



Multi-functional Stew Cooker 多功能電子鍋

INSTRUCTION MANUAL
使用說明書

Limited Warranty

This unit is warranted against defective materials or workmanship for one year from the date of purchase (warranty is only valid with a dated proof of purchase). The warranty is valid for any manufacturing defects only. This warranty covers operational defects incurred in normal use and does not apply in the case of damage, abuse, mishandling, accident, or failure to follow operation instructions. During the one year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option). Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain the Return Authorization Number and freight prepaid with proof of purchase. We will not accept any returns of merchandise without an applicable RMA#.



MODEL: NSQ-700(7.5Qt)
MODEL: NSQ-900(9.5Qt)
MODEL: NSQ-1005E(10.5Qt)

Please read the instruction in details before use.
使用前請詳細閱讀此使用說明書。

BRIEF INTRODUCTION 概述

Thanks for purchasing the NARITA Multi-functional Stew Cooker. Please follow these simple tips to get the maximum performance and satisfaction from this appliance. Used according to our instructions, it will give you years of trouble-free enjoyment.

感謝您購買分體式微電腦多功能蒸炖煲(多功能電子鍋)。為了能够使本產品充分發揮技能、達到最好的使用效果，請您在使用之前詳細閱讀本說明書，并妥善保存以備查閱。

* SPECIFICATION 規格：

MODEL 型號	RATED VOLTAGE 額定電壓	RATED FREQUENCY 額定頻率	POWER CONSUMPTION 額定功率	CAPACITY (ceramic pot) 炖盅容量	CAPACITY (s/s pot) 不銹鋼鍋容量
NSQ-700	120V~	60Hz	650W	2.5Qt	7.5Qt
NSQ-900	120V~	60Hz	700W	3.5Qt	9.5Qt
NSQ-1005E	120V~	60Hz	700W	4.0Qt	10.5Qt

FEATURES 產品特點：

- Elegant & high quality stainless steel shell.
 - Detachable stainless steel inner pot from heating element.
 - Isolated stewing to preserve natural food fragrance & taste.
 - LED indicator & microcomputer system.
 - Cooking & preset timers for cooking program without requiring monitoring.
 - Double protection system by fuse & thermostat.
- * 不銹鋼外殼，時尚美觀，經久耐用；
- * 分體式不銹鋼煲膽，方便清洗；
- * 配置陶瓷炖盅，按照傳統隔水炖的烹調方法，極大限度地保留了食物的營養成分，保持原汁原味；
- * 數碼顯示，採用微電腦全自動控制系統，可設定和預約烹飪時間，使用方便；
- * 具有煲湯、燜炖、煮飯、煲粥、蒸煮和消毒多種功能；
- * 設有雙重防止幹燒保護，以確保使用安全。

CAUTIONS 注意事項

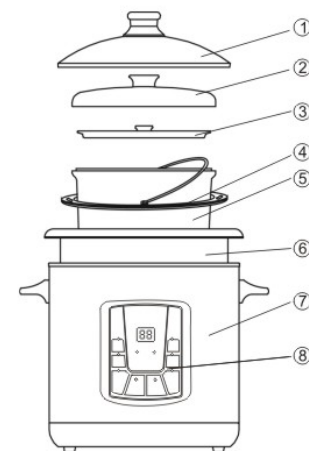
Symptoms 故障現象	Cause 原因	Solution 排除方法
The screen display E.E 數碼管窗口顯示E.E	The stainless steel pot lacks water, or the pot is not level causing the control circuit board in the cooker over-heat and shut down the warming mode. 內膽缺水或無水或者不銹鋼內膽放歪導致機內控制電路板溫度過高，控制電路切斷了加熱電源。	Add water to the pot. Wait until the cooker cools, then press "ON/OFF" button to return to "STANDBY" mode for normal operation. 補充水，待溫度下降後，按“開/關”鍵回待機狀態，然後便可重新開機工作。
	The "RICE" cooking function was used to cook other types of food and past the normal preset time for rice cooker. 選錯煮飯功能作其他功能煮食物，超過預定的正常煮飯時間而進入保護狀態。	Press ON/OFF button to stop cooking, and then press ON/OFF button again. The appliance returns to standby mode for normal operation. 按ON/OFF鍵關機後，再按ON/OFF鍵開機，就可再正常操作使用。
No "WARMING" mode, or light does not turn on 不加熱，並且指示燈無顯示。	The stainless steel pot lacks water, causing the fuse to burn out and ultimately shuts off the "WARMING" mode. 內膽無水，導致熱熔斷器熔斷，切斷了加熱電源。	Get a new fuse from an authorized service facility. 送特約維修部更換熱熔斷器。

