

重要注意事項

⚠ 注意

1. 閱讀本手冊所有說明。
2. 本產品僅適用於家用。請勿在戶外使用本產品。
3. 本產品不適合身體、感官或精神能力下降或缺乏經驗和知識的人使用，除非負責其安全的人士在有關使用過程中給予監督或指導。
4. 兒童不得使用本產品。請將本產品及其電線放在兒童接觸不到的地方。
5. 應監督兒童以確保他們不會耍玩本產品。
6. 本產品僅用於家用和以下類似用途：
 - 商店、辦公室和其它工作環境的員工廚房區域。
 - 農舍。
 - 酒店、汽車旅館和其他居住環境。
 - 食宿型環境。
7. 如果電源線損壞，則必須由製造商，其服務代理商或具有類似資格的人員進行更換，以避免發生危險。
8. 在清潔、維修或重新安置本產品之前，以及不使用時，請關閉本產品並拔掉電源插頭。
9. 請勿將本產品任何部位浸泡在水或其他液體中。
10. 應時常檢查壓力調節閥有無蒸氣逸出，以確保其不被堵塞。
11. 壓力未完全降低前，請勿打開容器。
12. 加熱元件表面在使用過後可能尚有餘熱，請勿觸摸。
13. 警告：避免液體濺到電源連接器上。

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14. 警告：錯誤操作可能導致潛在傷害。
15. 本產品不得以外部計時器或單獨的遙控系統操作使用。
16. 請勿將電壓力鍋放入加熱的烤箱中。
17. 在移動高壓狀態下的壓力鍋時，請格外注意。使用時請握在把手和鍋蓋提上，切勿碰觸發燙表面。如有必要，請使用適當的保護用具。
18. 在使用電壓力鍋時，不要讓兒童靠近。
19. 除了指定用途，請勿將電壓力鍋用於其他用途。
20. 這款電壓力鍋通過加壓方式進行烹煮。電壓力鍋使用不當可能會導致燙傷。在加熱之前，請確保電壓力鍋已正確閉合。詳見“安全打開鍋蓋”。
21. 切勿強行打開電壓力鍋。在未確定其內部壓力已完全降低的情況下，請勿打開電壓力鍋。詳見“準備烹飪”部分。
22. 切勿在未加水或食物的情況下使用電壓力鍋，否則會對電壓力鍋造成嚴重損壞。
23. 食物和水的總量不能超過相關水位，米飯、粥可參考內膽的刻度線，其他食物不要超過米飯的刻度線 9。
24. 請按照使用說明，使用合適的配件加熱。
25. 在壓力作用下，烹調帶皮（例如牛舌）的肉可能會膨脹後，請勿刺破表皮出現膨脹的肉，否則可能會燙傷。
26. 烹製麵團類食物時，打開蓋子之前請先輕輕搖動電壓力鍋，以免食物在開蓋時彈出。

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27. 每次使用前，請確認排氣閥通暢，未被阻塞。
28. 切勿使用電壓力鍋的加壓模式煎炸食物。
29. 除使用說明中指定的維護操作外，請勿更改任何安全系統。
30. 僅使用符合相關型號的製造商配件。特別是要使用同一製造商生產的並標明可以相容的鍋體和鍋蓋。
31. 請妥善保管所有說明文件。
32. 請勿使用專用鍋以外的其他鍋具烹飪。



本產品不得與普通家庭垃圾一同處理。在其使用壽命終了時，必須將設備送到電氣電子設備回收點。通過舊電器收集和回收以及環境無害和健康的處置方式，您將為保護我們的自然資源做出了重要貢獻，並提供對環境無害的健康處理方式。

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為避免人身傷害和財產損失，請務必遵守以下安全預防措施。

• 標識含義：

 指“禁止”事項	 一般性禁止	 禁止拆卸	 禁止濕手
	 禁止接觸	 禁止噴淋	
 指“強制”事項	 必須執行	 移除電源插頭	

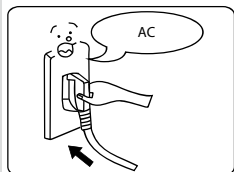
• 如果忽略以下警告，錯誤使用的危險包括以下兩個等級。

 **警告** | 如果不遵守警告事項，可能導致死亡或重傷。

 **注意** | 如果不遵守注意事項，可能會造成人身傷害或財產損失。

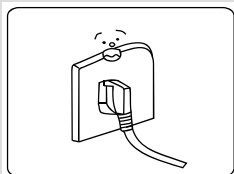
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 **警告**



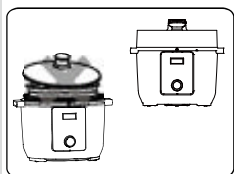
使用正確的電源插座（請參考標籤）

- 不正確用電會導致火災或觸電。
- 如果採用壞的插座，則有引發火災的危險。



插座應單獨使用

- 帶接地線的額定電流超過10A的插座應單獨使用；
- 如果與其他電器共用，插座溫度會異常的高，容易引發火災。



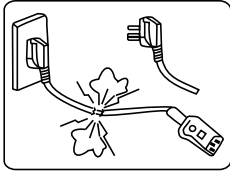
嚴禁使用其他鍋蓋

- 嚴禁加熱時使用其他鍋蓋，通電過程中嚴禁使用非原裝鍋蓋。
- 否則可能會造成觸電或安全隱患。



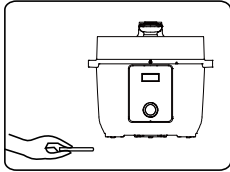
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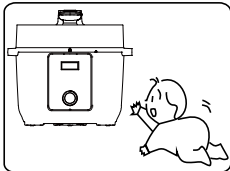
電源線損壞，請停止使用

- 用專用軟線替換損壞的電源線，或使用從製造商或授權維修中心購買的特殊元件替換。



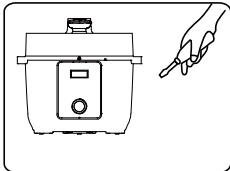
請勿放置異物

- 嚴禁在縫隙中插入金屬屑、針等異物。
- 否則可能導致觸電或移動異常。



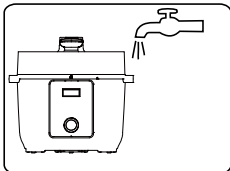
將本產品放在嬰童碰觸不到的地方

- 將本產品放置在嬰童碰觸不到的地方。
- 避免觸電和燙傷。



禁止改裝

- 禁止由非專業人員進行改裝或修理。
- 違反此要求可能導致觸電或火災。
- 應在指定的維修中心進行維修或更換零件。



產品不得浸泡在水中或淋水

- 這樣做可能導致電觸電和電氣短路。



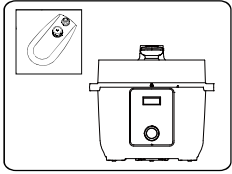
打開鍋蓋警告

- 當電壓力鍋不工作時，鍋內沒有壓力，浮閥就會下降。
- 電壓力鍋工作時，鍋內壓力上升，浮閥升起；在壓力完全釋放之前，不要用蠻力打開鍋蓋。
- 如果鍋蓋無法打開，請不要用蠻力打開，否則可能造成燙傷或人身傷害。



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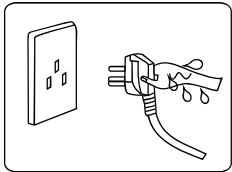


定期檢查

- 務必要定期檢查防堵蓋和排氣閥芯，確保它們沒有被堵塞；
- 請勿用重物蓋住排氣閥或用其他物體代替它。

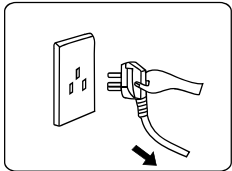


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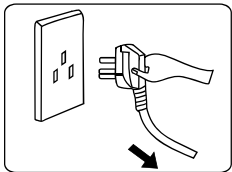
切勿用濕手拔插頭（電源一側及本體一側）

- 以免發生觸電。
- 在接觸電源插頭之前，請確保手是乾的。



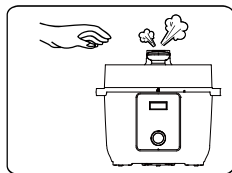
拔出插頭時必須捏緊插頭

- 拔動插頭時，必須捏緊插頭。
- 切勿拉動電源線，否則會損壞電線，造成觸電和短路。



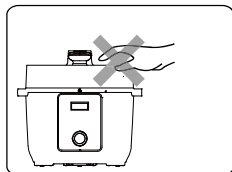
不使用時拔掉插頭

- 否則會造成漏電、火災或故障。
- 電壓力鍋不使用時，請將電源插頭（電源側）從電源插座中拔出。



電壓力鍋工作過程中切勿將手移到靠近排氣口處。

- 排氣口的溫度非常高。
請勿將手或臉靠近排氣口。
- 烹飪過程中，請勿用布和其他物品覆蓋通風口。



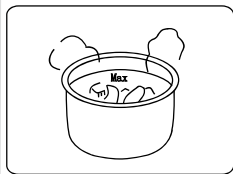
電壓力鍋工作時請勿觸摸鍋蓋。

- 電壓力鍋工作時，鍋蓋溫度較高，請勿觸摸；
- 否則，可能會造成燙傷。



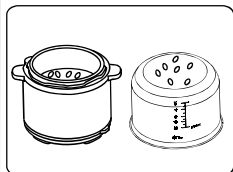
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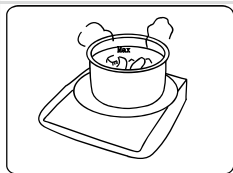
食物和水的總量不能超過相關水位

- 米飯、粥可參考內膽的刻度線，其他食物不要超過米飯的刻度線 9。
- 食物和水的總量不能超過水位刻度線，否則食物可能被煮不熟，或造成電壓力鍋故障。



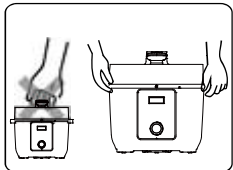
使用前檢查鍋底和加熱板

- 當鍋底和加熱板表面有異物時，使用前應先清除異物。
- 否則可能導致過熱現象和工作異常等。



請勿將內膽放在其他設備上加熱

- 避免變形或故障。
- 請使用專用內膽烹飪。



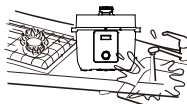
移動本產品時請握住鍋體把手

- 移動產品時，請勿直接握住鍋蓋的把手，以免鍋蓋掉落。
- 請勿提著鍋頂的提手移動產品，移動產品前請確認鍋蓋已合上。



請勿在以下地點使用本產品：

- 請勿放置在不穩定的場所或不耐熱的墊子上。
- 請勿放置在靠近水和火的地點。
- 請勿放置在牆壁和傢俱附近處。
- 請勿放置在陽光直射處或油類飛濺處。
- 請勿靠近爐具使用，以免引起火災。
- 請勿放置在易受熱影響的窗簾附近。
- 請勿放置在承重能力不足的滑輪桌上。請使用承重強度超過10公斤的桌子。
- 請勿在外蓋無法完全打開的地方使用。



