

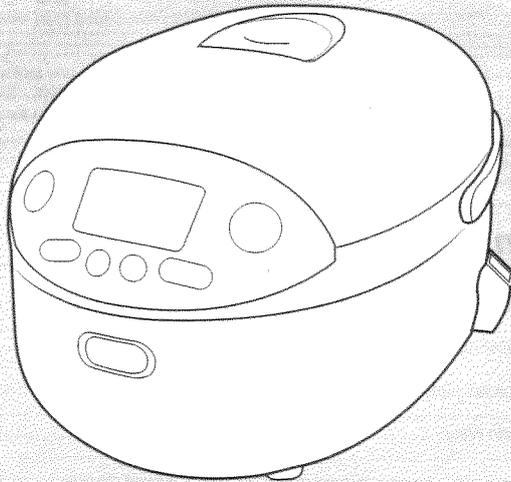
Panasonic®

Operating Instructions 使用說明書 *Arahan Pengguna*

Microcomputer Rice Cooker 微型電腦飯煲 *Periuk Nasi Mikrokomputer*

MODEL NO.
型號
NO. MODEL

SR-MPA10/SR-MPA18



Before using this unit, please read these instructions completely, and retain this manual for future use.

使用本機前，請詳細閱讀此使用說明書，並妥善保存，以備必要時查詢。

Sebelum menggunakan set ini sila baca arahan ini dengan teliti, sila simpan buku ini untuk rujukan di masa hadapan.

Thank you for purchasing the Panasonic Microcomputer Rice Cooker.
For optimum performance and safety, please read these instructions carefully.

感謝您購買 Panasonic 微型電腦飯煲。
為能正確使用及維護您的安全，請詳閱本說明書。

Terima kasih kerana memilih Periuk Nasi Mikrokomputer Panasonic.
Silalah baca semua arahan ini dengan teliti demi untuk keselamatan dan penggunaan yang optimum.

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Safety Precautions / 安全注意事項 / Peringatan Keselamatan

- always follow these Safety Precautions
- 請務必遵守安全注意事項
- sila ikut Peringatan Keselamatan ini

In order to prevent the risk of danger to the operator of this product or those nearby, and damaging property, be sure to follow the safety precautions outlined below.

為了防止對使用者或他人造成危害，或損壞財產，請務必遵守下面說明的事項。

Untuk mengelakkan bahaya yang mungkin terjadi ke atas pengguna atau orang ramai yang berhampiran dan merosakkan harta benda, sila ikut peringatan keselamatan seperti perkara di bawah.

- The following terms are used for precautions. They are separated depending on the degree of the danger or damage that may occur if their contents are ignored while using this product.
- 以下是不同的記號以區分由於無視警告事項之內容而可能引起的損壞程度。
- Perkara berikut adalah untuk peringatan keselamatan. Ia bergantung kepada kadar bahaya atau kerosakan yang mungkin berlaku jika kandungannya tidak dipatuhi semasa menggunakan alat ini.

	Warning 警告 Amaran	This term warns you that death or serious injury may result by incorrect operation of the product. 本顯示欄表示「可能會發生死亡或意外事故」的內容。 Syarat-syarat ini memberi anda amaran yang boleh menyebabkan kematian atau kecederaan yang serius akan berlaku kepada pengguna jika penyalahgunaan alat ini.
	Caution 注意 Awat	This term cautions you that injury or physical damage to property may result by incorrect operation of the product. 本顯示欄表示「可能會發生受傷或財務的損壞」的內容。 Syarat-syarat ini memberi anda peringatan berkenaan kecederaan atau kerosakan harta benda yang akan berlaku jika penyalahgunaan alat ini.

- The following signs are used to explain operations that you are requested to follow. They are separated as shown below.

遵守的內容種類以下圖形區分表示，說明。

- Tanda-tanda berikut adalah untuk menerangkan cara-cara pengendalian yang mesti dipatuhi oleh pengguna. Ia terbahagi seperti yang ditunjukkan di bawah.

	This sign designates actions that you should not do (prohibited actions). 本圖形表示不得操作的「禁止」事項。 Tanda ini menunjukkan perkara yang tidak boleh dilakukan (perbuatan yang dilarang).
	This sign designates actions that you must do (required actions). 本圖形表示必須執行的「強制」事項。 Tanda ini menunjukkan perkara yang mesti dilakukan (perbuatan yang diperlukan).

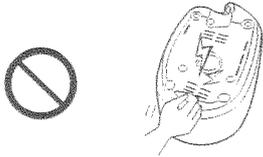
Warning / 警告 / Amaran

- 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.

Can cause electrical shock or abnormal operation, leading to injury.
不要放金屬品例如大圖針、縫衣針以及其他東西等在排氣口或是在產品的其他部份。
會引起觸電或操作不尋常，可導致受傷。

Jangan masukkan barangan logam seperti pin dan jarum atau benda-benda asing di dalam saluran ekzos, atau mana-mana bahagian unit ini.

Perbuatan sedemikian boleh menyebabkan kejutan elektrik atau operasi yang tidak sempurna dan boleh menyebabkan kecederaan.

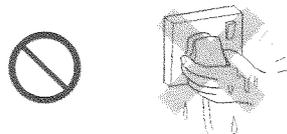


- Do not plug or unplug the rice cooker with wet hands.

(Can cause electrical shock.)

手濕時，不要插、拔插頭。(會引起觸電)

Jangan keluarkan atau masukkan palam produk ketika tangan masih basah. (boleh menyebabkan kejutan elektrik)



- Do not immerse the unit in water.

Can cause shorting or electrical shock.

• If water enters into the unit base, do not use it.

• Consult with a qualified repair technician.

不要泡在水里或往上面澆水。會引起短路或觸電。
• 本體內有水時，請找修理部門商量。

Jangan rendam unit ini di dalam air.

Boleh menyebabkan litar pintas atau kejutan elektrik.

• Sekiranya air memasuki bahagian bawah unit, jangan gunakan unit ini.

Rujuk kepada juruteknik yang berpengalaman.



- Ensure that the plug fits fully into the electrical outlet. Do not leave prongs exposed.

Failing to insert the plug fully can cause electrical shock or fire due to overheating.

• Do not use a warped plug or electrical outlet.

電源插頭一定要完全插進。

沒有完全插進到底會造成觸電或由於發熱引起火災。

• 不要用有殘缺的、鬆動的插座。

Pastikan palam kuasa memasuki saluran elektrik dengan ketat.

Jangan biarkan pin palam kuasa terdedah.

Kegagalan memasukkan palam kuasa dengan betul boleh menyebabkan kejutan elektrik atau kebakaran akibat terlalu panas.

• Jangan gunakan palam kuasa atau saluran elektrik yang rosak.



- Do not alter, take apart or attempt to repair this unit.

Can cause fire, electrical shock or injuries.

• Consult your nearest sales dealer or repair center for repairs.

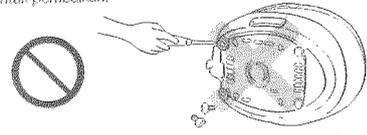
絕對不要改造、拆卸、修理。會導致火災、觸電、受傷。

• 修理請找銷售門市部或修理部門商量。

Jangan mengubah, menukar atau cuba membaiki unit ini.

Boleh menyebabkan kebakaran, kejutan elektrik atau kecederaan.

• Sila rujuk kepada wakil jualan atau pusat membaiki yang terdekat untuk pembaikan.



- Do not damage the power cord and do not attempt to repair it if it is damaged.

Avoid damage to the power cord. Never attempt to customize the cord. Keep the cord away from high temperatures. Avoid unnecessary bending, twisting and pulling on the cord. Never place heavy objects on the cord or attempt to tie it up. Using a damaged power cord can lead to electrical shock, shorting or fire.

• Consult your nearest sales dealer for repair of the electrical cord or power plug.

