



多功能電燉鍋

MULTI-FUNCTION ELECTRIC STEW COOKER

使用說明書

OPERATION INSTRUCTIONS

型號

(MODEL) : NSQ-710 (7L)

NSQ-1009 (10L)



使用產品前請仔細閱讀本使用說明書，並妥善保管。

Please read these instructions carefully before use and keep them handy for future reference.

概述

感謝您購買分體式微電腦多功能電子鍋，為了能夠使本產品充分發揮技能，達到最好的使用效果，請您在使用前詳細閱讀本說明書，並妥善保存以備查閱。

規格

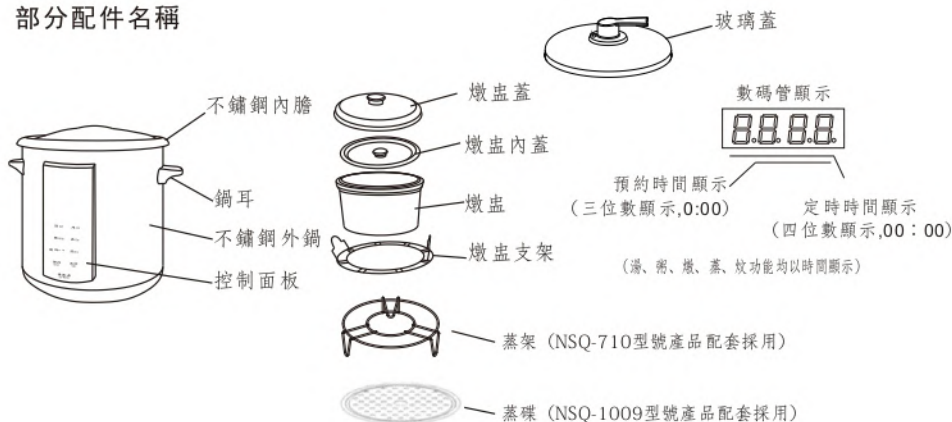
型號	電壓	頻率	功率	容器容量
NSQ-710	120V	60 Hz	800W	7L/2.5L不銹鋼內鍋/陶瓷內鍋
NSQ-1009	120V	60 Hz	900W	10L/4.0L不銹鋼內鍋/陶瓷內鍋

产品特点

- ❖ 不銹鋼外殼，時尚美觀，經久耐用；
- ❖ 分體式結構不銹鋼煲膽，方便清洗；
- ❖ 配置陶瓷燉盅，按照傳統隔水燉的烹調方法，完美的保留食物的營養成分，保持原汁原味；
- ❖ 數碼顯示，採用微電腦全自動控制系統，可定時和預約烹飪時間，使用方便；
- ❖ 具有煲湯、煲粥、煮飯、燉、蒸、炊，一煲多用；
- ❖ 設有雙重安全保障，防止乾燒、防超溫保護，以確保使用安全。

配件名稱

部分配件名稱



按键功能说明

按功能键选择烹调方式，汤、煲粥、煮饭、焗、蒸、炖六个功能



烹飪功能	電腦預設的烹飪時間	定時
開機	-OFF	—
關機	----	—
保溫	b000	—
煲湯	2.5小時	按一次定時鍵增加0.5小時· 最少0.5小時/最長4小時
煲粥	2.0小時	按一次定時鍵增加0.5小時· 最少0.5小時/最長4小時
煮飯	-F1	—
焗	4.0小時	按一次定時鍵增加0.5小時· 最少0.5小時/最長6小時
蒸	20分鐘	按一次定時鍵增加5分鐘· 最少20分鐘/最長2小時
炖	2.0小時	按一次定時鍵增加0.5小時· 最少0.5小時/最長4小時

定時與加減鍵

在定時狀態下單按加鍵每次增加一分鐘，加鍵按住不放可快速遞增；單按減鍵每次減一分鐘，減鍵按住不放可快速遞減

❖ 煮飯不能更改烹飪時間，選擇煮飯功能後按定時鍵無效

預約

先設定烹飪功能，預約鍵每按一次增加1小時，數碼螢幕顯示1:00, 2:00, 3:00, 以此類推為預約時間，最短1小時，最長9小時

使用方法

使用前請詳細閱讀本說明書

1. 開機前的準備工作

- 1) 在尚未準備好烹調食物前，請不要將電源接通
- 2) 用洗潔精和布將不銹鋼內膽的內外徹底擦乾淨。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乾
- 3) 小心輕清洗玻璃蓋和陶瓷燉盅，並擦乾淨