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為防止受傷、燙傷、觸電、漏電、火災和房屋損失，請務必遵守下述安全注意事項：

請正確使用電源插頭、電源線和電源插座。



- 請勿讓電源插頭（電源一側及本體一側）附著上大頭針或垃圾。
- 如果電源插頭（電源側和本體側）和電源線損壞或電源插座鬆動，請立即停止使用。請務必更換專用電源線。
- 請勿使用除專用電源線以外的其它電源線。
- 請勿將電源線用於其他設備。
- 請勿損壞電源插頭或電源線。
請勿強行彎折、拉扯、扭曲，捆綁通電，使其線靠近高溫部位，在上面放置重物，擠壓或加工等。
- 請勿舔電源線（電源一側及本體一側）。
請注意請勿讓嬰幼兒誤舔。

請勿用於使用說明書記載之外的用途

可能會造成蒸氣或內容物湧出，因溢鍋造成燙傷或受傷。



（不可進行的烹飪方法舉例）

- 燉煮後分量會變多的膏狀甜點和麵類等料理。
- 使用會急劇產生泡沫的小蘇打等製作的料理。
- 用磨碎的香料和咖喱烹製的具有粘性的料理。
- 使用大量的油的料理。
- 豆類、醬類等容易溢出的料理。
- 需要將食材裝在塑膠袋中用電飯煲加熱的料理。
- 對不正確使用本產品或將本產品用於說明書所載以外用途造成的後果，東芝概不承擔任何責任。

- 小心請勿絆倒或勾到使用中的電源線。
可能會引起受傷或因電源線破損而引起火災或觸電。
- 使用確實已接地的電源插座。
本產品的電源插頭只能插入接地的電源插座。若未完全接地，則可能會因故障或漏電而引起觸電。



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- 不穩定的場所或不耐熱的墊子上。可能會引起受傷、燙傷或火災。
- 在移動本體時請勿觸摸按鈕。請勿帶著鍋蓋一同移動。這可能導致故障、過熱或工作異常。
- 請勿在空鍋中烹飪。
- 請勿使用變形的或非專用內膽烹飪，以免因過熱或異常移動而導致燙傷或受傷。
- 請勿使蒸氣朝向電源插頭或其他電氣設備。
- 請特別注意廚房置物架和其他物品的使用情況。
- 烹飪過程中，不要打開鍋蓋或移動鍋具。
- 請勿用手觸摸鍋沿的邊緣處。
- 請勿將手指放進鍋內。
- 請勿在沒有內鍋的產品中放入食材。
- 請勿在鍋蓋和鍋體之間用布或任何其他物品將鍋蓋墊高，這可能會永久損壞密封墊。
- 確保鍋底的加熱元件始終保持清潔。



為防止受傷、燙傷、觸電、漏電、火災和房屋損失，請務必遵守下述安全注意事項：

- 當需要加更多的水時，請勿在煮粥和煲湯時選擇<快煮飯 (QUICK RICE) >或其他類似烹飪模式。
煮粥時，請選擇<快煮粥(QUICK PORRIDGE) >模式。
- 加水請勿超出水位刻度太多。標準為刻度上下 1mm以內。



- 如需使用延長電源線，請單獨使用額定電流為 10A 以上的電源插座。
- 電源插頭（電源一側及本體一側）確實已完全插入。
- 灰塵等的積聚會產生濕氣等，絕緣性會受影響，可能會引起火災。請使用乾布擦掉。
- 請勿將電源線置於兒童可觸及的地方。
請勿將電源線垂於桌子或櫃檯邊。
若拉扯電源線，產品會從桌子或櫃檯跌落，可能會引起受傷。



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- 使用醫療用起搏器者，需向醫生詳細諮詢。
- 本產品在工作時可能會對起搏器造成影響。



發生異常或故障時立即停止使用
請立即拔下電源插頭，向您購買產品的商店諮詢。
(異常和故障舉例)



- 電源插頭或電源線發熱異常。
- 本體發出焦味。
- 本體的一部分破裂、鬆動或咯咯作響。
- 內膽、外蓋或內蓋變形或破損。

為防止受傷燙傷

- 在使用中和使用後短時間內請勿觸摸內蓋、內膽、蒸氣口、排氣閥蓋等高溫部位。
翻鬆米飯時也請注意請勿用手觸摸內蓋或內膽等。
- 取出內膽還是熱的時候，請用乾布或烘焙手套。請勿用手觸摸熱鍋。
- 保養時，需拔掉電源插頭，待本體冷卻後再進行保養。
- 煮飯後，打開外蓋時小心蒸氣和內蓋上滴下的高溫水滴。
- 蒸氣口可能會積有熱開水。

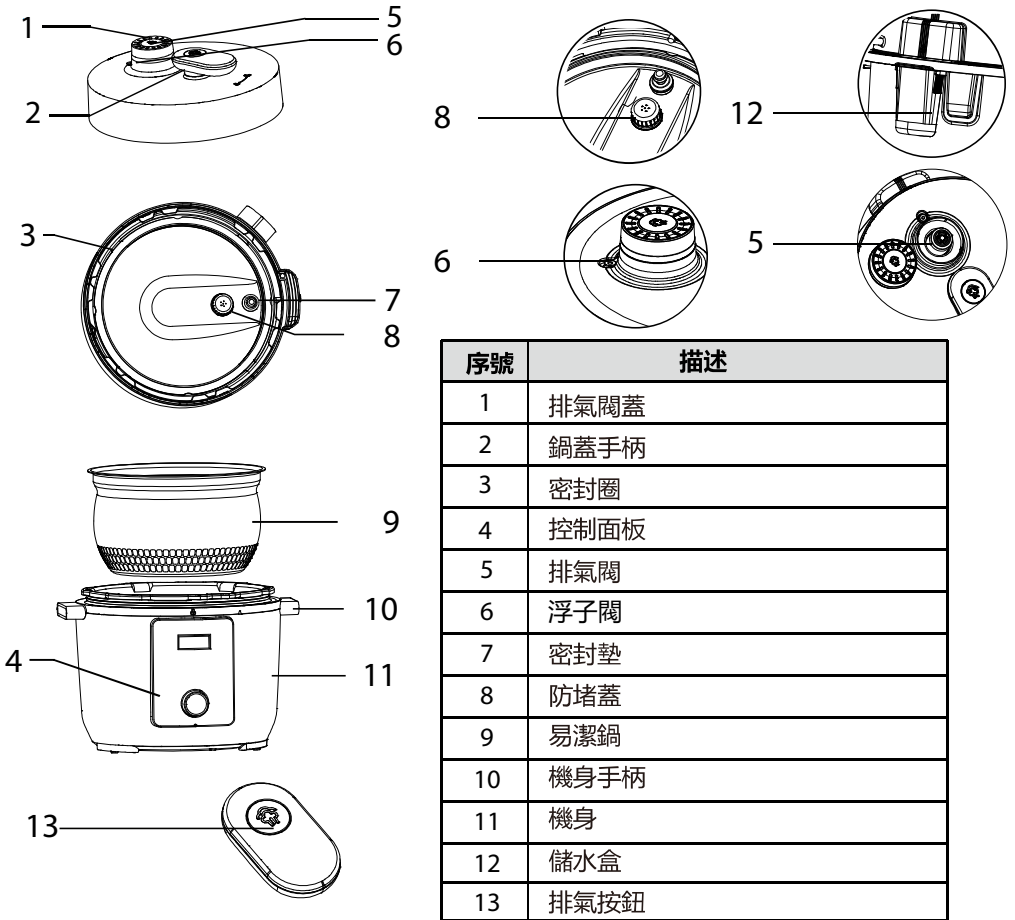


禁止觸摸

產品儲存環境

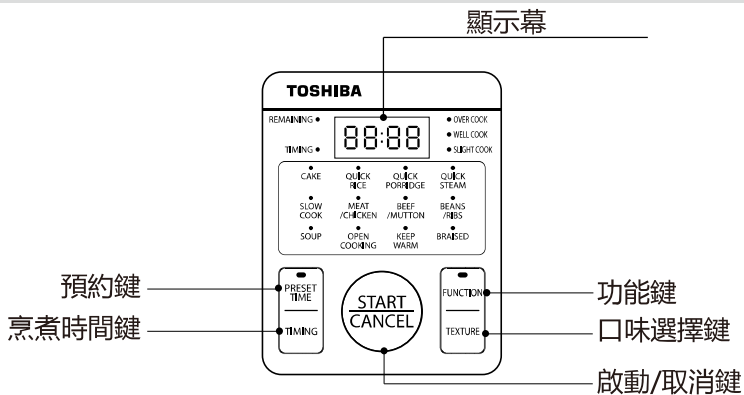
- 定期清潔電壓力鍋，如果鍋具是置於桌子上，則要清除油污和灰塵。
- 將電壓力鍋放在離其他廚房電器30釐米的地方。

產品結構



序號	描述
1	排氣閥蓋
2	鍋蓋手柄
3	密封圈
4	控制面板
5	排氣閥
6	浮子閥
7	密封墊
8	防堵蓋
9	易潔鍋
10	機身手柄
11	機身
12	儲水盒
13	排氣按鈕