不要損傷電線和電源插頭

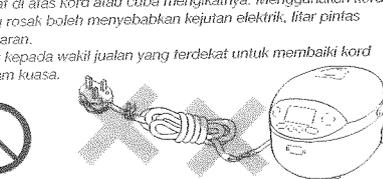
(不要損傷、加工。不要靠近發熱器具、不要強行彎曲、擰、拉或打成圈) 用受損的電線，插頭會引起觸電、短路、火災。

• 管理電線或插頭請找銷售門市部。

Jangan rosakkan kord kuasa atau cuba untuk memperbaiki alat ini sekiranya berlaku kerosakan.

Elakkan daripada merosakkan kord kuasa. Jangan cuba untuk mengubahsuai kord ini. Jauhi kord daripada suhu tinggi. Elakkan daripada membengkok, memulas dan menarik kord. Jangan letakkan benda berat di atas kord atau cuba mengikatnya. Menggunakan kord kuasa yang rosak boleh menyebabkan kejutan elektrik, litar pintas atau kebakaran.

• Sila rujuk kepada wakil jualan yang terdekat untuk membaiki kord atau palam kuasa.



- Do not use the unit at a voltage other than 240V AC.

Do not attach other appliances to the same electrical outlet.

Using the rice cooker together with other equipment on the same outlet can cause overheating and fires.

不可用交流240V以外的電源。

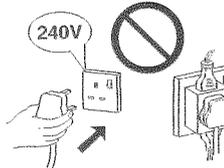
使用時不要超過插座，配線器具的額定值。

使用多件配電線超過額定值時，會由於發熱引起火災。

Jangan menggunakan unit pada voltan selain dari 240V.

Jangan pasang perkakas lain pada saluran bekalan elektrik yang sama.

Penggunaan saluran elektrik yang sama boleh menyebabkan kepanasan yang keterlaturan dan kebakaran.



- Wipe off any dust that has gathered on the power plug regularly.

Excessive dust on the power plug can cause poor insulation due to humidity, etc., which in turn can cause fires. Remove the power plug and wipe it with a dry cloth.

要定期擦去插頭上的灰塵。
過多的灰塵、濕氣等會引起絕緣不良，易引起火災。請拔下插頭用乾布擦淨。

Sentiasa bersihkan debu yang melekat pada palam kuasa.

Debu yang berlebihan pada palam kuasa boleh menyebabkan penempatan yang kurang baik akibat kelembapan. Ini boleh menyebabkan kebakaran. Cabut palam dan bersihkan dengan kain yang kering.



Warning / 警告 / Amaran

- The cooker becomes hot when in use. Do not cover the Lid with your hand or place your face directly over the steam coming out from the cooker.
May result in burns.

本電子煲在使用時溫度會上升。請勿用手或臉靠近冒出之蒸汽。會引起燙傷。

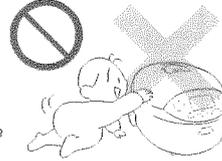
Unit ini akan menjadi panas semasa memasak. Jangan meletakkan tangan atau menghalakan muka anda pada wap yang sedang keluar daripada unit ini. Boleh mengakibatkan melecur.



- Do not use the rice cooker at the place that children can reach. Accidentally pressing the key may stop the cooker. Children may receive burns or injured.

不可在小孩觸摸到的地方用電飯煲。尤其在烹調期間，不小心地觸摸按鈕可能會導致本電子煲停止操作。會引起小孩燙傷或受傷。

Jangan menggunakan periuk nasi di tempat yang boleh dicapai oleh kanak-kanak, terutamanya semasa memasak nasi. Jika tersilap tekan butang, proses memasak akan terhenti. Boleh mengakibatkan melecur dan kecederaan kepada kanak-kanak.



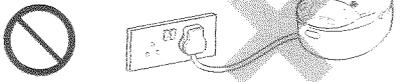
Caution / 注意事項 / Ingatan

- Never leave the plug connected to the power source while the Pan is not in the unit or the cooker is not being used. May cause electrical shock, electrical leaks or fire due to insulation deterioration.

當內鍋沒有放在電子煲內或不使用電子煲時，不把插頭插在電源上。由於絕緣不良導致觸電、漏電或火災。

Jangan biarkan palam disambungkan kepada bekalan elektrik ketika periuk tidak ada di dalam unit atau semasa tidak menggunakannya.

Mungkin mengakibatkan kejutan elektrik, pengaliran keluar elektrik atau kebakaran disebabkan oleh kemerosotan penambat.

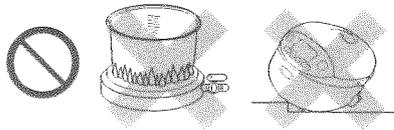


- Do not use the rice cooker on an unstable surface. Do not expose to water, high humidity, sunlight and heat sources. Do not use the Pan directly on open flame. Possible toppling of the unit may cause injury or fire.

不可在不平穩的表面上使用電飯煲。不要放置於水中、高濕度、陽光及接近其它熱源之處。不要將內鍋直接放於火爐上加熱。電飯煲翻倒會燙傷人或引起火災。

Jangan menggunakan periuk nasi di atas permukaan yang tidak stabil.

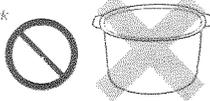
Jangan dedahkannya pada air, kelembapan yang tinggi, pancaran matahari dan sebarang sumber haba. Jangan sesekali meletakkan periuk ini di atas api yang menyala. Set mungkin akan terjatuh dan menyebabkan kecederaan atau kebakaran.



- Never try to use other than the specified Pan. Burns and injury may be received due to overheating or abnormal operations.

勿使用專用鍋以外之內鍋。過熱會引起燙傷，或由於動作異常還會傷人。

Jangan gunakan periuk-periuk lain kecuali jenis yang dispesifikasikan.



Note / 備註 / Nota

- Always keep the outside bottom of the Pan, the Pan Sensor and the Heating Plate clean and dry. Any foreign material between them will cause your cooker to malfunction.

內鍋的底部、感知器和加熱板表面必須保持乾淨清潔。任何雜物將導致本電子煲發生故障。

Pastikan permukaan periuk, penerima periuk dan alat pemanas sentiasa bersih dan kering. Sebarang kotoran di antara bahagian tersebut boleh menyebabkan alat ini tidak berfungsi dengan baik.

- Paper located between the Pan and Heating Plate should be removed before used.

在使用電子煲之前，必須把放在內鍋和電熱板之間的包裝紙張取掉。

Kertas di antara periuk dan alat pemanas hendaklah dikeluarkan terlebih dahulu sebelum menggunakannya.

Paper
包裝紙
Kertas



- To avoid scratches, ingredients such as crabs and cookies are not recommended.

為了避免損傷鍋之表面，螃蟹及餅乾之類的材料不宜使用。

Untuk mengelakkan calar pada permukaan periuk, memasak makanan bahan seperti ketam atau kerang adalah tidak digalakkan.



- Use only the rice scoop provided. Avoid using sharp utensil.

Gunakan senduk yang diberikan. Elakkan penggunaan objek yang tajam.