4) 將不鏽鋼內膽放進煲體內，輕輕的左右轉動不鏽鋼內膽，使不鏽鋼內膽的鍋底和加熱板密切的接觸到，並盡量將其放正中間

❖ 在不鏽鋼內膽中注入適量清水與材料，煲湯、煲粥、炆加水不能超過最上面的一條最高水位線 (MAX)



❖ 燉加水不能超過最下面一條最高水位線 (MAX)

❖ 蒸加水為最下面一條最高水位線 (MAX) 的一半 (約4碗水)

5) 用燉盅燉湯的使用方式：將不鏽鋼內膽中注入清水不可超過下面一條最高水位線 (MAX)。把備好的湯料放入陶瓷燉盅內注入適量水，蓋好燉盅內外蓋，然後將陶瓷燉盅套進燉盅支架放入不鏽鋼內膽裏，蓋上玻璃蓋

❖ 由於燉是低功率燉煮，為節省時間可加入熱水

6) 煲湯、煲粥、煮飯的使用方式：將調理好的食物直接放入不鏽鋼內膽中，按需要加入適當的水，蓋上玻璃蓋。

▲注意！！所加的食物與水不可超過不鏽鋼內膽容量的80%

煮飯時，米和水量的比例約1:1.2

2. 接通電源

響一聲提示音，數碼螢幕顯示 “——”

按保溫/開關鍵開機，所有功能鍵指示燈亮綠色，數碼螢幕顯示 “—OFF”

此時可進行功能選擇。

3. 選擇功能操作

按所需功能鍵選擇需要的烹調方式。選擇功能後相對應的功能指示燈閃爍，並且該功能默認設置的烹飪時間會在數碼螢幕上顯示，選擇的功能指示燈一直閃動5秒後，所選烹飪功能亮紅色開始烹飪

4. 調整烹飪時間

如果你需要增加或減少烹飪的時間，請按功能鍵選擇烹飪的功能後，再按 “一或+” 鍵調整烹調的時間長短。

5. 設定預約烹飪時間

如果不想馬上進行烹飪，可在選擇烹飪方式後5秒內(數碼螢幕顯示的烹調時間還在閃動時)按預約再按 “一或+” 鍵設定預約烹飪的時間，第一個數碼螢幕顯示的數字為設置的預約時間。當預約時間到計時結束後才開始正式加熱烹飪，並在數碼螢幕顯示預約時間變成電腦預設烹飪時間。

舉例：如果想要早上六點起床就有滾燙的粥喝，晚上十點睡覺前，可選擇煲粥的功能之後，按 “預約” 和 “一或+” 鍵設置預約時間6小時即可。


6. 烹飪完成

各種功能都是智能化自動進行。當烹飪結束後，功能烹飪完成響5聲提示信號並自動進入保溫狀態，保溫指示燈亮綠色，數碼螢幕顯示 “b000”

注意事項

產品安全注意事項

 一般禁止
Ordinary Prohibition

 拆分禁止
Disassemble Prohibition

 濕手觸摸禁止
Wet Hand Prohibition

 濕水禁止
Wet Water Prohibition

 觸摸禁止
Contact Prohibition

 強制禁止
Compulsory Prohibition

· 請勿讓兒童使用本產品
和放置在兒童不能接觸
的地方使用。



· 請勿用濕手直接接觸
電源插座或電源線，
以免發生觸電危險。



· 請將此產品存放在通
風乾燥處，不可置於
潮濕處使用，產品煲
身不可浸放水中清洗。



· 不可用力拉扯電源線
或使用電源提攜、移
動產品，以免損壞產
品。



· 本產品在工作時，切
勿以任何物品覆蓋機
身，以免產品過熱產
生危險。



· 請將本產品放置在水平
的檯面上使用，不可放
置於傾斜角大於5度的
平面上使用。



· 本產品限於家庭範
圍內使用，不可用
於商業用途。



· 請勿自行拆卸或改裝機
內任何零件，以免產生
危險。如若自行拆卸后，
保修期將作廢。



· 此產品不要置於火爐
上燃燒，不宜置於易
燃易爆物品附近使用。



· 如產品電源線損壞，必須
立即停止使用，并送與有
資質的維修部或本公司售
後維修部維修后方可使用。



· 請使用與本機銘牌標識
相符并帶有良好接地的
電源插座。
(120V/60Hz)



