



		RC-DZ10J		
型号 Model				
主体颜色 Color	(W)白色	(W) WHITE		
最大煮饭容量 Max. cooking capacity	1.0L(约5.5杯)	1.0L (approx. 5.5 cups)		
煮饭方式 Type	真空压力IH	Vacuum pressure IH		
气压控制 Atmospheric pressure control	0.6-1.2个大气压	0.6-1.2 atm		
内锅 Inner pot	 <p>かまど本羽釜 备长炭炉灶本羽釜 KAMADOHONHAGAMA 7mm 锅底厚度 7mm thick pot bottom</p>			
涂层 Coating	外面 Outside	含有备长炭远红外线涂层/银涂层	Far-infrared coating with Binchotan charcoal / Silver powder coating	
	内面 Inside	金刚石钛涂层	Diamond titanium coating	
连续沸腾空间, 美味更佳 Continuous boiling UMAMI space	●	●		
锅底WAVE Pot-bottom WAVE feature	● (14条)	● (14 waves)		
浸泡 Soaking	真空浸泡	Vacuum soaking		
真空烹调美味 Vacuum UMAMI	● (美味模式)	● (Delicious)		
保温时间 Keep-warm time	白米 最长40小时	White rice up to 40 hours		
菜单 Menu	煮饭功能 Course	白米·免淘米 White/Pre-washed	美味模式、标准、美味快煮、煲仔饭、锅巴饭、粥	Delicious, Regular, Quick, Mixed, Okoge, Congee
		其他 Other	糙米饭(标准、粥)、粗粮米饭	Brown (Regular, Congee), Grains
	煮饭模式(白米·免淘米) Cooking option (white rice/pre-washed rice)		美味模式 / 美味模式稍硬 / 美味模式软糯	Delicious, Delicious Hard, Delicious Sticky
	烹饪功能 Particular Cooking course		蒸菜、蛋糕、炖汤	Steam, Cake, Soup
电源 Power supply		AC 220V 50-60Hz	AC 220V 50-60Hz	
消耗电力(W) Rated power consumption (W)		1420	1420	
电源插头 Power plug		SE Type	SE Type	
外形尺寸: 宽×深×高(mm) Dimensions: Width × Depth × Height (mm)		277×364×268	277×364×268	
主体质量(kg) Mass (kg)		约9.0	Approx. 9.0	
单件尺寸: 宽×深×高(mm) Individual packing dimensions: Width × Depth × Height (mm)		329×443×316	329×443×316	
单件质量(kg) Individual packaging mass (kg)		约10.5	Approx. 10.5	
附属品 Accessories		饭勺、饭勺架、量杯、蒸架	Rice scoop, Rice scoop holder, Measuring cup, Steaming stand	
操作·显示部 Operation and display section		背光大型液晶(白色)	Large LCD with back light (white)	
使用说明书·液晶画面显示说明 Instruction manual and indication and description on LCD screen		英文、中文(简体字)、日文	English, Chinese (simplified), Japanese	

* 请与商品的销售店或特约服务店(中国)联系。请注意,在日本和中国以外的国家,不能享受保修及服务。

* Contact the store from which you purchased the product or your authorized service dealer (in China). Please note that the warranty and after-sales service are only available in Japan and China.

 东芝家电技术株式会社 家电事业统括部 Toshiba Home Technology Corporation Home Appliances Business Operation Div. 邮编959-1393 日本新潟县加茂市大字后须田2570-1 2570-1, Urasuda, Kamo-shi, Niigata 959-1393, Japan	销售方面提供亲切服务的店铺 Purchase the item from us with hospitality and good service
● 商品的颜色,可能由于印刷的原因,与实物存在若干的差异。 The product color may differ slightly from the actual one due to printing conditions. ● 商品的外观、规格、修理用性能部件等,可能会因为改良,在未预先通知的情况下变更。 The design, specifications and functional repair parts of the product may be subject to change for improvement without prior notice.	U510088

TOSHIBA

Leading Innovation >>>

2015-12

微电脑电磁真空压力电饭煲
Vacuum & Pressure IH Rice Cooker

传统羽釜设计,实实在在的美味

Traditional shape delivers the best flavor




首次在日本*
推出自动式电饭锅的
东芝最佳杰作

A masterpiece from Toshiba, the manufacturer of the first automatic electric rice cooker in Japan.*

IH 炉灶电饭煲问世

Toshiba rolls out the IH KAMADO Rice Cooker

※1955年,东芝芝浦电气株式会社发售自动式电饭锅ER-4。
*Automatic electric rice cooker ER-4 was released by Tokyo Shibaura Electric Co., Ltd. in 1955.

*
保证期
六个月
Six-Month
Warranty



在日本的大米之乡
新潟制造
Manufactured in Niigata, an area of
excellent rice in Japan



3大特色

3 Key Features

再现传统羽釜形状的 Recreates the shape of the traditional HAGAMA pot 备长炭*炉灶本羽釜 KAMADOHONHAGAMA*	通过“羽釜设计”和“大火力”烹出美味成份 HAGAMA curve and high heat bring out the flavor components 本羽釜火力全开美味升级 HONHAGAMA UMAMI boiling	独有真空技术使米饭更美味 Toshiba's unique vacuum technology delivers tastier rice 真空浸泡 Vacuum soaking
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※含有备长炭远红外线涂层 *Far-infrared coating with Binchotan charcoal

本款产品面向海外游客销售,设计采用国际规格,因此无法在日本国内使用。
Since Tourist Model is designed with international standard, it cannot be brought back to Japan and used.