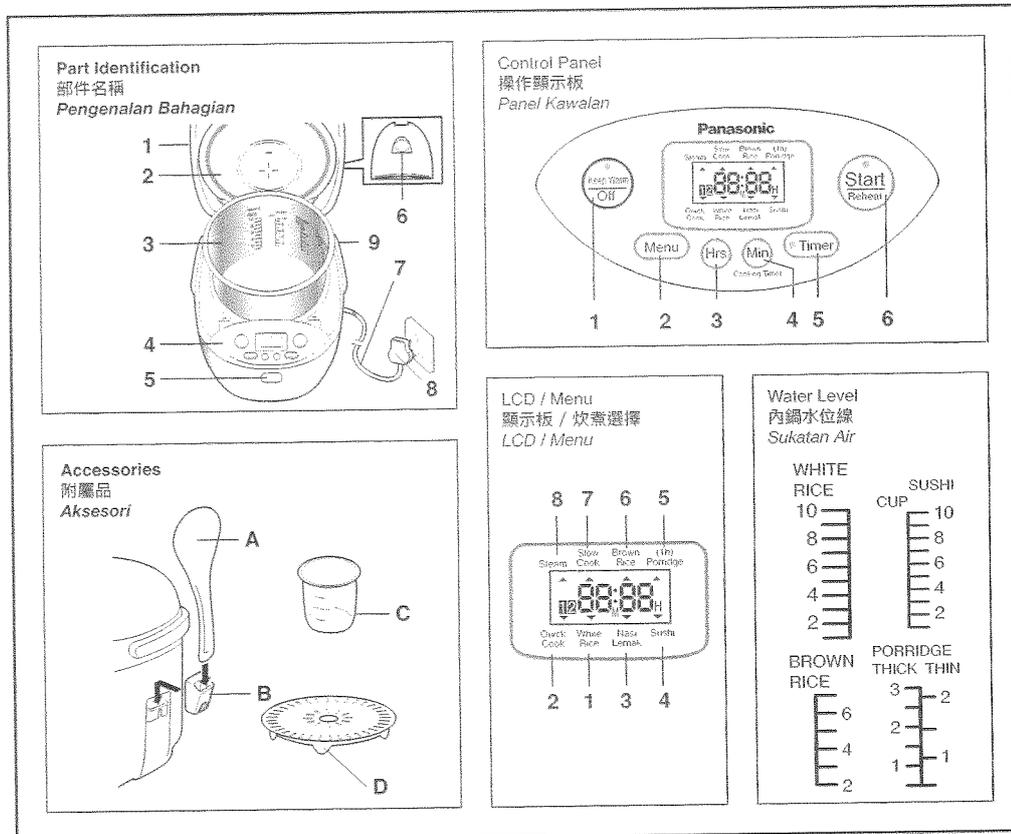


Figure shows SR-MPA18 (1.8 L type) / 圖示的是SR-MPA18 (1.8 L 型) / Rajah menunjukkan SR-MPA (1.8 L)

Part Identification / 部件名稱 / Pengenalan Bahagian

1.	Outer Lid / 外蓋 / Penutup Luar
2.	Inner Lid / 內蓋 / Penutup Dalam
3.	Pan / 內鍋 / Periuk
4.	Control / Display Panel / 操作顯示板 / Panel Kawalan / Paparan
5.	Hook Button / 開蓋鍵 / Butang Cangkuk
6.	Moisture Retaining Cap / 保濕蓋 / Tudung Penahan Wap
7.	Power Cord / 電源線 / Kord Kuasa
8.	Power Plug / 插頭 / Palam Kuasa
9.	Handle / 把手 / Pegang

Accessories / 附屬品 / Aksesori

A.	Rice Scoop / 飯勺 / Senduk
B.	Scoop Holder / 飯勺托 / Pemegang Senduk
C.	Measuring Cup (Approx. 180ml) / 量杯 (約180 ml) / Cawan Sukatan (Lebih Kurang 180ml)
D.	Steam Plate / 蒸盤 / Rak Pengukus

Description of Each Part / 各部位說明 / Penerangan Tiap-Tiap Bahagian

Control Panel / 操作顯示板 / Panel Kawalan

1.	Keep Warm / Off / 保溫 / 關 / Kekal Keparasan / Tutup	Turns the keep warm function ON/OFF, turns the timer function OFF and aborts setting operation. 保溫功能的操作或中斷，定時功能的中斷，設定操作的中止。 <i>Menghidupkan / mematikan fungsi pemanasan, mematikan fungsi pemasa dan operasi petarasan.</i>
2.	Menu / 炊煮選擇 / Menu	Selects a cooking menu. 選擇烹調的方法。 <i>Memilih menu masakan.</i>
3.	Hrs / 時 / Jam	Set hours. 設定“小時”。 <i>Melaraskan waktu (jam).</i>
4.	Min / 分 / Min	Set minutes and sets the cooking time for Slow Cook and Steam. 設定“分鐘”。用於燉煮時設定時間。 <i>Mejaraskan waktu (minit) dan melaraskan masa untuk masakan perlahan dan kukus.</i>
5.	Timer / 預約 / Pemasa	Allows the timer to be sets and switches between Timer 1 and Timer 2. 設定烹調的時間，切換定時器1和2。 <i>Menetapkan pemasa dan bertukar dari Pemasa 1 dan Pemasa 2.</i>
6.	Start / Reheat / 啟動 / 再加熱 / Mula / Memanas Semula	Starts cooking, timer cooking or reheating. 開始燉飯、預約燉飯和再加熱。 <i>Memulakan fungsi memasak, pemasa memasak atau pemanasan semula.</i>

LCD / 顯示板 / LCD

Displays the cooking menu selected and depending on the operation status of the cooker, the current time, Timer 1 or 2, timer-set cooking finishing time, remaining cooking time when the timer is not engaged or warm keeping time elapsed.

顯示烹調方法與時刻。

Memaparkan menu masakan yang dipilih dan waktu semasa, bergantung pada status operasi alat pemasa, Pemasa 1 atau 2, tamat waktu masakan yang berjadual, waktu yang tinggal apabila pemasa tidak dihidupkan atau masa pengekalan keparasan tamat.

Menu / 炊煮選擇 / Menu

1.	White Rice / 白米飯 / Nasi Putih	Cooks white rice into regular hardness. 煮標準的白米飯。 <i>Memasak nasi putih pada kelembutan biasa.</i>
2.	Quick Cook / 快速 / Masakan Cepat	Cooks white rice faster than regular cooking by 10 to 20 minutes. 比“白米飯”功能快 10-20 分鐘煮好白米飯。 <i>Memasak beras putih lebih pantas dari kadar biasa selama 10 hingga 20 minit.</i>
3.	Nasi Lemak / 椰漿飯 / Nasi Lemak	Cook “Nasi Lemak” with special customised program. 煮出的椰漿飯是跟隨本地風俗的方程式。 <i>Memasak nasi lemak dengan program yang istimewa mengikut budaya lempatan.</i>
4.	Sushi / 壽司飯 / Sushi	Cooks white rice (Japanese Rice) so that it is suitable for making sushi. 做出的米飯適合於做壽司。 <i>Memasak beras putih (Beras Dari Jepun) yang sesuai untuk dibuat sushi.</i>
5.	Porridge (1h) / 粥 (1h) / Bubur (1h)	Cooks white rice into porridge. You can select thick type or thin type by adjusting the water level. 熬成粥。只要調整水位線，你可以煮出濃或稀的粥。 <i>Memasak beras putih menjadi bubur. Anda boleh memilih jenis pekat atau cair dengan menyelaraskan sukatan air.</i>
6.	Brown Rice / 糙米 / Nasi Perang	Cooks brown rice. 煮糙米飯。 <i>Memasak beras perang.</i>
7.	Slow Cook / 燉煮 / Merendih	Used for stewing. Stews meat and vegetables or to cook “Cantonese Style Porridge (smashed grain)” for one to four hours. 用於燉煮或煮粥等。可以燉煮肉和蔬菜或是“廣東粥”，可選擇 1-4 小時的烹調時間。 <i>Untuk rendih. Merendih daging dan sayuran atau untuk memasak bubur kantonis (bubur jenis hancur) selama satu hingga empat jam.</i>
8.	Steam / 蒸 / Mengukus	Steams fish and vegetables up to 60 minutes. 用於蒸蔬菜或魚類，最久 60 分鐘。 <i>Mengukus ikan dan sayuran selama 60 minit.</i>

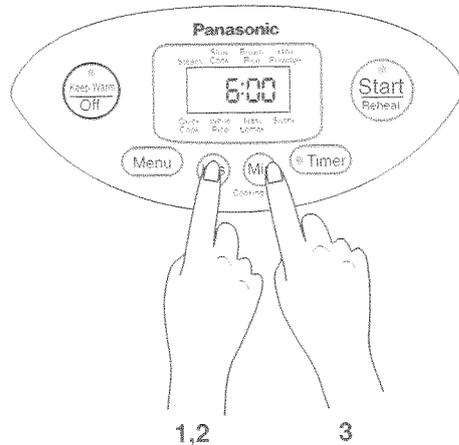
Water Level / 內鍋水位線 / Sukatan Air

Various water level are provided for various menus. Use an appropriate gauge.

請按烹調方法分別使用水位線。

Sukatan air yang berbeza disediakan untuk pelbagai menu. Gunakan penyukat yang sesuai.