NOTE: If the problem persists after you have tried the above solutions, take the product to an authorized service facility. Do not disassemble or repair the product yourself, this voids the warranty.

注意：如果經上述處理後，還不能夠正常工作，請送本公司特約維修，不得擅自拆修。

PARTS IDENTIFICATION 部件名稱

1. Glass Lid 玻璃蓋
2. Outer Lid of Ceramic Pot 炖盅外蓋
3. Inner Lid of Ceramic Pot 炖盅內蓋
4. Rack 炖盅托架
5. Ceramic Pot 陶瓷炖盅
6. S/S Pot 不銹鋼內膽
7. Shell 外殼
8. Control Panel 控制面板
9. Power Cord 電源綫



Control Panel 按鍵功能說明

Function

功能鍵

"FUNCTION" button enable users to select the cooking function: "RICE", "PORRIDGE", "SOUP", "STEAM", "STEW" & "KEEP WARM".

按功能鍵選擇烹飪方式，每按一下，功能燈就在飯、粥、湯、蒸、慢炖、快炖六個功能之間循環跳動顯示。

For intended cooking mode with default cooking time setting;

COOKING FUNCTION 烹飪功能	DEFAULT TIMER (hour) 電腦預設的烹飪時間
RICE 飯	-- (not adjustable)
PORRIDGE 粥	2.0 (adjustable)
SOUP 湯	3.0 (adjustable)
STEAM 蒸	1.0 (adjustable)
SLOW STEW 慢炖	4.0 (adjustable)
FAST STEW 快炖	2.0 (adjustable)



定時鍵

"COOKING TIMER" button enable users to adjust the desired length of cooking time. NOTE: Select cooking rice, the "TIMER" button is not adjustable.

按定時鍵可調整烹飪時間的長短。

*注意：煮飯檔不能更改烹飪時間，所以選擇煮飯功能後，按定時鍵無效。



預約鍵

"PRESET TIMER" button to set the time of the delay before cooking.

按預約鍵可設定延遲烹飪的時間。

COOKING OPERATION 使用方法

Please read all instructions carefully before using this cooker.
使用前請詳細閱讀本說明書。

1、PREPARATION 開機前的準備工作

- 1) DO NOT plug into power outlet before all cooking materials have been ready.
在尚未準備好烹飪的材料前，請不要將電源接通。
- 2) Before using for the first time, clean the s/s pot thoroughly by wiping with damp sponge and mild washing liquid. Rinse thoroughly. For best result, soak the pot with hot water for a few minutes. and dry the outer surface well.
用洗潔精和布將不銹鋼內膽的內外徹底擦洗乾淨。為求達到最佳的清潔效果，用熱水浸泡幾分鐘，然後將內外的殘留清水完全擦幹。
用洗潔精和布將不銹鋼內膽的內外徹底擦洗乾淨。為求達到最佳的清潔效果，用熱水浸泡幾分鐘，然後將內外的殘留清水完全擦幹。
- 3) Wash and rinse the glass lid and ceramic pot, dry well.
小心清洗玻璃蓋和陶瓷炖盅，并擦幹淨。
- 4) Place s/s inner pot into the multi cooker, and slightly turn the s/s inner pot to make sure it is level and sitting in the middle of the cooker, and sitting in a good contact with heater.
將不銹鋼內膽放進蒸炖煲體內，輕輕的左右轉動不銹鋼內膽，使不銹鋼內膽的鍋底和加熱板密切的接觸到，并盡量將其放正中間。
- 5) Use as stewing 用炖盅炖湯的使用方式
Put food materials into the ceramic pot and add the sufficient water, cover the ceramic inner and outer lids. Add water to the stainless steel pot between MIN and MAX level, then insert the ceramic pot with rack into the s/s pot and cover the glass lid.
往不銹鋼內膽中注入清水至“MIN”與“MAX”之間的水位。把備好的湯料放入陶瓷炖盅內，注入適量清水，蓋好內外蓋，然後將陶瓷炖盅套進炖盅托架，放入不銹鋼內膽裏，再蓋上玻璃蓋。