操作部分

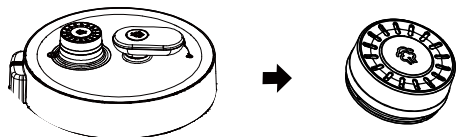


產品結構

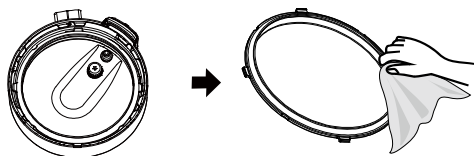
提示：

1. 請用機身手柄移動本產品。
2. 請用布擦掉外殼蓋上的水。

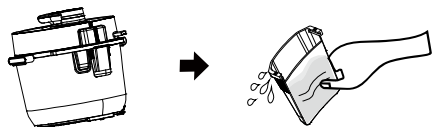
注：



- ① 排氣閥：將排氣閥從鍋蓋上拔出。每月至少用刷子和布清潔一次排氣閥內側、排氣閥和鍋蓋浮閥。



- ② 密封圈：請用清潔劑和刷子清除密封閥門上的油污。



- ③ 儲水盒：烹煮後，蒸氣可作為液體水留在外鍋儲水盒內。應該清除儲水盒裡的水，以避免出現惡臭，所以請用乾淨的布對其進行清潔。

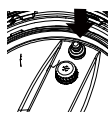
防堵蓋和密封圈的拆裝

防堵蓋的拆裝

拆下方法
向上拔出

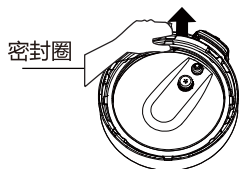


安裝方法
向下按壓

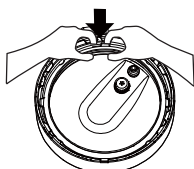


密封圈的拆裝

拆下方法
向上拔出



安裝方法
向下按壓



1. 每次使用前，請檢查密封圈和防堵蓋是否正確安裝在上蓋中。
注意：清潔後必須安裝防堵蓋。
 2. 使用後，請清潔密封圈和防堵蓋周圍，以免卡住蓋子，同時定期清潔，以免產生異味。
1. 請不要拉動密封圈，否則變形的密封圈可能會影響密封和加壓效果。
 2. 不要使用老化的密封環，請到授權維修處進行更換。

內膽使用與保養

1. 請勿空置

如果長時間空置，內膽可能發黃或帶有斑點，底部可能變形。

2. 請勿用該電壓力鍋長時間儲存酸、鹼及醃製食品

雖然內膽具有良好的防腐性能，但也可能造成一定程度的腐蝕，建議保溫的時間不超過2小時。

3. 保持清潔，延長電壓力鍋的使用壽命

請勿將電壓力鍋長時間浸入水中。

用肥皂、弱性清潔劑或溫水清洗內膽，清除灰塵、油漬和污垢。

4. 請勿使用金屬鏟或其他堅硬工具，否則會刮傷壓力鍋內表面。

準備烹飪

1. 正確打開鍋蓋

- 握住上蓋的手柄，將其逆時針轉動大約30°，蓋子解鎖後提起上蓋。

2. 檢查鍋蓋的元件和附件是否安裝正確

- 檢查浮子閥和排氣閥是否堵塞，確認密封圈和防堵蓋是否安裝正確。

3. 取出內膽，將食物和水放入內膽中

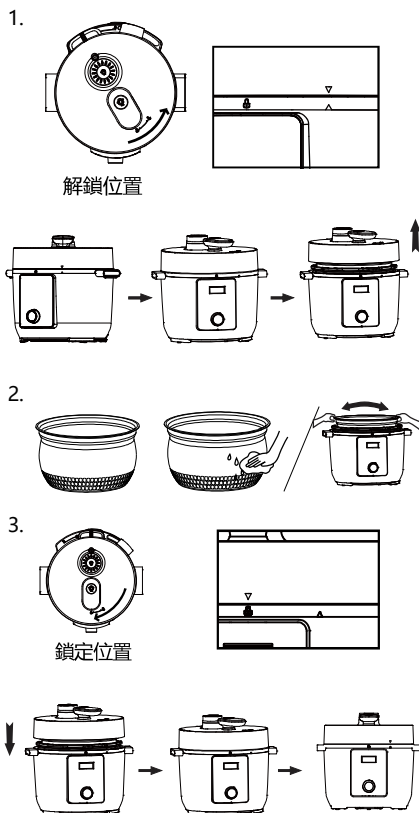
- 食物和水的總量不得超過內膽上標識的最大值。

4. 把內膽放入電壓力鍋內

- 擦拭內膽的外表面，電壓力鍋的內表面不允許有異物和水；
- 將內膽左右轉動，確保與加熱板接觸良好。

5. 安全關閉鍋蓋

- 關閉鍋蓋之前，檢查密封圈是否安裝正確。
- 握住上蓋手柄，將上蓋對準“解鎖位置”，將上蓋水準放置在鍋體上，順時針轉動上蓋，與“鎖定位置”大約成30°角。



(圖片僅供參考，具體請參照實物)

準備烹飪

6. 擺放好排氣閥

- 檢查排氣閥是否安裝妥當，然後裝好排氣閥蓋。
- 手動排氣，請按下排氣按鈕，電壓力鍋會從排氣閥排出蒸氣；排氣時，請勿將手或臉位於排氣閥口的上方。
- 在電壓力鍋開始工作之前，檢查浮子閥是否下降（在加熱之前，浮子閥處於下降狀態）。

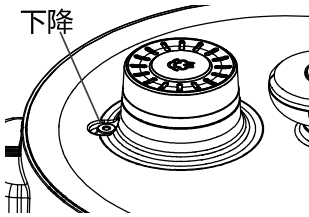


未按下排氣按鈕

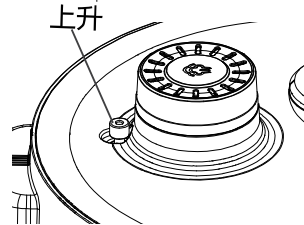


按下排氣按鈕

排氣時，請勿將手或臉位於排氣閥口的上方；



浮子閥降下
(當鍋內沒有壓力時)



浮子閥升起
(當鍋內有壓力時)

一般功能

1. 開啟：如果鍋蓋未在正確位置關閉，"Start/ Cancel"鍵將無法按下至烹調功能，而且屏幕會出顯"OPEN"。請確認鍋蓋是否在正確的位置，然後再進行烹調。
2. 烹飪後，電壓力鍋可自動進入保溫狀態。
烹飪後，電壓力鍋可自動進入保溫狀態（部分功能），指示燈顯示 "0H (0小時)、1H (1小時)、2H (2小時)。

提示：

電壓力鍋在工作時會發出“啾啾”的聲音，這屬於正常現象，請放心使用。

烹飪少量食物時，打開鍋蓋時，可能將內膽一併抬起，請搖動鍋蓋，使內膽置於鍋體的下部位置，然後取下鍋蓋。

- 使用 "<開蓋煮 (OPEN COOKING)>" 功能時，在向內膽中添加食物或食材時，要小心溢出。
- 烹飪時以及從內膽取出食物容器時務必要小心，以免被燙傷。
- 烹飪和攪拌以及使用 "<開蓋煮 (OPEN COOKING)>" 功能時，滾燙的食物可能會溢出。請勿將臉靠近內膽，以免燙傷。

烹飪準備

安全打開鍋蓋

1. 切斷電源或拔下電源插頭。
2. 排氣法
 - A. 手動排氣（非流質食物）
手動排氣比自動排氣能更快地釋放鍋內的壓力。注意：煮完液體/粘性食物（粥、湯、豆類和咖喱等）後，請不要按排氣按鈕，而是切斷電源或保溫，使其自然冷卻，直到浮子閥下降後再打開鍋蓋。
 - B. 自動排氣
讓電壓力鍋自然冷卻，直到浮子閥降下為止。

3. 打開鍋蓋

用左手逆時針轉動上蓋，將其轉動至鍋蓋開啟的限位，用右手抬起上蓋，打開鍋蓋。在鍋內的壓力完全釋放之前，請勿打開鍋蓋。如果難以打開鍋蓋，請勿強行將其打開。

注意：在烹飪過程中和烹飪完成後，本產品會釋放大量的熱量和蒸氣。請勿把臉或手放在蒸氣口附近或碰觸高溫部位。此外，烹飪過程中，請勿觸摸鍋蓋，以免燙傷。

在烹飪大量食物之後，請勿立即排氣，建議在打開鍋蓋之前，保溫一段時間。



手動排氣（非流質食物）

產品技術參數

型號	容量	電源	額定功率	內膽尺寸	工作壓力
PC-48DRSHK(K)	4.8L	220-240V~ 50/60Hz	1000W	8.66"	70kPa
配件	湯勺 	用戶手冊和食譜 	量杯 	儲水盒 	

注意事項

請遵循以下預防措施，防止出現故障和錯誤的操作。

關於使用

- 請勿在附著有異物或水滴的情況下使用。
使用時，如果不擦去內膽的外面或溫度感應器、內蓋墊圈等處附著的異物，會無法順利完成烹煮，或導致故障發生。
- 請勿在電磁爐上使用內膽會造成故障。
- 如本體摔過、出現裂痕或咯咯作響，應停止使用。
請向商店要求檢查和維修。
注意內膽和密封圈之間是否乾淨，防止夾雜米粒或大尺寸異物，這可能會導致蒸氣溢出，引起燒傷或其他故障。
請勿使用此電壓力鍋來烹煮可能堵塞排氣口的食物。



- 外蓋，特別是排氣閥處請勿蓋上抹布和毛布等。
蒸氣無法散出，會造成顯示部分變模糊，外蓋、蒸氣口和操作部分變形、變色或故障。

操作指南

米飯烹調方法

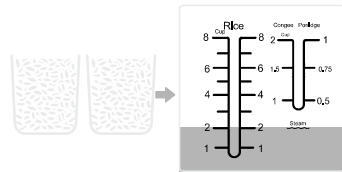
1 量米方法

一量杯的米通常可煮出2碗蒸米飯，選用的碗直徑約11.5釐米。



2 倒入大米和水。

以煮2杯長粒米為例，首先將淘洗乾淨的米放入內膽，加水至對應的“2”刻度（水位線以實物為準）。



3 根據個人口味增減水量

您可參考內膽刻度加水。不同品牌、不同產地、不同保存方法的大米，其狀態有所不同，請根據喜好調整水量。




功能	煮飯容量 (杯)	計時範圍 單位: 分鐘 () 默認時間*。	口感 (TEXTURE)	補償時間#	水位刻度線	壓力	預約時間
快煮飯 (QUICK RICE)	2-9	2杯: 約20分鐘 5杯: 約30分鐘 9杯: 約40分鐘	減弱 標準 加強	1分鐘 3分鐘 6分鐘	RICE/ MIXED RICE	70kPa	○ 2-24小時
快煮粥 (QUICK PORRIDGE)	0.5-2	00:10-00:40 (20)	減弱 標準 加強	1分鐘 3分鐘 6分鐘	CONGEE/ PORRIDGE	70kPa	○ 2-24小時

*上表時間為參考時間。實際烹飪時間將根據食材的體積和溫度而有所不同。對於烹飪過程中需要加壓的功能，時間範圍不包括加壓和排壓的時間。
#補償時間則取決於所選擇的“口感 (TEXTURE)”的烹飪時間，這也將影響到食物的味道。