Time Adjustment 調整時間 Penyelarasan Masa



If the current time is not adjusted correctly, the timer cooking does not work properly. Adjust the time correctly. The clock works in 24-hour system.

如沒有設定正確的時間，預約定時無法正確操作。請調整正確時間。此機時間是採用 24 小時特式。
Sekiranya waktu semasa tidak diselaraskan dengan betul, pemasa memasak tidak akan beroperasi dengan baik.
Laraskan masa dengan betul. Jam beroperasi mengikut sistem waktu 24 jam.

1. Keep either the [Hrs] key or [Min] key pressed until the time indication starts flashing.
按 [Hrs] 或 [Min] 鍵直到時間表顯示閃爍。閃爍開始就可以校對時間。
Pastikan butang [Hrs] atau [Min] ditekan sehingga petunjuk waktu berkelip.
2. Each pressing of the [Hrs] key advances the time by one hour. Keep the key pressed, and the hour advances continuously.
每按 [Hrs] 鍵一次。將調整一個鐘點。
Setiap tekanan pada butang [Hrs], masa berganjak selama 1 jam. Jika butang ditekan berterusan, masa akan terus berganjak.
3. Similarly, adjust the minute by pressing the [Min] key.
同樣按 [Min] 鍵調整分鐘。
Begitu juga untuk melaraskan minit, tekan butang [Min].

When the correct current time is displayed, release the key. In five seconds the current time indication stops flashing and stay lighted. If current time was not set properly, the rice will not cooked at the set time.

當現在的時間確定后，請停止按鍵。之后的 5 秒鐘里，顯示板的時間將會停止閃爍，現在的時間就這樣地設定了。如果現在的時間不能正確的設定，將會導致米飯不能在預約時間炊煮。

Apabila waktu semasa yang betul dipamerkan, lepaskan butang. Dalam jangka masa lima saat, penunjuk waktu semasa akan berhenti mengelip dan terus menyala. Jika waktu semasa tidak dilaraskan, ini akan menyebabkan beras tidak cukup masak pada masa yang ditetapkan.

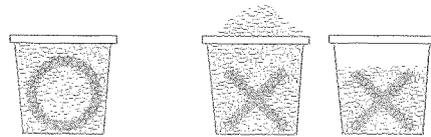
Preparation for Cooking Rice / 準備炊飯 / Persediaan untuk Memasak Nasi

An amount of rice allowed to be cooked one time is different depending on menu. Refer to the table below.
一次可煮的米量因烹調方法而異，請參照下表：

Sukat an beras yang dimasak pada sesuatu masa adalah berdasarkan pada menu di bawah:

Menu / 分類 / Menu	Cooking Capacity / 炊飯容量 / Kapasiti Memasak	
	SR-MPA10 (1.0 L)	SR-MPA18 (1.8 L)
Quick Cook / White Rice / 快速 / 白米飯 / Masakan Cepat / Nasi Putih	0.5 to 5.5 cups / 杯 / cawan	1 to 10 cups / 杯 / cawan
Nasi Lemak / 椰漿飯 / Nasi Lemak	1 to 5 cups / 杯 / cawan	2 to 8 cups / 杯 / cawan
Sushi / 壽司飯 / Sushi	1 to 5.5 cups / 杯 / cawan	2 to 10 cups / 杯 / cawan
Thick Porridge / 濃粥 / Bubur Pekat Thin Porridge / 稀粥 / Bubur Cair	0.5 to 1.5 cups / 杯 / cawan 0.5 to 1.0 cups / 杯 / cawan	0.5 to 3 cups / 杯 / cawan 0.5 to 2 cups / 杯 / cawan
Brown Rice / 糙米 / Beras Perang	1 to 3 cups / 杯 / cawan	2 to 7 cups / 杯 / cawan

- 1. Measure rice. (Use the measuring cup [approx. 180ml] supplied). As above illustration.**
量米。(務必使用附帶的量杯(約 180ml) 依照以上圖表。
Sukat beras. (Gunakan cawan sukatan [anggaran 180ml] yang disediakan). Rujuk kepada jadual di atas.

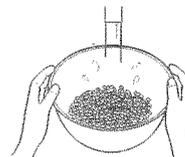


- 2. Wash rice. (Do not use the rice cooker pan. Use a bowl, etc.)**

- (1) Stir the rice roughly with a lot of water and drain the water quickly.
- (2) Wash the rice evenly and quickly so that grains are rubbed together.
- (3) Rinse the rice with a lot of water and drain the water. Repeat step (2) & (3) until water becomes clear.

淘米。(務必用細碗等其他器具洗米，避免用電飯煲的內鍋)

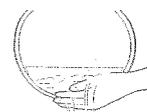
- (1) 瀉滿水迅速攪拌，立刻把水倒掉。
- (2) 以米擦米，均勻迅速地洗米。
- (3) 以足夠的水清洗，倒掉水。反覆進行 (2) 和 (3)，直到淘米水清為止。



(1)



(2)



(3)

Basuh beras. (Jangan gunakan periuk nasi. Gunakan mangkuk atau perkakas lain.)

- (1) Kacaukan beras dengan menggunakan air yang banyak dan tuangkan air dengan cepat.
- (2) Basuhkan beras dengan rata dan pantas supaya beras bergeser antara satu dengan lain.
- (3) Basuhkan beras dengan menggunakan air yang banyak dan tuangkan air. Ulangi langkah (2) dan (3) sehingga air menjadi jernih.

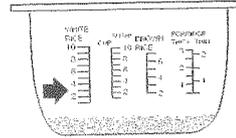
3. Water / Coconut Milk (For Nasi Lemak)

Put the washed rice into the pan and add water or coconut milk according to menu to the appropriate level (level "1", "2" ... for one, two, ... , cups of rice, respectively).

Figure shows the level for cooking three cups of white rice. To measure the water level correctly, place the pan on the flat surface or check the water level with both gauges on the pan at the same time. (Fine tune the water level to suit your personal taste). If quantity of rice or water was incorrect, it may cause boils over.

放水 / 椰漿

把洗淨了的白米放入內鍋，根據米量（量杯數）配合水位線放水或椰漿，白米3杯就放到“3”的水位線。（圖示煮3杯白米時的情況）把內鍋放在平坦的地方，看兩方的水位，調整到兩方一樣高低。（跟隨各自的喜好，調整水位線）如果使用錯誤的米量或水量，將會造成米湯溢出。



Air / Santan (Untuk Nasi Lemak)

Masukkan beras yang telah dibasuh ke dalam periuk dan tambahkan air atau santan mengikut menu (paras "1", "2" ... untuk satu, dua ..., cawan beras). Rajah menunjukkan paras untuk memasak tiga cawan beras putih. Untuk menyukat paras air dengan betul, letakkan periuk atas permukaan yang rata atau pada masa yang sama, periksa paras air dengan menggunakan kedua-dua penyukat pada periuk. (Selaraskan paras air mengikut citarasa anda). Kalau kuantiti beras atau air tidak betul, ini akan menyebabkan keadaan terlebih masak.