Caution 注意事項

Before put the ceramic pot into s/s pot, add water into the s/s pot.
放如陶瓷炖盅之前，先加水進不銹鋼內膽中：

- Make sure the amount of water not less than the “MIN” level
加水不能低於最低水位線“MIN”。
- Make sure the amount of water not more than the “MAX” level.
加水不能超過最高水位線“MAX”。



- ★ To save time, boiling water can be added into the s/s pot.
由于炖是低功率炖煮，為節省時間可加入熱水

CAUTIONS 注意事項

Dry-Cooking Prevention 幹燒保護

1. If the screen displays “E.E”, it may indicate the following problems;
Dry-Burning caused by lack of water;
The stainless steel pot is not level with the heater plate, causing the control circuit board in the cooker to be over-heated;
The “RICE” cooking function is used to cook other types of food and past the normal preset time for rice-cooking mode.
All of above problems will trigger the double-protection sensor in the cooker to stop warming.
如果數碼管上出現顯示“E.E”的情況，可能是幹燒或不銹鋼內膽放偏導致機內控制電路板溫度過高或者誤用煮飯檔作其它功能檔烹飪食物超過煮飯時間，而進入保護狀態，此時多用鍋停止加熱。
2. Solutions: Wait until the temperature in the cooker cools, then slowly add water to the stainless steel pot (for dry cooking), or make sure the stainless steel pot is level in the cooker (if it is tilted). Press “ON/OFF” key to cancel the double-protection mode first, and then press the “ON/OFF” key again to return to the normal cooking function.
待溫度降低後，向不銹鋼內膽加水（如果幹燒）或放正不銹鋼內膽（如果不銹鋼內膽放偏），按“開/關”按鍵能退出保護狀態，然後再按“開/關”按鍵就能正常開機烹飪。

Trouble Shooting 常見故障及排除方法

Symptoms 故障現象	Cause 原因	Solution 排除方法
After plugging in the power cord, the “POWER” light is not ON 插上電源綫插頭，按下NO/OFF鍵後指示燈無顯示。	The cord plug and power outlet are not connected properly, or the voltage is too low. 插頭、插座接觸不良或電源電壓過低。	Make sure the plug of the cord is inserted securely into the power outlet, and check the power voltage. 重新插好插頭，檢查電源電壓使之符合240V±10%。
The hand tingles when it touches the outer surface of the cooker 手觸外殼有發麻的感覺。	The power cord plug is not inserted properly into a grounded polarized power outlet. 電源插座中沒有接地。	The power cord plug must be inserted fully into a grounded polarized power outlet. 請合格的電工，檢查家中的電源插座，并可可靠地接好接地綫。

CAUTIONS 注意事項

- 在接通電源線之前，請確認當地電壓與電器工作電壓相符，電源插座必須接地極，并按電工要求安裝。
- 使用時應將多用鍋放置于水平、通風、乾燥的地方。



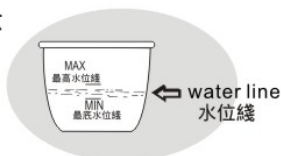
- 使用前請檢查不銹鋼內膽外表面是否清潔、無雜物。
- 清潔鍋體時，請用濕布抹擦，以免鍋體的電器部分受潮。