功能選擇

功能	操作指南
開始/取消 (START/ CANCEL)	任何狀態下，按 “  ” 鍵取消當前工作狀態，返回待機狀態
保溫 (KEEP WARM)	按 “  ” 鍵或旋轉按鈕選擇 “  ”，數碼屏顯示 - - - - -。 按 “  ” 鍵，進入烹飪狀態。 如需切換或取消當前功能，按 “  ” 鍵重新選擇。
開蓋煮 (OPEN COOKING)	按 “  ” 鍵或旋鈕，選擇“開蓋煮 (OPEN COOKING)” 功能，此時數碼屏顯示預設烹飪時間。 按 “  ” 鍵或旋鈕，選擇“開蓋煮 (OPEN COOKING)” 功能。調整工作時間。按 “  ” 鍵，進入烹飪狀態。 如需切換或取消當前功能時，按 “  ” 鍵，重新選擇。完成後進入保溫狀態。”
蛋糕 (CAKE)	按 “  ” 鍵或旋鈕選擇“蛋糕 (CAKE)” 功能，數位螢幕顯示預設烹飪時間。 按 “  ” 鍵或旋鈕來調整烹飪時間。再按 “  ” 鍵，進入烹飪狀態。 如需切換或取消當前功能時，按 “  ” 鍵，重新選擇。烹飪結束後自動進入保溫狀態。
慢煮 (SLOW COOK)	按 “  ” 鍵或旋鈕選擇“慢煮 (SLOW COOK)” 功能，數位螢幕顯示預設烹飪時間。按 “  ” 鍵或旋鈕調整烹飪時間。然後再按 “  ” 鍵，進入烹飪狀態。 如需切換或取消當前功能時，按 “  ” 鍵，重新選擇。烹飪結束後自動進入保溫狀態。

功能選擇

功能	操作指南
快煮飯 (QUICK RICE)/ 快煮粥 (QUICK PORRIDGE)/ 快蒸 (QUICK STEAM)/ 豬/雞 (MEAT/CHICKEN) 牛/羊 (BEEF/MUTTON)/ 豆類/肋骨 (BEANS/RIBS)/ 湯 (SOUP)/ 自訂烹調 (BRAISED)	<p>按 “” 鍵或旋鈕選擇 “有關功能” 功能，數位螢幕顯示預設加壓時間。按 “” 鍵或旋鈕，調整烹飪時間。</p> <p>按 “” 鍵，進入烹飪狀態。</p> <p>如需切換或取消當前功能時，按 “” 鍵，重新選擇。烹飪結束後自動進入保溫狀態。</p> <p>注：快煮飯 (QUICK RICE) 功能不能預約烹飪時間，數碼屏顯示- - - -。</p>
預約時間 (PRESET TIME)	<p>烹飪延時：在程式開始前，按 “” 鍵，螢幕上會顯示預設的烹飪結束時間。按 “預設” 鍵或旋鈕，調整延遲時間。</p> <p>然後再按 “” 鍵或旋鈕來調整烹飪時間。按 “” 鍵，萬用鍋開始延遲時間倒計時。</p> <p>倒計時結束時，程式完成烹飪。</p> <p>注：預設時間範圍為2:00-24:00。</p> <p>蛋糕 (CAKE)、開蓋烹煮 (OPEN)、煮飯 (COOKING)、保溫 (KEEP WARM)、慢煮 (SLOW COOK) 等功能不能設置延時。</p>
口感 (TEXTURE)	<p>在程式開始前，您可以按 “” 鍵來更改食物口感，如 “加強 (OVER COOK)”、“標準 (WELL COOK)” 或 “減弱 (SLIGHT COOK)”。</p> <p>注：減弱、保溫 (KEEP WARM)、慢煮 (SLOW COOK) 和自訂烹調 (BRAISED)等功能不能改變食物口感。</p>

其他預設菜單清單

功能	用途	時間調整範圍 單位：分鐘 () 默認時間*	口感 (TEXTURE)	補償 時間#	最大水位刻度線	壓力	預約時間
蛋糕 (CAKE)	製作蛋糕	00:35—00:45 (00:40)	減弱 標準 加強	1分鐘 3分鐘 6分鐘	易潔鍋 – “RICE/ MIXED RICE 水位線9” 請預留一定的空間供蛋糕膨脹用	X	X
快蒸 (QUICK STEAM)	蒸魚、排骨、馬鈴薯等	00:10—01:20 (00:15)	減弱 標準 加強	1分鐘 3分鐘 6分鐘	易潔鍋 – “STEAM”	70kPa	○ 02:00~24:00
湯 (SOUP)	煲湯	00:15—01:20 (00:30)	減弱 標準 加強	1分鐘 3分鐘 6分鐘	易潔鍋 – “CONGEE/ PORRIDGE” 如為濃稠型，請預留一定的空間	70kPa	○ 02:00~24:00
豬/雞 (MEAT/ CHICKEN)	烹製肉類、雞肉	00:10—01:20 (00:15)	減弱 標準 加強	1分鐘 3分鐘 6分鐘	易潔鍋 – “RICE/ MIXED RICE 水位線9”	70kPa	○ 02:00~24:00
牛/羊 (BEEF/ MUTTON)	烹煮牛羊肉	00:15—01:20 (00:30)	減弱 標準 加強	1分鐘 3分鐘 6分鐘	易潔鍋 – “RICE/ MIXED RICE 水位線9”	70kPa	○ 02:00~24:00
豆類/肋骨 (BEANS/ RIBS)	烹煮豆類以及肋骨等食物	00:15—01:20 (00:35)	減弱 標準 加強	1分鐘 3分鐘 6分鐘	易潔鍋 – “RICE/ MIXED RICE 水位線9” 請預留一定的空間供豆類膨脹用	70kPa	○ 02:00~24:00
慢煮 (SLOW COOK)	慢煮	00:30—24:00 (06:00)	X	X	易潔鍋 – “RICE/ MIXED RICE 水位線9”	X	X
保溫 (KEEP WARM)	給食物保溫	X	X	X	易潔鍋 – “RICE/ MIXED RICE 水位線9”	X	X
開蓋煮 (OPEN COOKING)	收汁，可用於炒製鹹味食材	00:10—00:40 (00:20)	X	X	易潔鍋 – “RICE/ MIXED RICE 水位線9”	X	X
自訂烹調 (BRAISED)	根據自己的需要進行烹飪	00:01—02:00 (00:20)	X	X	易潔鍋 – “RICE/ MIXED RICE 水位線9” 如果製作豆類 / 粘性食物， 如紅豆糰、咖啡等，請預留一定的 空間	70 kPa	○ 02:00~24:00

* 上表時間僅供參考。實際烹飪時間將根據食材的體積和溫度而有所不同。對於烹飪過程中需要加壓的功能，時間範圍不包括加壓和泄壓的時間。

補償時間則取決於所選擇的“口感 (TEXTURE)”的烹飪時間，這也將影響到食物本身的味道。

對於“快蒸 (QUICK STEAM)”功能，建議使用陶瓷、搪瓷、食品級不銹鋼等耐高溫、無毒的餐具等食品容器。蒸架一般採用不銹鋼材質製成。請勿使用帶尖頭的蒸架或容器。

日常檢修與保養

為保證安全使用本產品，延長產品使用壽命，請進行仔細檢查和保養。

如發生下述現象	解決方法
<ul style="list-style-type: none"> • 電源線和插頭發生膨脹、變形、損壞和變色。 • 電源線和插頭的某個部位特別燙。 • 電源線非常鬆動，電力的供應時斷時續。 • 電壓力鍋異常發熱，並且產生異味。 • 供電時，伴有異常的噪音或振動。 	<p>停止使用，並由正規授權的維修中心進行維修。</p>
<ul style="list-style-type: none"> • 插頭或插座上有灰塵或污垢。 	<p>清除灰塵或污垢。</p>

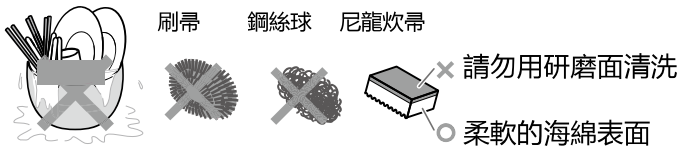
保養

關於內膽

請勿將內膽放在燃氣灶上用火燒、或是放在電磁爐上或微波爐中使用。
會造成變形、變色或故障。
請勿將內膽磕碰或掉落至硬物上。
可能導致內膽外側損壞和變形。
勿損傷內膽內面的氟樹脂塗層。
否則會導致內膽內面的氟樹脂塗層剝落。
請使用塑膠勺或木勺，以防止刮傷內膽內側的塗層。切勿在內膽上直接切割食物。
•用調味料烹飪後，冷卻後應立即清洗內膽。

為了防止內膽內側的“氟樹脂塗層”劃傷或剝落，請注意以下事項：

- 請勿將餐具放入內膽，將內膽作為清洗桶使用。
- 請勿使用刷帚類和餐具洗滌乾燥機來清洗。



- 請勿用去污粉、漂白劑等清洗。（用廚房用中性洗滌劑清洗）
- 請勿使用醋。
- 請勿用飯勺敲打或用力刮。請勿用筍籬敲打。
- 請勿使用金屬制的湯勺或起泡器類。
- 請勿把內胆當作盤子使用，也不要將勺子或器皿放入內膽中。

隨著使用時間的增加，氟樹脂面可能會出現顏色不均的現象，但並不會對煮飯、保溫性能或衛生方面產生影響。請放心使用。另外，即使萬一氟樹脂進入人體，也不會對人體造成任何影響。

※ 內膽外側的塗層即使劃傷，在煮飯和保溫方面也沒有問題，可正常使用。
使用內膽洗米時，在內膽下方墊上抹布等，可以使內膽外側的底部不易劃傷。

使用後的清潔

1. 每次使用後需清潔。
2. 清潔和維護前，請拔下電源線，直至產品冷卻。
3. 取下鍋蓋和內膽，先用清潔劑清潔，然後用水沖洗乾淨，用軟布擦拭乾淨。
4. 用水清洗鍋蓋內側，取下密封圈、防堵蓋、排氣閥芯和浮子閥，進行清洗；清洗後，及時並正確地安裝，然後用布將鍋蓋內側擦拭乾淨。
5. 用抹布擦拭鍋體，嚴禁將鍋體浸泡在水中，或向其噴水。