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使用医疗用心脏起搏器等者请向医生咨询。
Please consult a physician if you have a medical pacemaker.

新しいモノ。
新しいこと。

by "lifenology"



表示を正しく
家電取扱い

沸腾的开水、翻滚的热气、诱人的美味
High temperature boiling, high heating efficiency, excellent flavor

传统的羽釜设计成功 再现炉灶煮饭原理及风味

KAMADO rice-cooking mechanism and flavor recreated by traditional shape

再现传统“炉灶煮饭”的羽釜效果 Applying traditional HAGAMA to modern times



炉灶煮饭的精髓在于“羽釜设计” The secret of the KAMADO rice-cooker lies in the HAGAMA curve

高空间窄口设计
Height and roundness

利用羽釜独特的弧形窄口产生强烈热对流，而高空间设计使大火力产生的“强烈沸腾力”得以持续，美味成份(米汤)均匀包裹每一粒米。
The unique roundness of the HAGAMA pot causes intensive thermal convection. The high-heat boiling is sustained by the high temperature in the high-sided upper space, coating each grain of rice with flavor components (UMAMI).

锅沿平坦
Flat brim

锁住热量，提高沸腾力。
The heat is not allowed to escape, enhancing boiling capability.

弧形釜底
Rounded pot bottom

大火力产生“强烈热对流”，使热量快速传递至每一粒米。
The high heat causes intensive thermal convection, carrying heat quickly to each grain of rice.



高度造就美味 Height is secret of flavor

通过“羽釜设计”和“大火力”烹出美味成份
The HAGAMA shape and high heat bring out the flavor components

本羽釜火力全开美味升级

HONHAGAMA UMAMI boiling

多余的上部空间使大火力
High heat in the space at the top

持续加热、连续沸腾成为可能
Delivers continuous heating and continuous boiling

连续沸腾空间，美味更佳
Continuous boiling UMAMI space

上部空间产生大量美味成份
A lavish amount of flavor components is generated in the space at the top

大量美味成份沸腾
A wealth of flavor components is produced

大量美味成份包覆每一粒米
Each grain of rice is lavishly coated with flavor components

传递至每一粒米
Reaches every single grain

东芝独自开发的内锅构造 Toshiba's unique inner pot structure

内面	金刚石钛涂层 Diamond titanium coating
	铝 Aluminum
	银涂层 Silver powder coating
	不锈钢+铁热喷涂 Stainless steel + Iron spray
外面	含有备长炭远红外线涂层 Far-infrared coating with Binchotan charcoal

易于热量传递，提高沸腾力
Conducts heat easily, enhancing boiling capacity

锅底WAVE
Pot-bottom WAVE feature



凭借东芝独有的真空技术，烹调出“炉灶风味” Toshiba's unique vacuum technology delivers the flavor of KAMADO-cooked rice

如何做出香喷四溢的米饭关键在于煮饭之前的泡米，东芝通过独创技术成功实现了“浸泡”
Toshiba's unique technology provides the pre-cooking soaking that delivers tastier rice

水分可迅速浸透至米芯
Water is absorbed into the core of each grain

真空浸泡

Vacuum soaking

真空泵吸入锅中的空气后将自动进行浸泡，因此淘米后马上便可开始煮饭。
Rice cooking can be started immediately after washing the rice as the vacuum pump draws out the air of the inner pot to automatically soak the rice.

烹出米饭美味成份
Brings out the flavor of the rice

真空烹调美味

Vacuum UMAMI ※1 (“美味模式”功能)
Delicious Course

最长达40小时保持美味
Taste is maintained up to 40 hours

真空保温

Vacuum keep-warm function

※1. 仅限“美味模式”、“美味模式稍硬”、“美味模式软糯”功能。
※2. 220V电压，室温、水温为23℃，选择“白米·美味快煮”功能煮3杯米时(根据煮饭量、煮饭模式、室温、水温、加入水量、煮饭时间而有所差异变化)。
* 压力式电饭煲内部为高压，错误的操作有可能会发生危险。请在详读使用说明书后，正确使用产品。

便捷的日常煮饭功能 Handy cooking courses

<p>可以选择3种口感， 奢华享受 Enjoy a choice of three textures</p> <p>“美味模式”功能 Delicious Course</p>	<p>美味快捷 轻松烹调 Delivers tasty rice in a short cooking time</p> <p>美味快煮功能 Quick Course 约26分钟 Approx. 26 min</p>	<p>硬硬的糙米 也松软可口 Hard brown rice can be softened</p> <p>糙米功能 Brown Course</p>
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烹调功能 Cooking course



※1. Delicious, Delicious Hard and Delicious Sticky courses only. ※2. When cooking 3 cups of rice using White/Quick course at voltage 220V and room/water temperature 23℃ (Cooking time varies depending on amount of rice cooked, cooking course, room temperature, water temperature and water amount).
* Internal parts of the pressure-type rice cooker may be under high pressure, making it dangerous if mishandled. Please read the instruction manual carefully and use as directed.