- 不銹鋼內膽中無水的情況下，或不銹鋼內膽沒放入鍋體時，不允許接通電源，以免損壞多用鍋。
- 烹飪過程中，玻璃蓋排氣孔溫度較高，請勿靠近排氣孔或直接觸摸，以免燙傷。



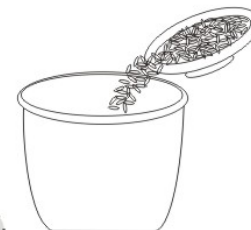
- 烹飪好食物後，請小心移動，避免意外失手跌落、造成燙傷皮膚及其它傷害。
- 陶瓷炖盅是陶瓷器皿，屬於易碎品，慎防與硬物碰撞或從高處跌落造成破碎。
- 不要把多用鍋的電器部分受潮或在水中浸洗，否則會直接影響到電器部分的絕緣性能，從而造成漏電或短路。
- 向多用鍋不銹鋼內膽中注入的水量不得超越不銹鋼內膽容量的80%，當用炖功能時，注入水量不能超過不銹鋼內膽的最高水位線。



- 取出食品時，謹防煲內高溫，防止灼傷事故。
- 注意使用過程中避免因炖盅溫度冷熱劇烈變化，而引起爆裂。
- 如在使用多用鍋時發生異常情況，請到指定維修點維修，請勿自己維修。
- 如果電源軟綫損壞，必須用專用軟綫或從其製造廠或維修部買到的專用組件來更換。

COOKING OPERATION 使用方法

- 6) Use as cooking soup, porridge and rice
煲湯、煲粥和煮飯的使用方式
Put food materials into the s/s pot, add the proper water and place the glass lid over.
將調理好的食物直接放入不銹鋼內膽中，按需要加入適當的水，蓋上玻璃蓋。



⚠ Caution 注意事項

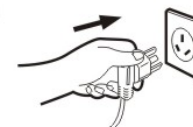
The max amount of water and food should not be more than 80% of the capacity of s/s inner pot when cooking.

所加的食物和水不可超過不銹鋼內膽容量的80%。

* COOKING RICE: 1 cup of water for 1 cup of rice.

* 煮飯時，米與水量的比例是1:1。

2. Plug power cord into the grounded socket, there is a “beep” sound. Press ON/OFF button, the POWER indicator turns on. The appliance turns to stand by. 接通電源後，響一聲提示音。按ON/OFF鍵開機，電源指示燈亮，此時可進行功能選擇。



3、SELECT FUNCTION 選擇功能操作

Press respective button to select cooking function from “RICE”、“PORRIDGE”、“SOUP”、“STEAM”、“STEW” and “QUICK STEW”. The corresponding indicator light and timer indicator light are both on. The digital screen displays setting time. The selected function indicator will blink for 10 seconds, and then remains on, The appliance starts cooking with full power. When there are 3 “beep” sounds, the appliance turns into half power cooking process.

按“FUNCTION”鍵選擇需要的烹飪方式。每按一下轉換至下一個功能檔，功能檔在飯、粥、湯、蒸、慢炖、快炖六個功能檔之間有序循環。選擇了某一功能檔後，相對應的功能指示燈亮起，并且該功能檔默認設置的烹飪時間會在顯示窗口上顯示，定時指示燈亮（若選擇煮飯檔，則定時指示燈不亮）。蒸炖煲開始以全功率烹飪，選擇的功能指示燈一直閃動。當蒸炖煲進入半功率烹飪程序後，會有3聲提示音。

COOKING OPERATION 使用方法

4、ADJUSTMENT OF COOKING TIME 調整烹飪時間的操作

For any function selected (except rice), the default cooking time can be adjustable as desired. After setting, cooking will start and the timer starts counting down. Press COOKING TIMER button once will increase cooking time by 0.1 hour (6 minutes). Press and hold COOKING TIMER button will increase cooking time by 1.0 hour.