故障排除

如發生以下情況，並非電壓力鍋發生故障，請在維修之前，對其進行一次仔細的檢查。

序號	問題	原因	解決方法
1	鍋蓋無法合上	密封圈安裝不當	擺放好密封圈
		浮子閥將推杆夾住	輕輕地推動推杆
2	無法打開鍋蓋	浮子閥處於彈起位置	用筷子輕輕地按下浮子閥
		電壓力鍋內有壓力	壓力完全釋放後，打開鍋蓋
3	蒸氣從鍋蓋洩漏出來	密封圈安裝不當	根據需要，安裝密封圈
		密封圈上附著食物殘渣	清潔密封圈
		密封圈損壞	更換密封圈
		鍋蓋未正確關閉	正確地關閉鍋蓋
4	蒸氣從浮子閥洩漏出來	浮子閥墊片上有食物殘渣	清潔浮子閥墊片
		浮子閥墊片磨損	更換浮子閥墊片
5	浮子閥無法上升	內膽中的食物和水，總量過少	根據食譜，添加水和食物
		蒸氣從鍋蓋或排氣閥洩漏出去	送至服務中心進行維修

故障排除

序號	問題	原因	解決方法
6	蒸氣不停地從排氣閥排出	排氣閥不在密封位置處	將排氣閥旋轉至密封位置
		壓力控制故障	送至服務中心進行維修
7	電源指示燈不亮	電源插座接觸不良	請檢查電源插座
8	所有指示燈閃爍 顯示幕幕 顯示E1	底部感測器故障	送至服務中心進行維修
8	顯示幕幕 顯示E8	壓力開關故障	送至服務中心進行維修
9	米飯不熟或者太硬	水太少	根據要求加水
		過早打開鍋蓋	烹飪後，將鍋蓋再打開5分鐘
10	米飯太軟	水太多	適當減少水量

—— 如果進行上述檢查後，仍然沒有消除故障，請聯繫我公司授權的正規服務中心進行維修。

USER MANUAL

Electric Pressure Cooker
PC-48DRSHK(K)



TOSHIBA

IMPORTANT PRECAUTIONS

Caution

1. Read all the instructions.
2. This appliance is for household use only. Do not use outdoors.
3. This appliance is not intended for use by persons 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.
4. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
5. Children should be supervised to ensure that they do not play with the appliance.
6. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, office and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments;
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
8. Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
9. Do not immerse any part of the appliance in water or other liquid.
10. The pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
11. The container must not be opened until the pressure has decreased sufficiently.

IMPORTANT PRECAUTIONS

Caution

12. The heating element surface is subject to residual heat after use, do not touch.
13. Warning: Avoid spillage on the connector.
14. Warning: Misuse may cause potential injury;
15. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
16. Do not put the electric pressure cooker into a heated oven.
17. Move the electric pressure cooker under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
18. Do not let children near the electric pressure cooker when in use.
19. Do not use the electric pressure cooker for a purpose other than the one for which it is intended.
20. This appliance cooks under pressure. Scalds may result from inappropriate use of the electric pressure cooker. Make sure that the cooker is properly closed before applying heat, see "Safely open the lid (Exhaust method)".
21. Never force open the electric pressure cooker. Do not open before making sure that its internal pressure has completely dropped. See the "instructions for use".
22. Never use your electric pressure cooker without adding water or food, this would seriously damage it.
23. The total amount of food and water can not exceed related water level, Rice, Congee and Porridge can refer to the scale line of the inner pot, and others should not exceed the rice scale line.
24. Use the appropriate heat source(s) according to the instructions for use.
25. After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat which the skin is swollen; you might be scalded.
26. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.

IMPORTANT PRECAUTIONS

Caution

27. Before each use, check that the exhaust valve are not obstructed.
28. Never use the electric pressure cooker in its pressurized mode for deep or shallow frying of food.
29. Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
30. Only use manufacturer's spare parts in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.
31. KEEP THESE INSTRUCTIONS.
32. Do not use any pot other than the special pot for cooking












The appliance must not be disposed of with regular household waste. At the end of its service life, the appliance must be properly delivered to a collection point for the recycling of electrical and electronic equipment. By Collection and recycling of old appliances, you are making an important contribution to the conservation of our natural resources and provide for environmentally sound and healthy disposal.


Safety Precautions


To avoid personal injury and property loss, be sure to observe the following safety precautions.

• Meanings of the marks:

 Means "Forbidden" items	 General Forbid	 Disassemble Forbidden	 Wet hands Forbidden
	 Contact Forbidden	 Spray Water Forbidden	
 Means "Mandatory" items	 Must be executed	 Remove the power plug	

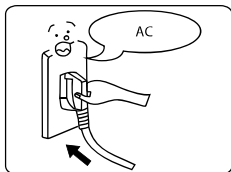
• The danger caused by mistaken use if following warnings are neglected includes to two grades

 **Warning** | It may possibly cause death or serious injury if the warning items are disobeyed.

 **Caution** | It may cause physical injury or property damage if the caution items are disobeyed.

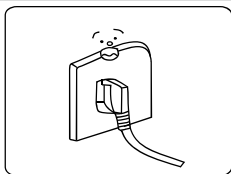
Safety Precautions

Warning



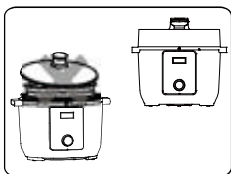
Use correct power outlet (Refer to the label)

- Failure to use correct electricity can cause fire or electric shock.
- Danger of fire if the bad socket is adopted.



A socket shall be used alone

- A socket of more than 10A rated current with grounding wire shall be used alone;
- If shared with other electrical appliances, the socket may cause abnormal heat and result in fire.

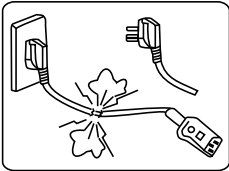


It is strictly prohibited to use other lid

- It is strictly prohibited to use other lid for heating, and in the (switching on) process, the use of non-original lid is not allowed.
- As this may cause electric shock or safety hazards.

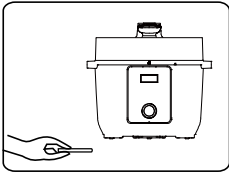
Safety Precautions

⚠ Warning



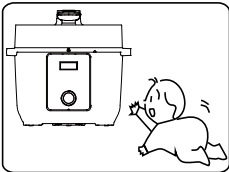
Stop using if the power cord is damaged

- Replace the damaged power cord with special soft cord or replace it with special assembly purchased from the manufacturer or authorized repair center.



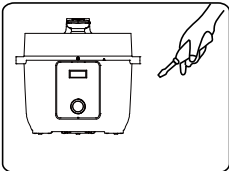
Do not put foreign objects

- It is prohibited to insert metal shavings, needles and other foreign matter in the gap.
- As this may cause electric shock or movement anomalies.



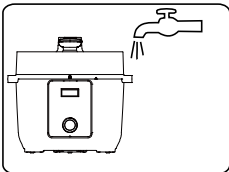
Place the appliance in a location out of reach of infants

- Place the appliance in a location out of reach of infants.
- To avoid electric shock and scald.



Modification is prohibited

- Modification or repair by non-professionals is prohibited.
- Violation may cause a fire or electric shock.
- Repair or replacement of parts shall be made in a designated service center.



Products may not be immersed or sprinkled in water

- Doing so could cause electric shock and electrical short circuits.



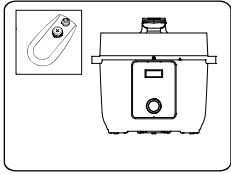
Warning on Opening the lid

- When the electric pressure cooker is not working, there isn't pressure in the pot, the float valve is down;
- When the electric pressure cooker is working, pressure in the cooker rises, float valve ascends; do not fiercely open the lid before the pressure has been completely released;
- If it is difficult to open the lid, please do not open it fiercely, otherwise, it may cause scalding or physical injury.



Safety Precautions

⚠ Warning

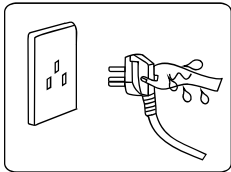


Check periodically

- Be sure to check periodically the block proof cover and exhaust valve core to make sure that they are not blocked.
- Do not cover the exhaust valve with heavy object or replace it with other object.

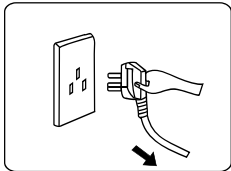


⚠ Caution



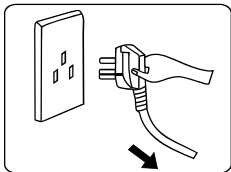
Never pull the plug(power supply side and body side) with a wet hand

- To avoid electric shock.
- Please ensure hands are dry before touching the power plug.



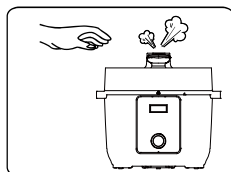
When pulling the plug, you must pinch the plug

- When pulling the plug, you must pinch the plug.
- Do not pull the power cord, otherwise it will damage the cord, causing electric shock and short circuit.



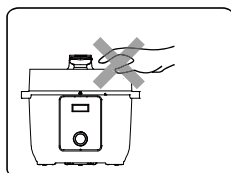
Unplugging when not in use

- Otherwise, it may produce leakage, fire or failure.
- When cooker is not used, please pull the power plug (power supply side) from the power socket.



In working, never move your hands to close to the exhaust port.

- The steam vent temperature is very high. Please do not put your hands or face near the steam vent.
- During cooking, do not cover the vent with a cloth and other items.



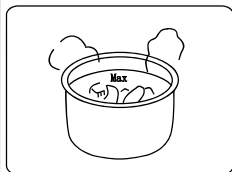
When the cooker is working, please do not touch the lid

- When the cooker is working, lid has high temperature, do not touch it.
- Otherwise, it may possibly cause scalding.



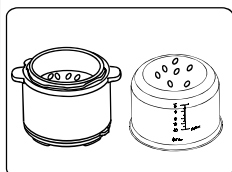
Safety Precautions

⚠ Caution



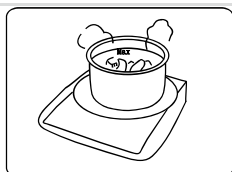
The total amount of food and water can not exceed related water level

- Rice、Congee and Porridge can refer to the scale line of the inner pot, and others should not exceed the rice scale line 9.
- The total amount of food and water can not exceed Water level scale, otherwise food may be cooked unfamiliar, or cause malfunction.



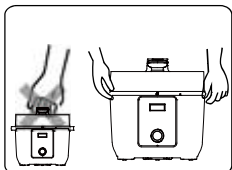
Check bottom of pan and heating plate before use

- When there is foreign object on the bottom of pot and heating plate surface, remove the foreign object before use.
- Otherwise, it may cause overheating and work abnormalities etc.



Do not put the inner pot on other appliance for heating

- In order to avoid deformation or fault.
- Please use the special inner pot.