Table show some recommended water / coconut milk (Top-up volume only for Long Grain Rice) (For Sushi, Brown Rice and Porridge please follow to scale)

以下圖顯示出水或椰漿之量度的建議。（增加之水量只限于長種米）（壽司飯、糙米和粥依照鍋內的水位線）

Jadual di bawah menunjukkan sukatan air / santan yang dicadangkan semasa masakan. (Kandungan tambahan hanya untuk Beras Jenis Panjang sahaja)

(Untuk memasak Sushi, Nasi Perang dan Bubur, sila ikut sukatan yang tercatat di dalam periuk)

SR-MPA18		
Cup/s 杯 Cawan	Quick Cook / White Rice (Water) 快速 / 標準 (水) Masakan Cepat / Nasi Putih (Air)	Nasi Lemak (Diluted Coconut Milk) 椰漿飯 (椰漿) Nasi Lemak (Santan)
1	40 ml	-
2	120 ml	120 ml
3	160 ml	1 cup/杯/cawan
4	1 cup/杯/cawan + 80 ml	1 cup/杯/cawan + 40 ml
5	1 cup/杯/cawan + 120 ml	2 cups/杯/cawan + 80 ml
6	2 cups/杯/cawan	2 cups/杯/cawan + 80 ml
7	2 cups/杯/cawan + 40 ml	2 cups/杯/cawan
8	2 cups/杯/cawan + 120 ml	2 cups/杯/cawan + 120 ml
9	2 cups/杯/cawan	-
10	2 cups/杯/cawan + 120 ml	-

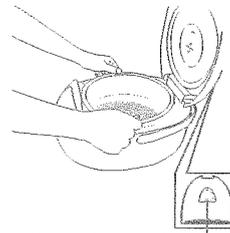
SR-MPA10		
Cup/s 杯 Cawan	Quick Cook / White Rice (Water) 快速 / 標準 (水) Masakan Cepat / Nasi Putih (Air)	Nasi Lemak (Diluted Coconut Milk) 椰漿飯 (椰漿) Nasi Lemak (Santan)
0.5	0 ml	-
1	80 ml	0 ml
2	80 ml	40 ml
3	120 ml	80 ml
4	1 cup/杯/cawan + 40 ml	120 ml
5	1 cup/杯/cawan + 120 ml	2 cups/杯/cawan
5.5	2 cups/杯/cawan	-

* Coconut milk level (Nasi Lemak) base on level mark of <White Rice> on rice cooker pan.

* 椰漿（椰漿飯）的量度將以鍋內<White Rice>（白米飯）的水位線做為標準。

* Sukatan santan (Nasi Lemak) berdasarkan kepada tanda sukata <White Rice> (Nasi Putih) yang tercatat di dalam periuk.

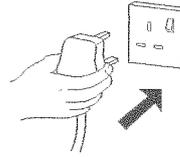
- 4. Set the pan in the rice cooker and close the outer lid.**
Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. It may also damage the unit. Be sure to fit the moisture retaining cap. If not, it may cause boils over or rice become too dry.
放入內鍋，蓋上外蓋。
在使用之前，請抹乾鍋外的表面。當烹調時，如果鍋外的表面潮濕，將會引起吵聲，這會損壞電飯煲。



Moisture Retaining Cap
保溫蓋
Tudung Penahan Wap

Letakkan periuk ke dalam unit pemasak nasi dan tutupkan penutup luar.
Keringkan permukaan periuk sebelum menggunakannya. Kalau permukaan periuk basah semasa memasak, ini akan menyebabkan bunyi bising dan unit ini mungkin akan rosak. Jangan lupa memasang tudung penahan wap. Kalau tidak, akan mengakibatkan buih melimpah keluar atau nasi menjadi kering.

- 5. Insert the power plug.**
If you start cooking, refer to page 12.
If you use the timer, refer to page 15.
插上插頭。
馬上做飯時，參考第 19 頁。
定時預約時，參考第 22 頁。



Sambungkan palam pada soket bekalan elektrik.
Jika anda mula memasak, rujuk muka surat 26.
Jika anda menggunakan pemasa memasak, rujuk muka surat 29.

To avoid damage to the non-stick coating on the cooking pan.
為了不損傷內鍋內的薄膜。

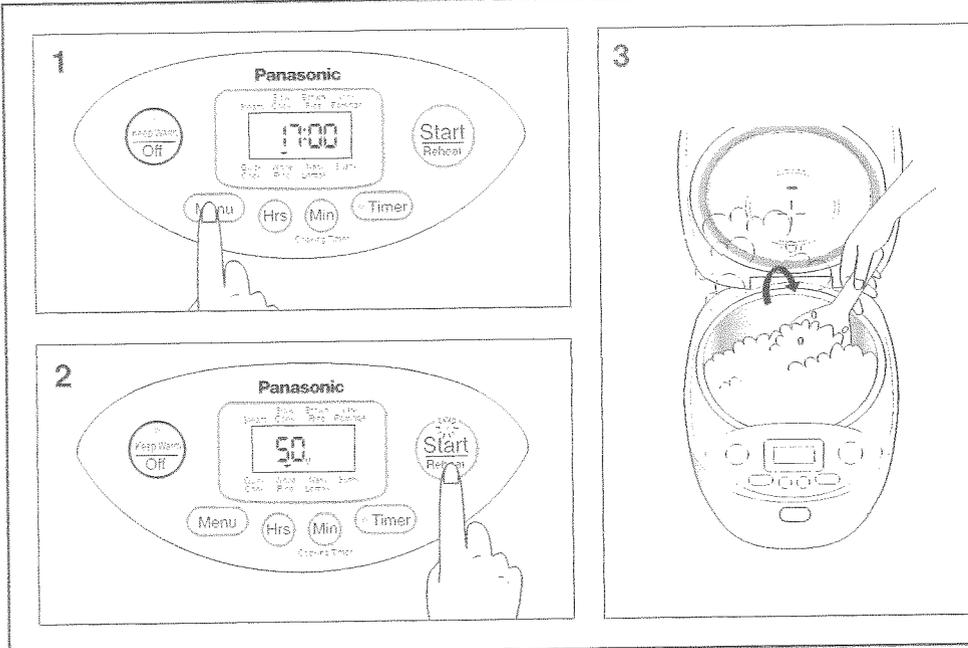
Untuk mengelakkan kerosakan ke atas lapisan tidak melekat pada periuk nasi.

- Avoid lapping or scratching the pan.
不要敲打或磨擦。
Elakkan mengetuk atau mengikis periuk.
- Do not insert spoons or other utensils
不要把勺子或餐具放進去。
Jangan masukkan sudu atau alat lain.
- Never attempt to clean with scouring powder, steel wool and nylon scouring pads.
不要用法粉，金屬或尼龍刷清洗。
Jangan cuba mencuci dengan serbuk sental, buku besi atau pad penyental nilon.



- Do not use vinegar.
不要用醋。
Jangan gunakan cuka.
- Wash the pan immediately after cooking with any seasoning.
如用了調味品，應馬上清洗。
Cuci periuk selepas memasak masakan yang mengandungi perasa.
- Do not attempt to wash the rice using an eggbeater.
不要用打蛋器洗米。
Jangan cuba membasuh beras dengan menggunakan pengepuk telur.
- When using a metal tablespoon, avoid damage to the coating.
如果用金屬飯勺，不要損壞內鍋。
Apabila menggunakan sudu besi, elakkan daripada mencalar lapisan tersebut.

How to Cook



1. Select a menu. Each pressing of the [Menu] key moves ∇ (or \blacktriangle) from a menu to another as follows: "White Rice" \rightarrow "Quick Cook" \rightarrow "White Rice" \rightarrow "Nasi Lemak" \rightarrow "Sushi" \rightarrow "Porridge" \rightarrow "Brown Rice" \rightarrow "Slow Cook" \rightarrow "Steam" \rightarrow "Quick Cook" \rightarrow "White Rice" \rightarrow
(Figure shows the menu of "White Rice" is selected.)

2. Press the [Start/Reheat] key.
This [Start/Reheat] lamp lights and cooking starts. The cooking time will be displayed and gradually reduced until the cooking is finished.
For "Quick Cook", "Brown Rice", "Porridge", the countdown starts at the remaining time which is shown in the table.

Quick Cook	Brown Rice, Porridge
9 minutes	13 minutes

When cooking is finished, beep sounds are given and the cooker automatically turns into "Keep Warm" mode.

Note: Do not keep the brown rice or porridge warm as they produce odour, discolouration or become sticky. Press the [Keep Warm/Off] key to turn OFF keeping warm mode.