Continue holding the button when the timer reads "9.0" will reset the time to 1.0 hour. Additional press when the timer reads "9.9" will reset the time to 0.5 hour.

如果你需要加長或縮短烹飪的時間，請按功能鍵選擇好烹飪方式後，再按"COOKING TIMER"鍵調整烹飪的時間長短。按"COOKING TIMER"鍵一次，定時時間增加0.1小時，按住"COOKING TIMER"鍵不放，定時時間連續增加1小時。設定之後，蒸炖煲開始烹飪，並且顯示窗口的數字開始倒數。

5、ADJUSTMENT OF DELAY COOKING TIME 設定預約烹飪時間

PRESET TIMER enables delay in cooking from 0.1 to 9.9 hours. After selected function & cooking time, press PRESET TIMER to adjust the delay time. For instance, before going to bed at 10:00pm you may select PORRIDGE (default cooking timer 2.0 hours) and set the delay timer at 6 hours to instruct the cooker to start cooking at 4:00am the next morning and complete cooking at 6:00am.

如果不想馬上進行烹飪，可在選擇烹飪方式後（顯示窗口顯示的定時時間還在閃動時）按"PRESET TIMER"鍵設定預約烹飪時間，顯示窗口顯示設置的預約時間。當預約時間倒計時結束後才開始正式加熱烹飪，並且顯示窗口由顯示預約時間變成顯示定時時間。

舉例：如果想要早上6點起床時就能有滾燙的粥喝，晚上10點睡覺前，可在選擇煲粥的功能之後，按"PRESET TIMER"鍵不放直到顯示窗口顯示6.0(6小時)即可。此時可安心入睡，明天早上起床就有熱騰騰的粥喝了。

6. When cooking is completed, the appliance will automatically turn to the keep warm mode to hold the temperature of food at 75°C. The indicator of "KEEP WARM" turns on with 5 beep sound, and the screen shows time from 0.0 to 9.9. When the time is up to 9.9 hours, the buzzer will sound 10 times and the appliance turns to stand by.

各種功能都是智能化自動進行。當烹飪結束後，蒸炖煲響5聲提示信號并自動進入保溫狀態，保溫指示燈亮，顯示窗口由顯示定時時間變成顯示保溫時間。保溫時間自動累加，當超過9.9小時後自動回到待機狀態。

CAUTIONS 注意事項

- Ensure the local voltage fit to the cooker and the socket must be grounded.
- The cooker must be placed on level surface. Keep the pot away from the fire.
- Do not touch the surface of cooker and lid when cooking. Close supervision is required when the cooker is used near children.
- The power cord is unique for the cooker. If the cord is damaged, the new one can be purchased through us or our after-services stations.
- Do not immerse the body of the cooker into water. Clean the body of cooker with cloth. Ensure the environment is well-ventilated and dry.
- Ensure the cooking time is set properly to avoid the cooker stopping work due to evaporation of all water. Ensure the amount of food and water not less than the 'MIN' level.
- Ensure the amount of food and water not more than the 'MAX' level during double boiling.
- Do not over-fill the stainless steel pot with water. The amount of water should not be more than 80% of the capacity of the s/s pot when cooking.
- It's normal that there is fitful sound of boiling during operation.
- Do not deep fry food in the cooker.
- Do not heat the ceramic pot directly on a stove. Clean the ceramic pot only when it colds down.
- During cooking, the outer shell of cooker is hot, do not touch it. Always use handles to carry the cooker.
- Use extreme caution when handling the heated stainless steel inner pot and ceramic inner pot of the cooker. Always wear protective oven mitts.
- Unplug the socket completely when not in use or before cleaning.