When moving the product, please hold the handle of cooker body

- When moving the product, do not directly hold the handle of lid for avoiding lid dropping.
- Do not lift the product with the pot top hand to move, and please make sure the pot cover is closed before moving the product.



Do not use in the following locations

- Do not use in unstable locations or heat labile mats;
- Do not use in locations near water and fire;
- Do not use near walls and furniture;
- Do not use in locations exposed to direct sunlight and oil splatter;
- Do not approach the stove for avoiding fire;
- Do not use near the heat labile curtains.
- Do not use in roller table with insufficient load-bearing strength. Please use a table with a load-bearing strength of more than 10kg.
- Do not use in place where the outer cover cannot be completely opened.



Safety Precautions

Warning

For the purpose of preventing injury, scald, electric shock, electric leakage, fire and home loss.

Please correctly use the power plug, power cord and power socket.



- Please do not attach the power plug (power supply side and body side) with pins or rubbishes.
- Please do not use if the power plug (power supply side and body side) and power cord are damaged or the power socket is loose.
Please change for the special power cord.
- Please do not use power cords other than the special power cord.
- Please do not use the power cord for other equipment.
- Please do not damage the power plug or power Cord.
Please do not bend, pull, twist or bundle the wires, make them close to high temperature, place heavy objects on them, and extrude or process them.
- Please do not lick the power plug (power supply side and body side).
Please do not let infants and young children lick it.

Please do not use for purposes other than the instruction manual. It may cause steam or contents to flow out, resulting in scald or injury caused by spill.



(Examples of forbidden cooking methods)

- Cuisines such as cream dessert, and noodles that will increase after stewing.
- Cuisines made by using baking soda that will sharply bubble.
- Sticky cuisines cooked with ground spices and curry that will be pasty.
- Cuisines that require a lot of oil.
- Cuisines such as beans and sauces that are easy to overflow.
- Cuisines that require packing food in plastic bags and heat in the induction rice cooker.
- Toshiba doesn't assume any responsibility for the consequences of improper use of this product or use for purposes other than those described in the instruction manual.

- Please be careful not to stumble or hook the power cord in service.
It may cause injury or cause fire or electric shock due to the damaged power cord.





- Use grounded power socket.

The power plug of this product can only be inserted into the grounded power socket. It may cause electric shock due to fault or electric leakage if grounding is not complete.


Safety Precautions

Caution

- Unstable premises or heat labile mats.
It may cause injury, scald or fire. 
- Please do not touch the button when moving the body. Please do not move with the cover.
It may cause fault, overheating or abnormal work.
- Please do not cook in an empty pot.
- Please do not use deformed or non-dedicated inner cooking pots.
Scald or injury may result from overheating or abnormal movements.
- Please do not turn the steam towards the power plug or other electrical equipment.
- Please pay special attention to the use of kitchen shelves and other items.
- Do not open the lid or move the cooker during cooking.
- Do not touch the edge of the rim with your hands.
- Do not put your fingers into the pot.
- Do not put ingredients in the product without inner liner.
- Do not use cloth or any other object to raise the lid between the lid and the body. This can permanently damage the gasket.
- Make sure the bottom of the tank is always clean from the heating element.

For the purpose of preventing injury, scald, electric shock, electric leakage, fire and home loss. 

- Please do not select <QUICK RICE> or other similar cooking modes for porridge and soup when more water is required.
Please select <QUICK PORRIDGE> mode when cooking porridge.
- Please do not exceed the water level scale too much when adding water
Less than 1mm within the scale is better.

- The power socket with 10A above rated current should be used alone if the power cord should be extended. 
- The power plug (power supply side and body side) has been completely inserted.
- The accumulation of dust will produce moisture and cause poor insulation, which may cause fire, please wipe off with dry cloth.
- Please do not place the power cord in the place where children can take.
Please do not hang the power cord at the table or counter.
The product will fall from the table or counter if the power cord is pulled, which may cause injury.

Safety Precautions

Caution

- People with medical pacemakers should be consulted in detail. This product may affect the pacemaker when working.



Immediately stop using in the event of an exception or failure. Immediately pull out the power plug and consult the dealer where you purchased the product.



(Exceptions and failure examples)

- The power plug or power cord is abnormally hot.
- Burnt smell from the cooker.
- Part of the cooker is cracked, loose, or rattled.
- Inner pot, lid or removable lid is deformed or broken.

To prevent injury and scald

- Please do not touch the high temperature parts such as lid, inner cooking pot, steam valve, bubble breaker in use and after use for a short time. In addition, please note that when you scarify the rice, please do not touch the inner cooking pot with your hands.
- Please use dry cloth or baking gloves to remove the hot inner cooking pot. Please do not touch the hot pot with your hands.
- During maintenance, the power plug should be unplugged. The body should be maintained after cooling.
- After cooking, please be careful of steam dripping and high temperature water drops when opening the upper housing.
- Hot water may be accumulated at the steam vent

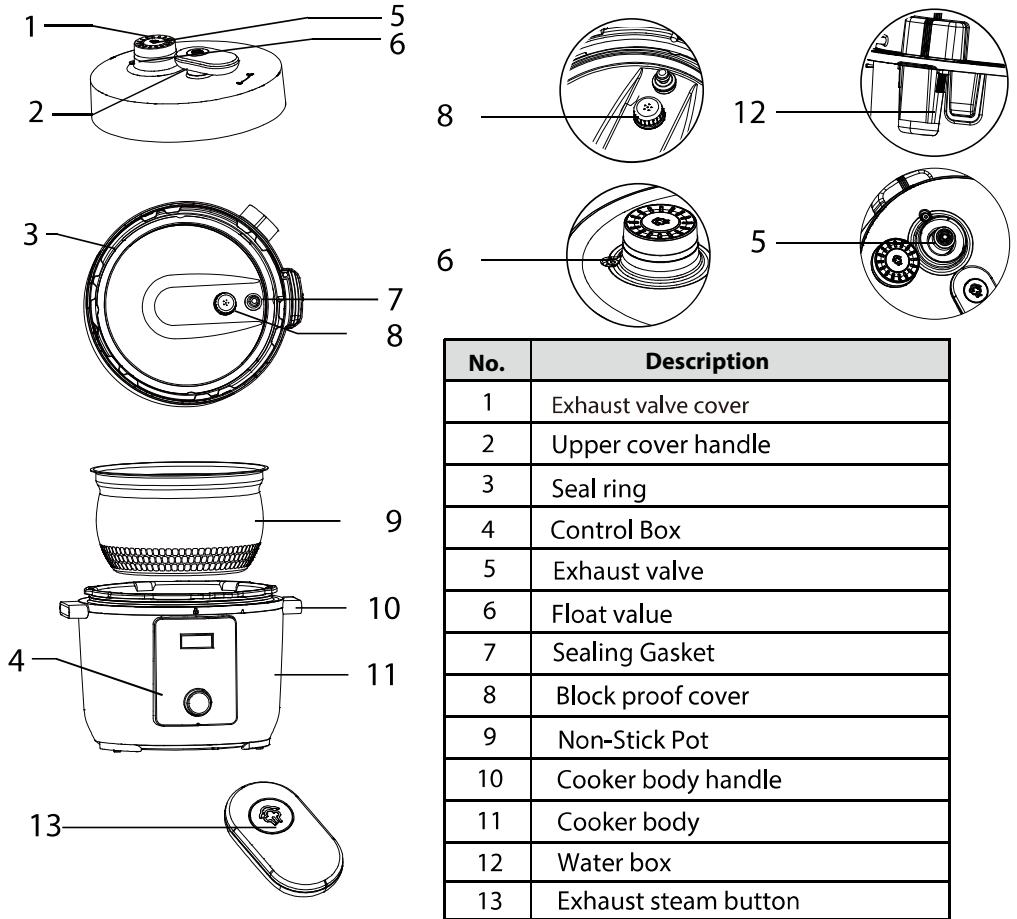


Do not touch

Environment For Storing The Product

- Periodically clean the cooker and remove oil and dirt if it is stored on the table.
- Put the electric pressure cooker 30cm away from other kitchen appliances.

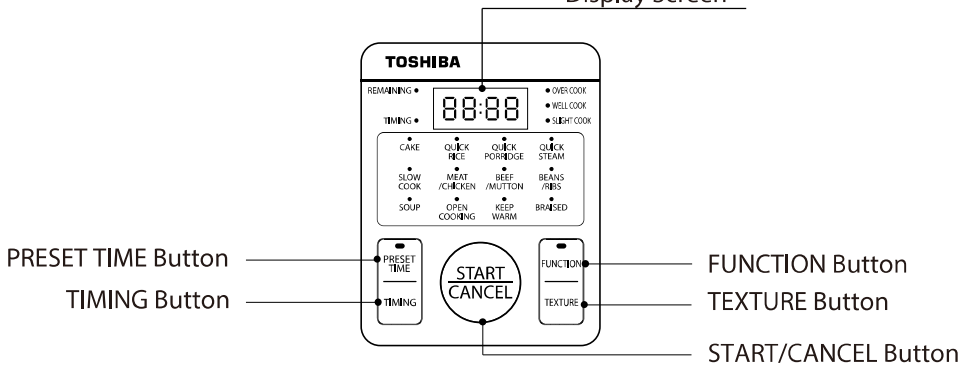
Product Structure



No.	Description
1	Exhaust valve cover
2	Upper cover handle
3	Seal ring
4	Control Box
5	Exhaust valve
6	Float valve
7	Sealing Gasket
8	Block proof cover
9	Non-Stick Pot
10	Cooker body handle
11	Cooker body
12	Water box
13	Exhaust steam button

Operation Part

Display Screen

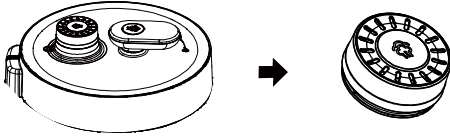


Product Structure

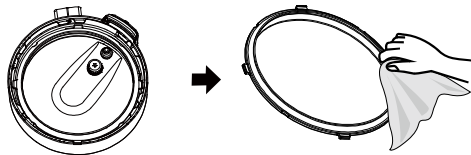
Tips:

1. Please move the product with the handle of the cooker body;
2. Please remove the water from the housing cover with cloth.

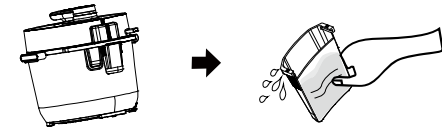
Note:



① Exhaust valve: Pull out the exhaust valve cover from the lid. Clean the internal side of the exhaust valve and the exhaust valve and float valve of the lid with brush and cloth at least once a month.