· 如果長期不使用本產
品，請將其電源插頭
從電源插座上拔下。



使用前的清潔步驟：

- ❖ 清潔前請確認本產品沒有接通電源。
- ❖ 陶瓷燉盅、陶瓷內膽，玻璃蓋為易碎品，不鏽鋼內膽，清潔時請輕拿輕放；此配件可浸入水中清洗，如有需要，可使用中性清潔劑清洗。
- ❖ 底座主機為機電部分，切勿浸入水中清洗。必要時可使用濕抹布擦拭乾淨，並晾乾再使用。

使用注意事項：

- ❖ 開始使用時請確保產品沒有任何損壞，否則請立即停止使用。
- ❖ 將乾淨的底座放在平整的檯面，擦乾煲體外表水漬，仔細檢查不鏽鋼內膽與發熱板，確保其表面無異物后，將湯煲平放在底座上并左右轉動幾下，以保證不鏽鋼內膽與發熱板充分接觸。
- ❖ 陶瓷燉盅和燉盅均為陶瓷，屬易碎品，使用過程輕拿輕放，以防損壞。
- ❖ 煲蓋為陶瓷體或玻璃製品，屬易碎品，使用過程輕拿輕放，以防損壞。
- ❖ 當煲體內的煲膽裝有水或物料時，整體重量較重為確保安全，請在煲體處於冷（溫）態下，先小心地拿開煲膽后再搬移煲體。

水垢清潔方式：

- ❖ 碳酸鈣是水中無害的天然礦物質，當水煮沸時可能變得明顯，使不銹鋼鍋內的水在沸騰時混濁或油膩，是由碳酸鈣引起的，為盡量減少水垢，請清空不銹鋼內膽並在每次使用後徹底沖洗。
- ❖ 建議使用白醋與水煮沸除去水垢，放置過夜後徹底沖洗不銹鋼內膽，可以讓不銹鋼表面保持明亮

溫馨提示

本產品在使用時，如發出“砰…砰…”聲，是因為水漬沒有擦乾，或煲體在水中浸泡時間過長，煲體內所含水份在加熱時產生蒸汽所致，幾分鐘後會自動消失，請放心使用。

提示：

- ❖ 本產品在工作或剛工作完成時，產品表面溫度較高，請不要手直接接觸本產品，以防燙傷。
- ❖ 體能不足者（包括兒童）、精神不健全者和沒有經驗和相關知識的人士必須在其監護人的指導下使用。
- ❖ 乾燒保護：當烹調功能開始，不銹鋼內膽沒有足夠水煲體過熱時，出現警示音“嗶”且數碼熒幕顯示E1，此時請斷電拔除電源。待冷卻後加水並插上電源線重新啟動。

故障代碼

代碼	故障原因	處理方法
E1	煲膽底或發熱板表面有異物	斷電等發熱盤冷卻下來清除異物
	煲膽沒有足夠的水	斷電等發熱盤冷卻下來再加水
	煲膽沒放好與發熱盤接觸不良	斷電等發熱盤冷卻下來再放平煲膽使用
	測溫頭短路或電路板故障	送維修部維修
E2	測溫頭短開或電路板故障	送特約維修部

誤操作處理：

當您操作過程錯誤或產品已進入工作後須改變使用功能時，可按“保溫/開關”鍵，讓機體關機後重新開始設定即可。

BRIEF INTRODUCTIONS:

Thank you for purchasing the Narita Multi-Function Stew Cooker. Please follow these simple tips to get the maximum performance and satisfaction from this appliance. Use according to our instructions and it will give you years of trouble-free enjoyment.

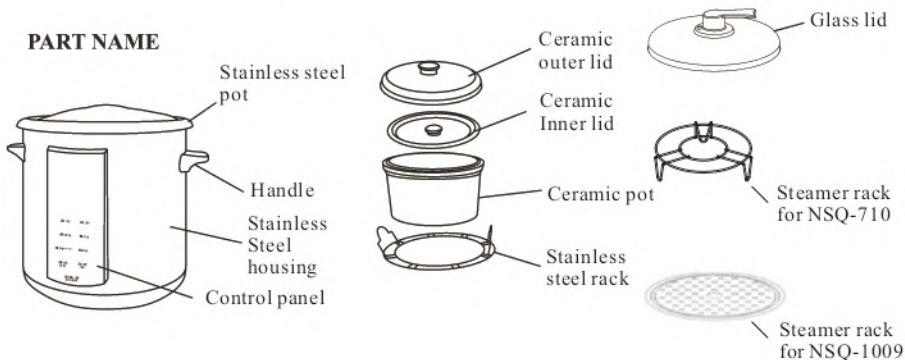
SPECIFICATION:

MODEL	RATED VOLTAGE	RATED FREQUENCY	POWER CONSUMPTION	CAPACITY
NSQ-710	120V	60Hz	800W	7.0L/2.5L stainless steel pot/ceramic pot
NSQ-1009	120V	60Hz	900W	10L/4.0L stainless steel pot/ceramic pot

FEATURES:

- ◇ Elegant and high quality stainless steel housing
- ◇ Detachable 18/8 stainless steel inner pot from heating element
- ◇ Isolated stewing to preserve natural food fragrance and taste
- ◇ LED indicator and microcomputer system
- ◇ Cooking and preset timers for cooking programs without requiring monitoring
- ◇ Double system protection with fuse and thermostat

PARTS IDENTIFICATION:



SAFETY PRECAUTIONS:



一般禁止
Ordinary Prohibition



拆分禁止
Disassemble Prohibition



湿手触摸禁止
Wet Hand Prohibition



湿水禁止
Wet Water Prohibition



触摸禁止
Contact Prohibition



强制禁止
Compulsory Prohibition

- ◇ Always keep the appliance and power cord out of the reach of children.
- ◇ To prevent electric shock, do not touch the socket or power cord with wet hands.
- ◇ Confirm that the local voltage is appropriate for this cooker. The power socket must be grounded.
- ◇ The cooker must be placed on a level surface. Keep the pot away from high heat or fire.
- ◇ Do not touch the surface of the cooker or lid when cooking. Close supervision is required when the cooker is used near children.
- ◇ The power cord is unique for this cooker. If the cord is damaged, please contact the customer service department to have our certified technician repair it.
- ◇ Do not immerse the body of the cooker in water. Clean the body of the cooker with a wet cloth. Ensure the environment is well-ventilated and dry.
- ◇ Ensure the amount of food and water is not more than the 'MAX' level during cooking.
- ◇ Do not over-fill the stainless steel pot with water. The amount of water and food should not be more than 80% of the capacity of the stainless steel pot when cooking.
- ◇ It is normal that there are fitful sounds when 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 cools down.
- ◇ During cooking, the outer shell housing of the 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.
- ◇ This appliance is for household use only.

CONTROL PANEL:

FUNCTION button enables users to select the cooking function: "SOUP", "PORRIDGE", "RICE", "STEW", "STEAM" and "BRAISE"

For intended cooking mode with default cooking time settings:



COOKING FUNCTION	DEFAULT TIMER (HOUR)	TIMER SETTING
TURN ON	-OFF	—
TURN OFF	----	—
KEEP WARM	b000	—
SOUP	2.5 Hour	PRESS 'TIMER' ONCE TO INCREASE 0.5 HOUR, MAX. 4 HOUR
PORRIDGE	2.0 Hour	PRESS 'TIMER' ONCE TO INCREASE 0.5 HOUR, MAX. 4 HOUR
RICE	-F1	NOT ADJUSTABLE
STEW	4.0 Hour	PRESS 'TIMER' ONCE TO INCREASE 0.5 HOUR, MAX. 6 HOUR
STEAM	20 MINS	PRESS 'TIMER' ONCE TO INCREASE 5 MINS, MAX. 2 HOUR
BRAISE	2.0 Hour	PRESS 'TIMER' ONCE TO INCREASE 0.5 HOUR, MAX 4 HOUR

TIMER AND “- or +”

“TIMER” button and “- or +” enables users to adjust the desired length of cooking time by min. NOTE: When selecting the RICE cooking function, the “TIMER” button is not adjustable.

PRESET TIME:

Use “PRESET” button and “- or +” to set the time of the delay by hour duration before cooking, max. 9 hours

COOKING OPERATION:

Please read all instructions carefully before using this cooker.

1. PREPARATION

- 1) DO NOT plug into power outlet before all cooking ingredients have been prepared and ready.
- 2) Before using for the first time, clean the stainless steel inner pot in and out thoroughly by wiping with a damp sponge or cloth with mild washing detergent.
- 3) Wash and rinse the glass lid and ceramic pot. Make sure to dry well.
- 4) Place the stainless steel inner pot into the multi-cooker while slightly turning the stainless steel inner pot to ensure proper contact and connection. The inner pot must be leveled and sitting in the middle of the cooker making sufficient contact with the heating element.
Use the stainless steel pot to cook soup, porridge or braise. Make sure the amount of water is not filled more than the top 'MAX' level.
Use the stainless steel pot to steam: Make sure the amount of water is not more than the lower 'MAX' level.
- 5) Use for stewing:
Put the cooking ingredients into the ceramic pot and add the necessary amount of water. Cover inner pot with the ceramic inner and outer lids. Add water to the stainless steel pot no more than 2/3 of the lower MAX level, then insert the ceramic pot with the rack into the stainless steel pot and cover with the glass lid.
*To save time, boiling water can be added into the stainless steel pot
*Before putting the ceramic pot into the stainless steel pot, add water into the stainless steel pot first
- 6) Use for cooking soup, porridge, braise or rice :
Put the cooking ingredients into the stainless steel pot, add the proper amount of water, then cover with the glass lid.
* CAUTION: The max amount of water and food should not be more than 80% of the capacity of the stainless steel inner pot when cooking.
* COOKING RICE : 1.2 cup of water for 1 cup of rice.