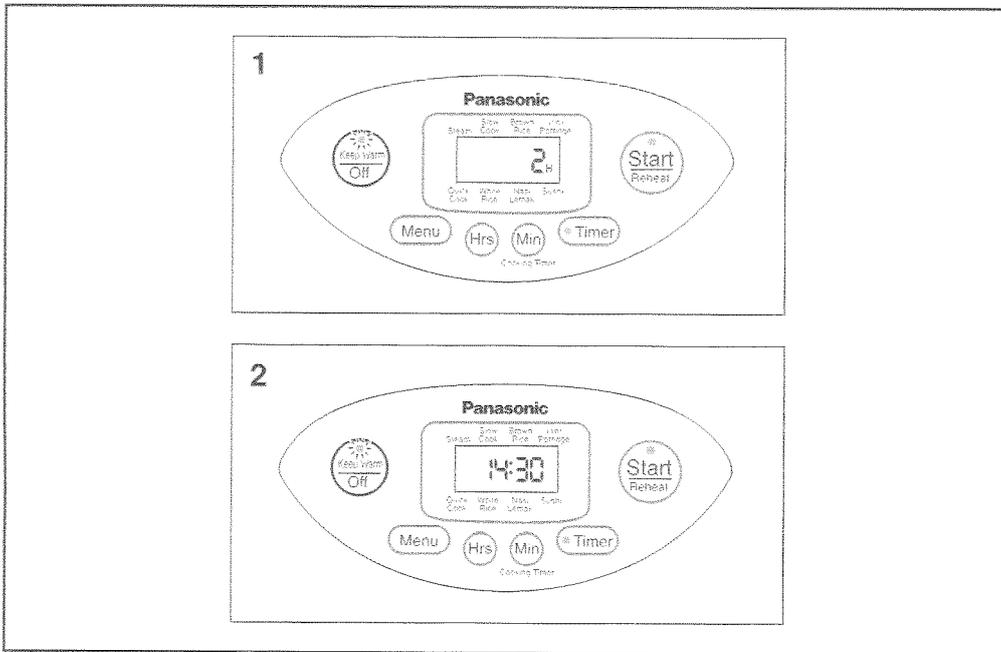
3. Fluff the rice entirely within 30 minutes after cooking is finished.
The rice is ready to be served.

Cooking time (Approx. in minutes)

White Rice	Quick Cook	Nasi Lemak	Sushi	Porridge	Brown Rice
50	29 to 39	43	45	62 to 78	120

Remark : Quick cook may cause rice to become harder.

Keeping Rice Warm



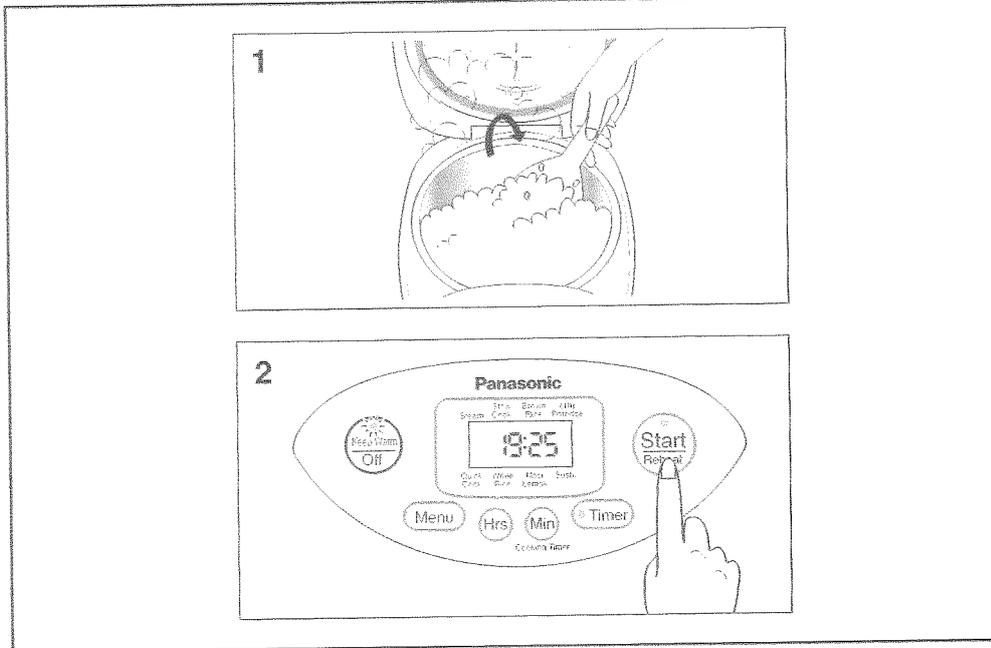
As soon as cooking is finished, the [Start/Reheat] lamp goes OFF and the [Keep Warm/Off] lamp lights to indicate that the unit is automatically switched to the "Keep Warm" mode.

- Note:**
- 1) Do not keep warm Brown Rice (will cause odour and discolouration) or Porridge (becoming gluey).
 - 2) Do not keep rice warm for 12 hours or more. The rice may have odour and discolouration or rice may become too dry.
 - 3) Do not leave rice scoop or other utensils in the pan. The rice may be contaminated with unwanted bacteria and odour may be present.
 - 4) Do not add cold rice to the warm rice in the pan. The rice may have odour.

Depending on the warming time elapsed, the unit operates as follows.

	Warming Time Elapsed	Time Indication	Operation
1	Below 24 hours	Warming time elapsed (hours)	Warming ([Keep Warm/Off] lamp lights.)
2	Above 24 hours	Current time	Warming ([Keep Warm/Off] lamp lights.)
3	Above 96 hours	"U14" display	The power turn off (Press the [Keep Warm/Off] button.)

Reheating



While the rice is being kept warm, you can reheat the rice. If press the [Start/Reheat] key while the rice is not being kept warm, cooking starts and reheating is not activated. In this case, immediately turn OFF the cooker by pressing the [Keep Warm/Off] key.

Note: Reheating is not recommended in the following cases :

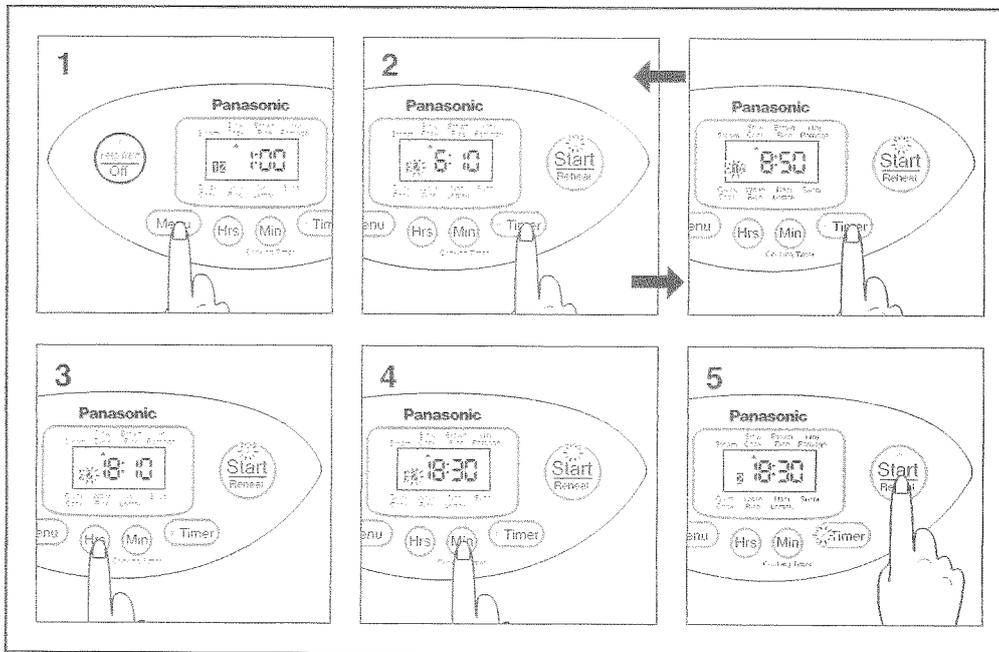
- 1) Other than white rice. Whereby it will cause scorch and discolouration.
- 2) 50% or more rice is in the pan. The rice will not be heated enough.
- 3) The rice was already reheated. The rice will be dried excessively.
- 4) The amount of rice is small. The rice will be dried excessively. However, if you "reheat" after adding evenly a tablespoonful of water per two rice cups of rice (approx. 330g), dryness is reduced.