② Sealing ring: Please remove oil and dirt from the sealing ring with detergent and brush.



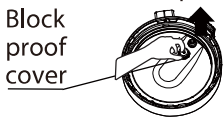
③ Water box: After cooking, the steam may stay in the water box of the external pot as water. Water in the box should be removed for avoiding bad odor, please clean it with clean cloth.

Disassemble and install the block proof cover and seal ring

Disassemble and install the block proof cover

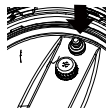
Disassemble

Pull it out upwards



Install

Press it down to install



1. Check if the seal ring and block proof cover are correctly installed in the upper cover before use each time.

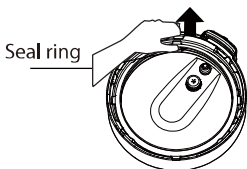
Caution: The block proof cover must be installed after cleaning.

2. After use, please clean the seal ring and around of block proof cover for avoiding jamming the cover, keep it clean to avoid bad odor.

Disassemble and install the seal ring

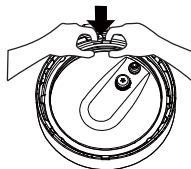
Disassemble

Pull it out upwards



Install

Press it down to install



1. Please do not pull the seal ring, otherwise, the distorted seal ring may influence the seal and pressure effect.

2. Do not use the damaged seal ring, please replace it at the authorized repair office.

Use and maintain the inner pot

1. Do not empty

It may cause yellowish and spotted inner pot or distorted bottom if it is empty for a long time.

2. Do not use it to store the acid, alkali and preserved foods for a long period

Although the inner pot has excellent anti-corrosion performance, it may cause corrosion of certain degree, the suggested time of keep warm shall not exceed 2h.

3. Keep it clean to prolong the service life

Do not immerse it in water for a long period.

Clean the inner pot with soap, mild detergent or warm water to remove dust, oil and dirt.

4. Do not use a metal shovel or other hard tool, otherwise it will damage the inner surface of pot.

Prepare For Cooking

1 Opening the lid correctly

- Hold the handle of upper cover, turn it anticlockwise for about 30° till the lid at unlock state, and then lift the upper cover.

2 Check if the parts and accessories of lid are well installed

- Check if the float valve and exhaust valve are jammed, confirm if the sealing ring and block proof cover are well installed.

3. Take out the inner pot, put the foods and water into the inner pot

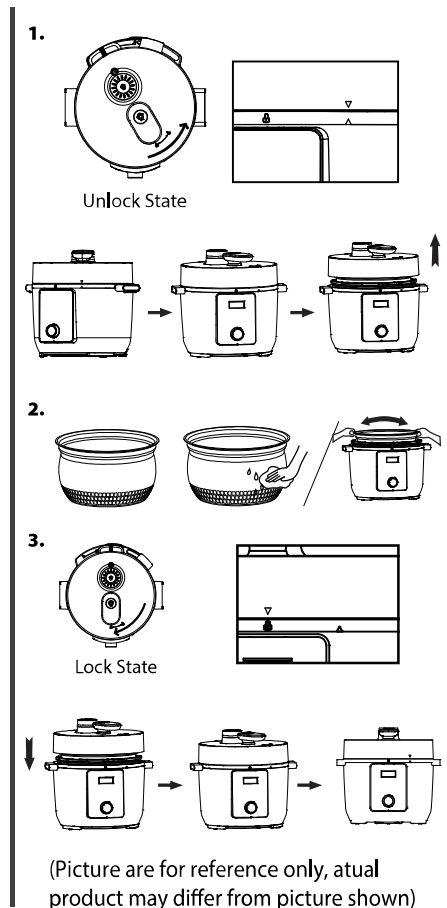
- The total amount of foods and water shall not exceed related water level marked on the inner pot.

4 Put the inner pot into the cooker

- Wipe to clean the external surface of inner pot, foreign object and water are not allowed on the inner surface of pressure cooker.
- Turn the inner pot to left and right to ensure good contact with the heating plate.

5 Safely close the lid

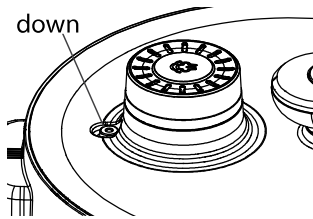
- Before closing the lid, check if the seal ring is well installed.
- Hold the handle of upper cover, aim the lid as "unlock state", put the top cover horizontally on the cooker body, turn the upper cover clockwise for about 30° to the lock place as "Lock State".



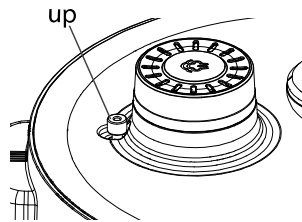
Prepare For Cooking

6 Put the Exhaust valve well

- Check if the exhaust valve was installed well, then install the exhaust valve cover.
- For manual exhaust, please press the exhaust button, the pressure cooker will exhaust steam from the exhaust valve; when exhausting, do not keep the hands or face above the exhaust opening.
- Check if the floater valve drops down before working (before heating, the floater valve is down).



Float valve drops down
(When the pot is not under pressure)



Float valve lift up
(When the pot is under pressure)



The exhaust button
was not pressed



Press the exhaust
steam button
when exhausting, do not keep the hands or face
above the exhaust opening;

General Function

1. Switch on If the buttons are inactive when use, please confirm if the lid is closed at the right place, the buttons are inactive if the lid is not closed correctly for product of this series.
2. After cooking, the cooker may automatically enter into the keep warm state. After cooking, the cooker may automatically enter into the keep warm state (Some function). and the indicator display "0H(0 hour), 1H(1 hour), 2H(2 hour).

Tips:

When the cooker is working, it is normal that it makes "cluck" sound, please set your heart at relax when use.

To cook a small amount of foods, the inner pot may possibly be lifted when opening the lid, please shake the lid to drop the inner pot in the cooker body and then remove the lid.

- When use the "OPEN COOKING" function, be careful of spills when adding food or ingredients to the tank.
- Be careful when cooking and removing containers of food from the inner pot. So as not to cause burns.
- Hot food may spill out when cooking and stirring/when using the function of "OPEN COOKING". Do not put your face near the inner pot to avoid burns.

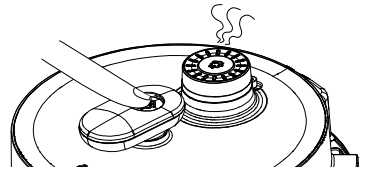
Prepare For Cooking

Safely open the lid (Exhaust method)

1. Cut off power supply or remove the power plug
2. Exhaust method
 - A. Manual exhaust steam (For non-fluid foods)
Manual exhaust steam can release the pressure in pot faster than Auto exhaust steam. Caution:
After cooking fluid/sticky foods (porridge, soup, beans & curry etc.),do not press the exhaust button, please cut off power supply or keep warm make it cool naturally till the float valve drops down before opening the lid.

- B. Auto exhaust steam
Keep the Electric Pressure Cooker cool naturally till the float valve drops down.
3. Open the lid

Turn the upper cover anticlockwise with the left hand, turn it to the cover open limit place, lift the upper cover with the right hand to open the lid.
Do not open the lid before the pressure in the pot has been completely released, do not open the lid fiercely if it is difficult to open.







Manual exhaust steam (For non-fluid foods)

Caution: During and after cooking, the product will release heat and steam. Do not put your face or hands near the steam vent or touch hot parts. In addition, do not touch the lid during cooking to avoid burns.

After cooking a large amount of foods, please do not immediately exhaust, it is suggested to keep warm for a certain moment before opening the lid.

Technical Data Of The Product

Model	Capacity	Power Supply	Rated Power	Size of Inner Pot	Working Pressure
PC-48DRSHK(K)	4.8L	220-240V~ 50/60Hz	1000W	8.66"	70kPa
Accessories	Spoon 	User Manual & Cook Book 	Measuring cup 	Water box 	

Attention

Please follow the following precautions to prevent faults and erroneous operations.

About use

- Please do not use when sticking foreign matters or water drops.
When in service, if the foreign matters attached to the outside of the inner cooking pot or the temperature sensor and seal ring are not erased, cooking will not be completed smoothly, or faults will occur.
- Please do not use on the induction cooker.
It will cause faults.
- Please stop using in case of falling, cracks or rattles of the body.
Please ask the store for inspection and maintenance.
Pay attention to the cleanliness between the inner pot and the seal ring to prevent the inclusion of rice grains or large foreign particles, this may cause steam to overflow and cause burns or other malfunctions.
Do not use this cooker for food that may block the exhaust vent.



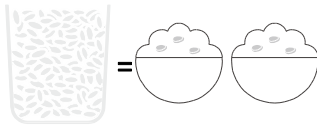
- Please do not cover the lid assembly, especially the steam valve, with the duster cloth and coarse cotton cloth.
The steam that cannot be discharged may cause the display part to become blurred, and cause the lid assembly, steam valve and operation part to be deformed, discolored or malfunctioned.

Instruction guideline

Rice-water ratio Function Selection

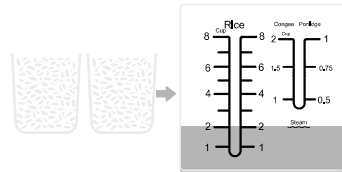
1 Rice measuring method

1 measuring cup of rice can be cooked into 2 bowls of steamed rice and the diameter of the bowl is about 11.5 cm.



2 Put in the rice and water

Take boiling 2 cups of long grain rice as an example, put the washed rice into the inner pot and add water to the corresponding level 2 (the water level line shall be subject to the actual product).



3 Increase or decrease the water volume based on personal tastes

















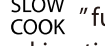



Rice of different brands, different origins and different preservation methods has different conditions, so you can adjust the water volume based on personal tastes. You can refer to the scale of the inner pan.

Function	Cooking capacity (Cup)	Timing Range Unit: min () Default time*	Texture	Compensation time#	Water level scale	Pressure	Appointment Time
QUICK RICE	2-9	2 cups: about 20min 5 cups: about 30min 9 cups: about 40min	SLIGHT COOK WELL COOK OVER COOK	1min 3min 6min	RICE/MIXED RICE	70kPa	0 2-24hrs
QUICK PORRIDGE	0.5-2	00:10-00:40 (20)	SLIGHT COOK WELL COOK OVER COOK	1min 3min 6min	CONGEE/PORRIDGE	70kPa	0 2-24hrs










*Please take the time as reference only. The actual cooking time will varies based on ingredient volume & temperature. For those function adding pressure during cooking, the timing range does not include the time of adding pressure and releasing pressure.

