mix it thoroughly and turn off the gas.
2. Ladle it into all of 3 cups approximately 1/2 cm.
3. Fill water into the inner pan for 3 cups, and put on a steaming basket. Close the outer lid.
4. Press **Menu Select** key to select **Steam** mode. Set cooking timer to 10 minutes, and press **Start** key (in order to boil water). Then wait until you hear the beep sounds indicating that cooking is done. Open the outer lid.
5. Mix eggs, sugar and evaporated milk thoroughly with a whisk, and then filter them with a colander. Next, gradually pour them into the cup with burnt sugar by keeping a little space from the top of the cup. Cover each cup with transparent plastic sheet. Then put them into a steaming basket, and close the outer lid.
6. Press **Menu Select** key to select **Steam** mode. Set cooking timer to 20 minutes, and then press **Start** key. Close the outer lid and wait until you hear the beep sounds indicating that cooking is done.
7. Leave it cool down, then put it into the refrigerator and serve when chilled.

Note : If it is already cooked, its texture is soft, not liquid. In case it is not cooked, you can set the additional time.

When its texture is rough, reduce the steaming time.

: The steaming time varies depending on the amount and cup used in steaming.

配料

2	雞蛋	用於焦糖的配料
38 克 (3 湯匙 + 1 1/2 茶匙)	糖	1 杯 糖
187 克 (3/4 杯 + 2 湯匙)	無糖煉乳	1 湯匙 水
3 杯	每杯不高於 6 厘米。	

方法

1. 將糖放入攪拌碗，加水煮濃，直至變成深褐色。然後慢慢加水，讓焦糖不會過於黏稠。徹底拌勻後關掉掉火。
2. 舀入 3 個杯子中，每杯大約 1/2 厘米。
3. 往內鍋中加入 3 杯水，放上蒸籠。蓋上外蓋。
4. 按 **“Menu Select”** (菜單選擇) 按鈕，選擇 **“Steam”** (蒸) 模式。將蒸煮時間設置為 10 分鐘，然後按下 **“Start”** (開始) 按鈕 (以便燒開水)。等聽到嗶嗶聲響時，表示蒸煮完成。打開外蓋。
5. 用攪打器徹底拌勻雞蛋、糖和無糖煉乳。然後用漏勺過濾。然後，慢慢倒入裝有焦糖的杯中，並在杯上方保留一定的空間。在每個杯上蓋上透明塑膠薄膜。然後將它們放入蒸籠，蓋上外蓋。
6. 按 **“Menu Select”** (菜單選擇) 按鈕，選擇 **“Steam”** (蒸) 模式。將蒸煮時間設置為 20 分鐘，然後按下 **“Start”** (開始) 按鈕。蓋上外蓋，等到聽到嗶嗶聲響時，則表示蒸煮完成。
7. 等到其冷卻後，放入冰箱，冷凍後即可享用。

註 : 煮好時，其質地較軟，而非液態。如果沒有煮好，您可以再設定一段時間。

如果質地變得粗糙，則可以減少蒸煮時間。

: 蒸煮的時間取決於配料量和蒸煮時使用的杯。







Troubleshooting

矯正問題措施





Troubleshooting / 矯正問題措施

Please check the following items.