How to reheat

1. **Fluff the rice in the pan and flatten it.**
2. **Press the [Start/Reheat] key.**
The [Keep Warm/Off] lamp starts to flash to indicate that reheating has started. In approx. five minutes, the beeper emits a beep and the [Keep Warm/Off] lamp steadily lights to indicate that reheating is completed. The rice is kept warm again.
If four beeps sound can be heard, the reheating process is not activated. This is due to the rice is too cold.

Note: Do not open the lid while reheating.

Timer Cooking



Timer Cooking Applicable Menus and Recommended Time Setting Range

Menu	Time Setting Range
White Rice, Nasi Lemak, Sushi	1 hour 10 min. to 13 hours
Porridge (1h)	1 hour 20 min. to 13 hours
Brown Rice	3 hours to 13 hours
Slow Cook	Cooking time to 13 hours

With timer cooking function, the cooker completes cooking at a specified time. Up to two timers can be preset for the timer.

NOTE:
Timer Cooking is not recommended for cooking using ingredients or seasonings as they precipitated at the bottom of the pan causing the rice cannot cook normally. After 13 hours, the ingredients or content may become stale.

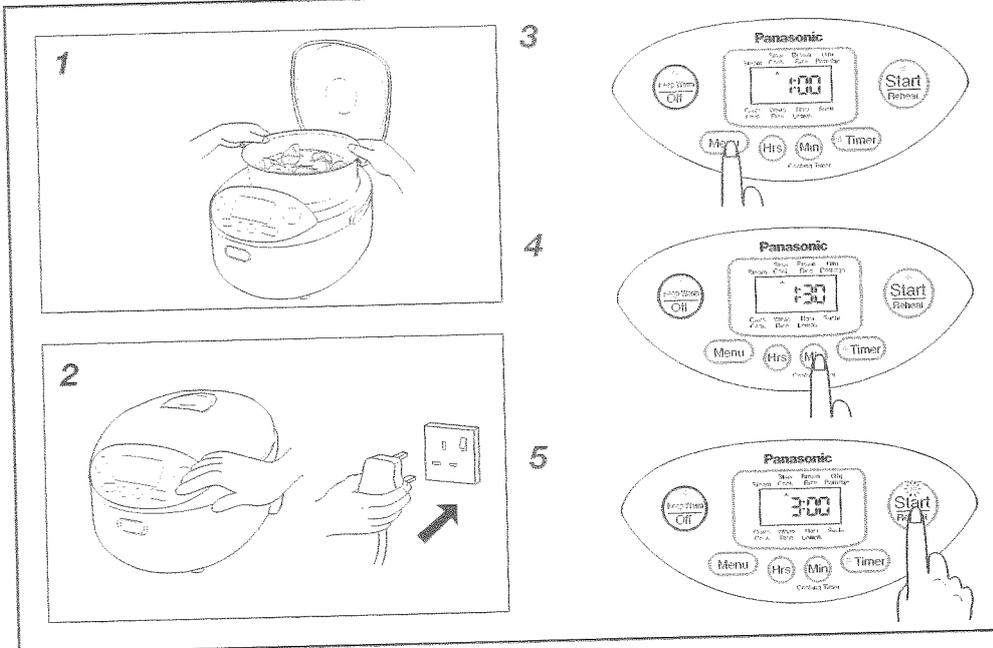
Ex. To complete 2-hours 30-minutes Slow Cook at 18:30 (6:30pm)

- Select "Slow Cook" using the [Menu] key.
For slow cooking, set the cooking time (2:30)(Step 4, Page 16) before setting the timer.
- Press the [Timer] key.
1 and 2 (representing Timer 1 and 2, respectively) will light up and the currently active timer will flash (in this case timer 2).
The [Start/Reheat] lamp also will flashes. Press the [Timer] key again to switch the active Timer to 1.
- Press the [Hrs] key until "18" is displayed.
(A beep sound is given at each pressing. You can keep the key pressed so that the hour changes continuously.)
- Similarly, press the [Min] key until "30" is displayed.
The minute changes in increments of 10 minutes.
- Press the [Start/Reheat] key.
The [Start/Reheat] lamp goes OFF and the [Timer] lamp lights. Timer cooking is set.
* After timer cooking is set, the current time is displayed while the [Timer] key is being pressed. As soon as cooking starts, the [Timer] lamp goes OFF and the [Start/Reheat] lamp lights.

Tips for usage of preset Timer 1 and 2 :

- 1 : Frequent use menu and timer setting.
- 2 : Other menu and time setting that is not frequently use.

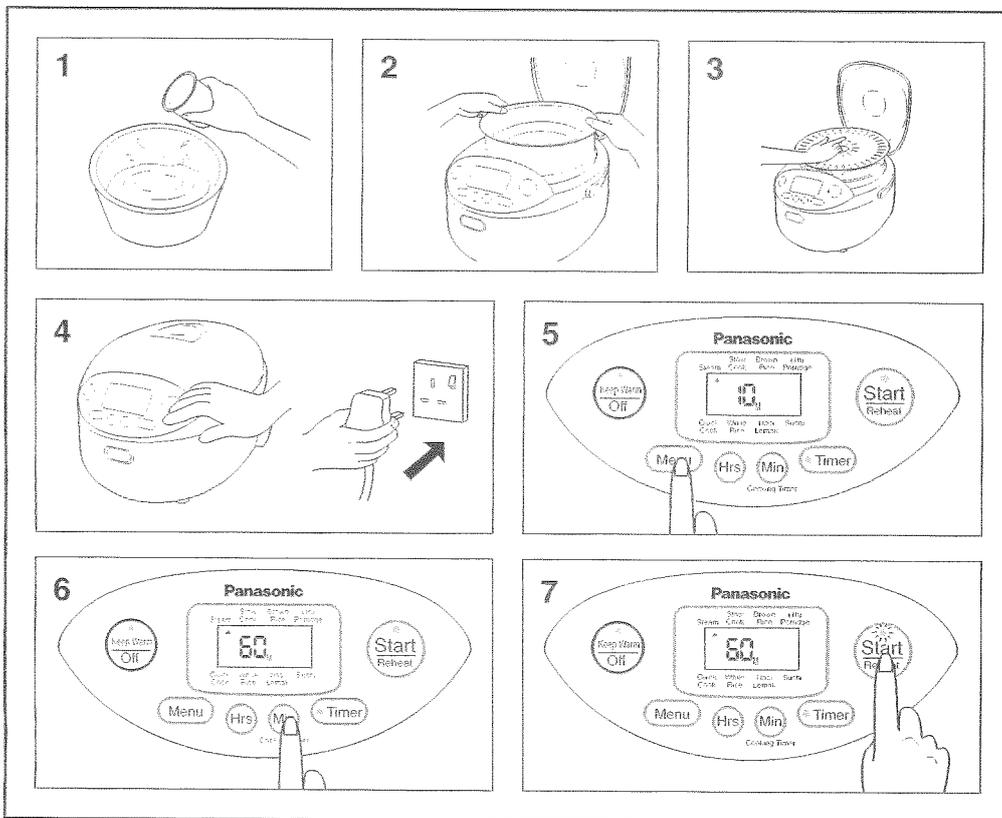
Slow Cooking



Select the "Slow Cook" function. You can set the cooking time from one to four hours in increment of 30 minutes.

1. Put the cooking materials and seasonings into the pan and insert the pan into the cooker.
2. Close the lid and insert the power plug.
3. Press the [Menu] key to select "Slow Cook".
"1:00" (1 hour 0 minute) is displayed on the LCD as the initial cooking time.
4. Press the [Min] key to set the cooking time.
Each pressing of the key changes the time, "1:00" → "1:30" → "2:00" → → "3:30" → "4:00" → "1:00". You may keep the key pressed to change the cooking time continuously.
5. Press the [Start/Reheat] key when the desired cooking time has been selected.
The [Start/Reheat] lamp comes on and slow cook is initiated. When the time set is reached, the cooker automatically switch to the "Keep Warm" mode.

In Slow Cook mode, the cooker operates at full power until the materials are almost boiled and then reduces the power to cook slowly for the time selected.



Select the "Steam" function to steam meat or vegetables. You can select the cooking time from 1 to 60 minutes in increment of 1 minute. At steam mode, timer cooking cannot be used.