Compensation time is extended depending the cooking time on the selected "Taste" and it will affects the taste of the food.

Function Selection

Function	Operation Guidelines
START/ CANCEL	Under any state, press “  ” key to cancel the current work state and return standby state.
KEEP WARM	Press the “  ” key or rotate the knob to select the “  ” function and the digital screen shows ----. Press the “  ” key to enter the cooking state. Need to switch or to cancel the current function, press the “  ” key to reselect.
OPEN COOKING	Press the “  ” key or rotate the knob to select the “  ” function and the digital screen shows default working time. Press the “  ” key or rotate the knob to adjust the working time. Press the “  ” key to enter the cooking state. Need to switch or to cancel the current function, press the “  ” key to reselect. Enters into keep warm when it finishes working.
CAKE	Press the “  ” key or rotate the knob to select the “  ” function and the digital screen shows default working time. Press the “  ” key or rotate the knob to adjust the working time. Press the “  ” key to enter the cooking state. Need to switch or to cancel the current function, press the “  ” key to reselect. Enters into keep warm when it finishes working. Enters into keep warm when it finishes working.
SLOW COOK	Press the “  ” key or rotate the knob to select the “  ” function and the digital screen shows default working time. Press the “  ” key or rotate the knob to adjust the working time. Press the “  ” key to enter the cooking state. Need to switch or to cancel the current function, press the “  ” key to reselect. Enters into keep warm when it finishes working.

Function Selection

Function	Operation Guidelines
QUICK RICE/ QUICK PORRIDGE/ QUICK STEAM/ MEAT/ CHICKEN BEEF/ MUTTON/ BEANS/ RIBS/ SOUP/ BRAISED	<p>Press the "  " key or rotate the knob to select the "MENU" function and the digital screen shows default pressure time. Press the "  " key or rotate the knob to adjust the working time.</p> <p>Press the "  " key to enter the cooking state.</p> <p>Need to switch or to cancel the current function, press the "  " key to reselect. Enters into keep warm when it finishes working.</p> <p>Note: QUICK RICE function cannot set the working timer and the digital screen shows ----.</p>
PRESET TIME	<p>Delay cooking: Before the program start, press "  " key. The screen shows the preset cooking end time. Press "  " key or rotate the knob to adjust the delay time.</p> <p>Then press the "  " key or rotate the knob to adjust the working time. Press "  " key, the unit starts delay time countdown.</p> <p>When it countdown to the end, the program finish cooking.</p> <p>Note: Preset time from 2:00 to 24:00. CAKE、 OPEN COOKING、 KEEP WARM、 SLOW COOK function cannot set the delay timer.</p>
TEXTURE	<p>Before the program start, you can press "  " key to change the food flavor for " SLIGHT COOK " or " WELL COOK " or " OVER ".</p> <p>Note: OPEN COOKING、 KEEP WARM、 SLOW COOK、 BRAISED function cannot change the TEXTURE.</p>

List of Other Preset Menus

Function	Usage	Timing Range Unit: min () Default time*	Texture	Compensation time#	Max Water level scale	Pressure	Appointment Time
CAKE	Make cake	00:35--00:45 (00:40)	SLIGHT COOK WELL COOK OVER COOK	1min 3min 6min	Non-Stick Pot - "RICE/ MIXED RICE" Water Level 9 Please reserve space for cake expansion	X	X
QUICK STEAM^	Steam fish, ribs, potato etc.	00:10--01:20 (00:15)	SLIGHT COOK WELL COOK OVER COOK	1min 3min 6min	Non-Stick Pot - "Steam"	70kPa	○ 02:00--24:00
SOUP	Make soup	00:15--01:20 (00:30)	SLIGHT COOK WELL COOK OVER COOK	1min 3min 6min	Non-Stick Pot - "PORRIDGE/ CONGEE " For thick soup, please reserve space for expansion	70kPa	○ 02:00--24:00
MEAT/CHICKEN	Cook meat, chicken	00:10--01:20 (00:15)	SLIGHT COOK WELL COOK OVER COOK	1min 3min 6min	Non-Stick Pot - "RICE/ MIXED RICE" Water Level 9	70kPa	○ 02:00--24:00
BEEF/MUTTON	Cook beef, mutton	00:15--01:20 (00:30)	SLIGHT COOK WELL COOK OVER COOK	1min 3min 6min	Non-Stick Pot - "RICE/ MIXED RICE" Water Level 9	70kPa	○ 02:00--24:00
BEANS/RIBS	Cook beans, tendon type	00:15--01:20 (00:35)	SLIGHT COOK WELL COOK OVER COOK	1min 3min 6min	Non-Stick Pot - "RICE/ MIXED RICE" Water Level 9 Please reserve space for beans expansion	70kPa	○ 02:00--24:00
SLOW COOK	Slow cook	00:30--24:00 (06:00)	X	X	Non-Stick Pot - "RICE/ MIXED RICE" Water Level 9	X	X
KEEP WARM	Keep Warm	X	X	X	Non-Stick Pot - "RICE/ MIXED RICE" Water Level 9	X	X
OPEN COOKING	Reduce the juice, which can be used to saute savory ingredients	00:10--00:40 (00:20)	X	X	Non-Stick Pot - "RICE/ MIXED RICE" Water Level 9	X	X
BRAISED	Cooking to Your Own	00:01--02:00 (00:20)	X	X	Non-Stick Pot - "RICE/ MIXED RICE" Water Level 9 If making beans/sticky food, such as red bean paste, curry, etc., please reserve space for expansion	70kPa	○ 02:00--24:00

*Please take the time as reference only. The actual cooking time will varies based on ingredient volume & temperature. For those function adding pressure during cooking, the timing range does not include the time of adding pressure and releasing pressure.

#Compensation time is extended depending the cooking time on the selected "Taste" and it will affects the taste of the food.

For "QUICK STEAM" function, it is recommended that food containers such as ceramic, enamel, food grade stainless steel and other high temperature resistant and non-toxic materials such as dishes and dishes should be used. The Steam rack is generally made of stainless steel. Please don't use steam rack or containers with sharp end.

Daily Check And Maintenance

For use the product safely with a longer service life, please carefully check and maintain it.

If followings occur	Solutions
<ul style="list-style-type: none"> Power cord and plug is expanded, deformation, damaged and it color is changed. One part of the power cord and plug are hotter. Power cord is flexible with discontinuous power supply. The electric pressure cooker has abnormal heating and generates bad odor. There's abnormal noise or vibration when supply power. 	Stop using, and repair it by the authorized repair center.
<ul style="list-style-type: none"> There's dust or dirt on the plug or socket. 	Remove the dust or dirt.

Upkeep

About the inner pot

Do not use the inner pot on the gas stove, or on the induction cooker or microwave oven.

Can cause deformation, discoloration or failure.

Do not knock the inner pot or fall on hard objects.

May cause damage and deformation to the outside of the inner pot.

Do not damage the fluorine resin coating on the inner surface of the inner pot.

Otherwise it will cause flaking of the fluorine resin coating on the inner surface of the inner pot.

Use a plastic or wooden spoon to prevent sticking coating on the inner bladder. Never cut food directly on the tank. • After cooking with seasonings, clean the inner pan immediately after cooling.

To prevent the "fluorine resin coating" on the inside of the inner pan from scratching or peeling, please pay attention to the following

- Do not put utensils into the inner pot, use the inner pot as a cleaning bucket
- Do not use brush and tableware washing dryer to clean.



Brush steel wool Nylon Chui Zhou



Do not clean with abrasive surface

Soft spongy surface

- Do not use detergent, bleach, etc. (Wash with neutral kitchen detergent)
- Do not use vinegar.
- Do not knock or scrape with a spoon. Do not strike from a walkoff basket.
- Do not use metal spoons or bubblers.
- Do not use the inner pan as a dishpan and do not put spoons or utensils into the inner pan.

As time goes by, the fluoro resin surface may show uneven color, but it will not affect cooking, thermal insulation or hygiene. Please feel free to use it. In addition, even if the fluorine resin into the human body, it will not cause any effects on the human body.

✘ Even if the coating on the outside of the inner pot is scratched, there is no problem in cooking and heat preservation, and it can be used normally.

When using the inner pot to wash rice, pad the cloth under the inner pot, etc., so that the bottom of the outer side of the inner pot is not easy to scratch.

Clean After Use

1. Clean after each use.
2. Before cleaning and maintenance, please unplug the power cord until the product cools.
3. Remove the lid and inner pot, clean with detergent first, then rinse well with water, and wipe dry with a soft cloth.
4. Clean the internal side of the lid with water, the seal ring, block proof cover, exhaust valve core and float valve can be removed for washing, timely and correctly install them after washing, and then dry the internal side of lid with cloth.
5. Wipe clean the cooker body with a rag, and it is prohibited to soak the cooker body in water or spray water to it.

Troubleshooting

When followings occur, it is not the cooker fault, please carefully check once before sending it for repair.

S/N	Problem	Reason	Solution
1	Difficult to close the lid	Sealing ring not installed properly	Position the sealing ring well
		The floater valve clamps the push rod	Lightly push the push rod
2	Difficult to open the lid	Float valve in the popped-up position	Press the float valve lightly with a chopstick.
		Pressure exists inside the cooker	Open the lid after the pressure is completely released.
3	Steam leaks from the lid	Sealing ring installed improperly	Install the sealing ring as required
		Food debris attached to the sealing ring	Clean the sealing ring
		Sealing ring damaged	Replace the sealing ring
		The lid is not closed correctly	Close the lid correctly
4	Steam leaks from float valve	Food debris on the float valve gasket	Clean the float valve gasket
		Float valve gasket worn-out	Replace the float valve gasket
5	Float valve unable to rise	Too little food and water in inner pot	Add water and food according to the recipe
		Steam leaks from the lid or exhaust valve	Send to the service center for repair

Troubleshooting

S/N	Problem		Reason	Solution
6	Steam comes out from exhaust valve non-stop		Exhaust valve not in sealing position	Turn the exhaust valve to the sealing position
			Pressure control fails	Send to the service center for repair
7	Power indicator doesn't light on		Power socket bad contact	Please check the power socket
8	All indicators flas	Display screen displays E1	Bottom sensor fault	Send to the service center for repair
		Display screen displays E2		
		Display screen displays E8	Pressure switch fault	Send to the service center for repair
9	Rice half cooked or too hard		Too little water	Add water accordingly
			Lid opened prematurely	After cooking cycle completes, leave the lid on for 5 more minutes.
10	Rice too soft		Too much water	Reduce water accordingly

— If the fault is not removed after above check, please contact our authorized service center for repair.

#DetailsMatter