請檢查以下事項。

Items to be checked 檢查事項	Rice was 飯					During Rice Warming 保溫期間			Key functions were disabled. 按鍵功能無效。	Sounds were produced during cooking 煮飯時有聲音	Key functions were disabled. 按鍵功能無效。
	Too hard 太硬	Not cooked (half-cooked) 未熟 (半熟)	Too soft 太軟	Boiling milk-like water overflowed 水溢出	The rice at the bottom of the cooker was terribly burnt. 鍋底飯焦。	Smelly rice 飯難聞	Discolored rice 飯變色	Dry rice 飯太干			
Amount of rice and water level was wrong. 水米比例錯誤。	●	●	●	●	●					Clicking sounds are produced during cooking due to power adjustments. An explosive "popping" sound is produced during cooking by burst of vapors between the inner pan and the cast heater. 電力調節導致煮飯時發出噠噠聲。 內鍋與電熱板間的水汽噴發導致煮飯時發出爆炸似的 (砰砰) 聲。	
Did not rinse rice. 未清洗米。				●	●	●	●				
The bottom of the inner pan was not smooth. 內鍋底部不平。	●	●			●						
There were some foreign objects on the outside of the inner pan or on the temperature sensor. 內鍋外或溫度感應器上有異物。	●	●	●		●		●				
The outer lid was not closed properly. 外蓋未蓋好。	●	●		●		●	●	●			
Cooked rice with oil. 用油煮飯。	●	●			●	●	●				
Did not stir the rice after cooking finished. 煮飯後未攪松米飯。	●		●		●						
Warmed rice over 12 hrs or too little rice to be warmed. 保溫超過 12 小時或保溫飯量太少。						●	●	●			
Warmed rice with rice scoop or other similar rice utensil inside. 米飯與飯勺或類似的器具一起保溫。						●					
Warmed cold rice. 熱冷飯。						●					
Did not fully clean inner pan. 未徹底清洗內鍋。					●	●					
Unplugged or pushed  key while cooking. 煮飯時拔掉電源插頭或按下  按鈕。		●									
The  key was not correctly pressed. 按  按鈕不當。	●	●	●	●	●						

When the display shows as follows 如下所示

Display 顯示	Problems and Troubleshooting 問題與矯正問題措施
	Following continuous 96 hours under "Keep Warm" mode, the power supply will automatically cut off. Please press  key first. 在〔保溫〕模式下持續保溫 96 小時，電源將自動關閉。請首先按  按鈕。
	Contact the authorized service centers for repair. 到授權服務中心維修。

When you have problems
您有疑問時

Specifications 規格

Model No. / 型號		SR-DE103		SR-DE183	
Rated Voltage / 額定電壓		240 V ~ 50 Hz / 240 伏 ~ 50 赫茲			
Power Consumption (Approx.) / 功率消耗 (約)	Rice Cooking / 煮米飯	750 W / 750 瓦			
	Cake Baking / 烘焙蛋糕	775 W / 775 瓦			
	Keep Warm / 保溫	75.3 W / 75.3 瓦		87.5 W / 87.5 瓦	
Cooking Capacity () is the amount of rice that can be cooked at one time (Cup) / 烹煮量 () 是烹煮一次的飯量。 (杯)	White Rice / 白米	0.18 ~ 1.0 L / 0.18 ~ 1.0 升 (1 ~ 5) / (1 ~ 5)		0.36 ~ 1.8 L / 0.36 ~ 1.8 升 (2 ~ 10) / (2 ~ 10)	
	Quick Cook / 快速蒸煮	0.18 ~ 1.0 L / 0.18 ~ 1.0 升 (1 ~ 5) / (1 ~ 5)		0.36 ~ 1.8 L / 0.36 ~ 1.8 升 (2 ~ 10) / (2 ~ 10)	
	Brown Rice / 糙米	0.18 ~ 0.54 L / 0.18 ~ 0.54 升 (1 ~ 3) / (1 ~ 3)		0.36 ~ 1.08 L / 0.36 ~ 1.08 升 (2 ~ 6) / (2 ~ 6)	
	Sticky Rice / 糯米	0.18 ~ 0.54 L / 0.18 ~ 0.54 升 (1 ~ 3) / (1 ~ 3)		0.54 ~ 1.08 L / 0.54 ~ 1.08 升 (3 ~ 6) / (3 ~ 6)	
	Porridge / 稀飯	0.09 ~ 0.18 L / 0.09 ~ 0.18 升 (1/2 ~ 1) / (1/2 ~ 1)		0.09 ~ 0.36 L / 0.09 ~ 0.36 升 (1/2 ~ 2) / (1/2 ~ 2)	
	Slow Cook / 燉煮	0.4 ~ 1.8 L ^(*) / 0.4 ~ 1.8 升 ^(*)		0.7 ~ 3.2 L ^(*) / 0.7 ~ 3.2 升 ^(*)	
	Cake / 蛋糕	500 g / 500 克			
Size (Approx.) / 外形尺寸 (約)	Width / 寬	260 mm / 260 毫米			
	Length / 長	351 mm / 351 毫米			
	Height / 高	197 mm / 197 毫米		245 mm / 245 毫米	
Weight (Approx.) / 重量 (約)		2.8 kg / 2.8 千克		3.1 kg / 3.1 千克	

- When the rice cooker is in "Off" mode, the power consumption is about 0.5 W.
- (*1) Reference from water level scale.