1. Pour appropriate amount of water into the pan.

Hint : Fill the water by using the measuring cup provided as shown below, so that some water will still remain in the pan after the longest steaming time (60 minutes).

1.0L type → 450ml (2.5cups)
1.8L type → 630ml (3.5cups)

2. Set the pan in the cooker.

3. Set the provided steaming plate in the pan and place the cooking materials on the rack.

4. Close the lid and plug in the cooker.

5. Press the [Menu] key to select "Steam".

"10"(10 minutes) is displayed on the LCD as the initial cooking time.

6. Press the [Min] key to set the cooking time.

Each pressing of the key changes the time, "10" → "11" → "12" → → "60" → "1" → "2" → "10". You may press and hold the key to change the cooking time continuously.

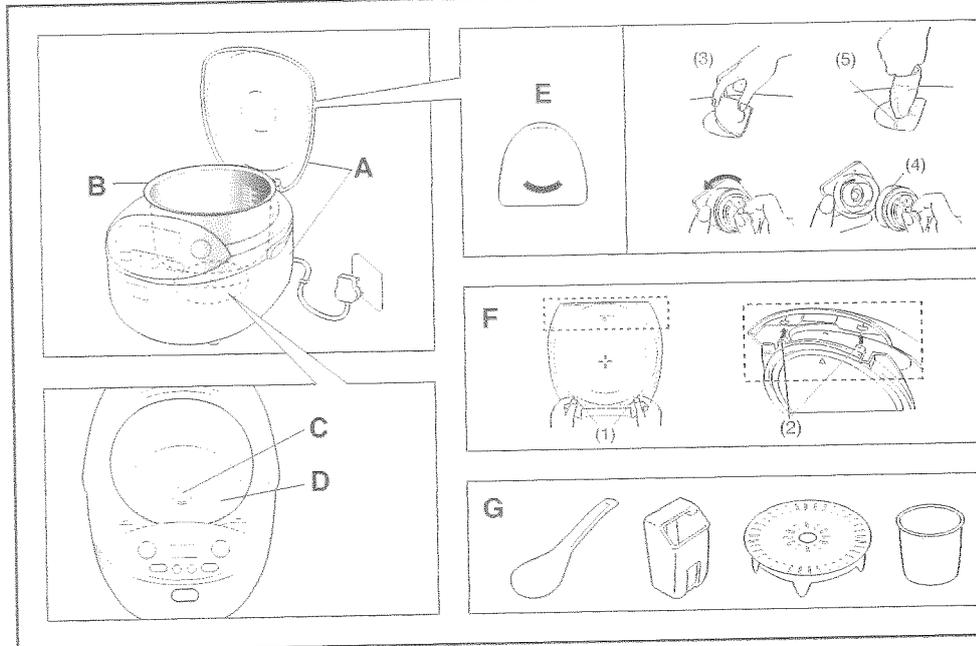
7. Press the [Start/Reheat] key when the desired cooking time has been selected.

Steaming starts, as soon as the [Start/Reheat] key is pressed.

The cooking time will start to count down after the water is fully boiled.

When the steaming time set is reached or when the water runs out, the steaming operation ends and the cooker is automatically switched to "Keep Warm".

Cleaning and Maintaining Rice Cooker



Clean and check each part of the cooker after used for proper and sanitary operation. Generally, avoid usage of dishwasher for cleaning. Be sure to rinse off any detergent used.

For cleaning, unplug the cooker and wait until the cooker cooled down.

A. Unit and outer lid

Wipe with damp cloth. If the cooker is used with stained lid, the stain may become hard to remove. The stain may cause discolouration or blur, but it is not insanitary.

Note: Do not use dishwashing detergent.

B. Pan

Wash with dishwashing detergent and soft sponge. Rinse it and wipe off any moisture.
Replace the pan if it is deformed or worn out.

C,D. Pan sensor and heating plate.

Wipe with damp cloth if caked with foreign particles.

E. Moisture retaining cap

Pull outwards to remove the cap (3). Open the center part of moisture retaining cap (4). **Immerse it in lukewarm water for a while. Wash it with water and wipe off any moisture. Wipe the inside of the hole with damp cloth (5).** Securely fit the cap by pushing it in at the center.

F. Inner lid

To remove, hold both tabs (1) and pull the lid towards you. **Wash with dishwashing detergent (neutral) and soft sponge. Rinse it and wipe off any moisture.** To fit, align the Inner Lid with "▲" mark at top position and insert the two projection (2) into the Inner Lid. Push in the tabs (1) until a "click" sound is heard.

G. Accessories

Wash with dishwashing detergent and soft sponge. Rinse it and wipe off any moisture.

Note: The cleaning and maintaining process must follow as above instructions so as to prolong the product life span.

(Check the following items before you contact your sales representative or service center.)

Problem	Possible Cause (Reference page)
<ul style="list-style-type: none"> ● Rice is not cooked at a preset time. 	<ul style="list-style-type: none"> ● The clock of the rice cooker was not set to the current time correctly. (☞ Page 8) <ul style="list-style-type: none"> → The clock of the rice cooker works in the 24-hour system. Check if the clock is set correctly. ● The [Start/Reheat] key was not pressed.
<ul style="list-style-type: none"> ● Cooking started as soon as timer cooking was activated. 	<ul style="list-style-type: none"> ● The clock of the rice cooker was not set to the current time correctly. (☞ Page 8) <ul style="list-style-type: none"> → The clock of the rice cooker works in the 24-hour system. Check if the clock is set correctly. ● The timer was set to a time shorter than the minimum time required for cooking. (☞ Page 15) <ul style="list-style-type: none"> → Cooking starts upon activation of the timer cooking function.
<ul style="list-style-type: none"> ● The timer indication disappeared. ● The current time indication became dim or disappeared. 	<ul style="list-style-type: none"> ● The charge of the lithium battery is low or gone. <ul style="list-style-type: none"> → The rice cooker can be used as long as the unit is plugged in an electrical outlet. When unplugged, the clock loses time or the time indication disappears.
<ul style="list-style-type: none"> ● Key functions were disabled. ● Pressing the [Start/Reheat] key did not activate the cooking function. 	<ul style="list-style-type: none"> ● The rice cooker was disconnected from an electrical outlet. ● An error code such as "H01" was displayed on the LCD. (☞ Page 43) ● The [Start/Reheat] key was pressed while the [Keep Warm] lamp was lit. (☞ Page 14) <ul style="list-style-type: none"> → Pressing the [Start/Reheat] key while the [Keep Warm] lamp is lit activates the reheating function.
<ul style="list-style-type: none"> ● The reheating function was disabled. 	<ul style="list-style-type: none"> ● The keep warm function was turned off. ● Rice was too cold: the rice cooker beeped four times. <ul style="list-style-type: none"> → The reheating function is disabled when the temperature of rice is 50°C, 122°F, or lower.
<ul style="list-style-type: none"> ● Steam escaped from other than the steam vent. 	<ul style="list-style-type: none"> ● The packing of the outer lid or the brim of the pan was deformed or rice was stuck to them.
<ul style="list-style-type: none"> ● Power failed while the rice cooker was in operation. 	<ul style="list-style-type: none"> ● The cooking finishing time may be delayed. ● Cooking may not be done properly depending on the length of power failure.
<ul style="list-style-type: none"> ● The rice cooker produced sounds while the unit was in the cooking or the keep warm mode. 	<ul style="list-style-type: none"> ● Clicking sounds are produced due to power adjustments. ● An explosive "popping" sound is produced by bursts of vapors between the pan and the heating plate.

Error Code / 當錯誤出現時 / Kod Kesilapan

Error Code

U 14



H01~H06



Possible Cause

- Rice was kept warm for 96 hours or more. Press [Keep Warm/Off]

- Ask for service.

出現這樣的顯示時

U 14



H01~H06



請確認

- 保溫超過了 96 小時。
按 [Keep Warm/Off]。

- 請到門市部修理。

Kod Kesilapan

U 14



H01~H06



Penyebab

- Nasi dikekalkan kepanasan selama 96 jam atau lebih. Tekan [Keep Warm/Off].

- Rujuk pusat servis.