Please contact dealers or authorized service centers for replacement of control unit or repair.

Note: These specifications are subjected to change without prior notice.

- 電子鍋處於「關閉」模式時，電力消耗為 0.5 瓦。
- (*1) 參考水位刻度

請聯絡零售店或授權服務中心更換控制器或維修。

註：更改這些規格，恕不提前通知。

	Approximate time for cooking / 烹煮的大致時間	Using the Keep Warm mode / 使用保溫模式	Usage of Timer / 定時器的使用
White Rice ^(*) / 白米 ^(*)	Approx 40 min / 約 40 分鐘	○	○
Quick Cook ^(*) / 快速蒸煮 ^(*)	Approx 15 min / 約 15 分鐘	○	×
Brown Rice ^(*) / 糙米 ^(*)	Approx 120 min / 約 120 分鐘	△	○
Sticky Rice ^(*) / 糯米 ^(*)	Approx 40 min / 約 40 分鐘	△	○
Porridge ^(*) / 稀飯 ^(*)	Approx 60 min / 約 60 分鐘	△	○
Cake / 蛋糕	Approx 20-65 min / 約 20-65 分鐘	△	×
Slow Cook / 燉煮	Approx 1-12 hrs / 約 1 -12 小時	△	×
Steam / 蒸	Approx 1-60 min / 約 1-60 分鐘	△	×

- (*1) Time indicated in the table is used for reference when cooking at 230 V, 20°C room temperature, and average rice amount (half of its maximum capacity).
Cooking time may be changed slightly if different voltage, room temperature, water temperature, water level, rice amount and quality are applied.
- (*2) Quick cook, rice cooked within 15 minutes. (Under Panasonic test method) Rice 1 cup for SR-DE103 / Rice 2 cups for SR-DE183.
- "△" indicates modes that are not recommended.
"×" indicates modes that cannot be used.
- (*1) 表中顯示時間用於在電壓 230 伏，室溫 20 攝氏度情況下，平均米量（最多米量的一半）烹煮時間的參考。
若電壓、室溫、水溫、水位、米量和品質不同，烹煮時間可能變更。
- (*2) 快速蒸煮時，時間在 15 分鐘內。（Panasonic 測試方式下）1 杯米（SR-DE103）/ 2 杯米（SR-DE183）
- "△" 表示不建議的模式。
"×" 表示此模式不可用。



Panasonic Warranty

Home Appliance 12 Month Warranty from Date of Purchase

1. Subject to the conditions of this warranty Panasonic or it's 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 Australia and sold by Panasonic Australia or its Authorised Distributors or Dealers and only where the products are used and serviced within Australia or it's 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
5. To claim warranty service, when required, you should:
 - Telephone Panasonic's Customer Care Centre on 132600 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 Australia, 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 132600 or visit our website and use the Service Centre Locator.

In addition to your rights under this warranty, Panasonic products come with consumer guarantees that cannot be excluded under the Australian Consumer Law. If there is a major failure with the product, you can reject the product and elect to have a refund or to have the product replaced or if you wish you may elect to keep the goods and be compensated for the drop in value of the goods. You are also entitled to have the product repaired or replaced if the product fails to be of acceptable quality and the failure does not amount to a major failure.

If there is a major failure in regard to the product which cannot be remedied then you must notify us within a reasonable period by contacting the Panasonic Customer Care Centre. If the failure in the product is not a major failure then Panasonic may choose to repair or replace the product and will do so in a reasonable period of time from receiving notice from you.

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

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Panasonic Warranty

Home Appliance 12 Month Warranty from Date of Purchase

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5. To claim warranty service, when required, you should:
 - Telephone Panasonic's Customer Care Centre on 092720178 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.
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Unless otherwise specified to the consumer the benefits conferred by this express warranty are additional to all other conditions, warranties, guarantees, right 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 or 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**
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Panasonic New Zealand Customer Care Centre

Phone: 09 272 0178

Fax: 09 272 0129

Email: customerservice@nz.panasonic.com

Website: www.panasonic.co.nz/support

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