2. CONNECT POWER:

Plug power cord into the grounded socket. There is a "beep" sound and the digital screen display will show "----". Press the ON/OFF button and all the function indicators will turn on. The digital screen display will show "-OFF". The appliance is now in standby mode.



3. SELECT FUNCTION

Press the respective button to select the function of "SOUP", "PORRIDGE", "STEW", "STEAM", "RICE", or "BRAISE".

The corresponding indicator light is on. The digital screen displays the default time settings. The selected function indicator will blink for 10 seconds and then remain on. The appliance starts cooking with full power.

4. ADJUSTMENT OF COOKING TIME

For any function selected (except rice), the default cooking time can be adjusted as desired. After setting, cooking will start and the timer will start counting down. Pressing "Timer" then pressing "– or +" button once will adjust cooking time by 1 minute. Pressing and holding "– or +" button will adjust cooking time by 10 minute intervals. Continuing to hold the button down when the timer reads "1.0" will increase intervals by 1 hour.

Only pressing "Timer" button once will adjust cooking time by 30 minutes

5. ADJUSTMENT OF PRESET / DELAY COOKING TIME

PRESET TIMER enables delay in cooking by 1 hour and up to 9 hours. After selecting function and cooking time(when the display cooking time is blinking), press PRESET and "– or +" to adjust the delay time (the first display number will be the preset time). For instance, before going to bed at 10:00 PM, 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 4:00 AM the next morning and complete cooking at 6:00 AM.

6. FINISH COOKING

When cooking is completed, the appliance will automatically turn to keep warm mode. The indicator of "KEEP WARM" turns on with 5 beeping sounds and the digital display will show "b000".

CLEANING:

Before cleaning, please take the plug out of the power socket and unplug the cord. The ceramic stew pot, ceramic inner pot and the glass lid are fragile. Clean everything carefully including the stainless steel inner pot. Use neutral detergents to clean if necessary.

Never immerse the motor base into water. Wipe the motor base with a slightly moist and soft cloth. Dry the base appropriately.

WATER SCALE AND REMOVAL:

There may be a case that the water inside the stainless steel pot appears cloudy or greasy when boiling. This is caused by calcium carbonate, a harmless naturally occurring mineral within the water and may become apparent when water is boiled. To minimize the scale build up, empty the stainless steel pot and rinse it thoroughly after each use.

It is suggested to remove the scale by boiling water with a mixture of white vinegar and leaving it overnight, Then rinse the stainless steel pot thoroughly.

ATTENTION:

Always keep the bottom of the stainless steel pot and the heating plate CLEAN and DRY, any foreign substance between them will cause the stew cooker to malfunction.

Do not damage or dent the stainless steel to avoid the stew cooker from burning out.

WARNING:

Beware of the hot surface while the appliance is in operation or just finished, do not touch it directly.

People with limited physical, sensorial or mental capabilities, or uninformed or inexperienced persons (including children) are not permitted to use this appliance, except when supervised by a person responsible for their safety or are instructed by this person on exactly how to use this appliance.

TROUBLESHOOTING:

Code	Problem	Solution
E1	Object on base and/or heating element	Power off, clear the object after heating element cools down
	The stainless steel pot does not have enough water.	Unplug the power cord, add water into the stainless steel pot. Wait until the cooker has cool down, then plug in the power cord to return to the normal operation.
	Inner pot misplaced and hot connected to heating element properly	Power off, check the pot to make sure it is secured into position after heating element cools down
	Temperature probe or circuit board failure	Send to authorized service center
E2	Temperature probe or circuit board failure	Send to authorized service center

Solution for mal-operation:

If you choose other functions or mal-operation while the cooker is in operation, please restart the cooker by pressing 'KEEP WARM/OFF' button. Press the button

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.** (Please pack your product well; we will not be responsible for damages incurred as a result of improper packing.) We will not accept any returns of merchandise without an applicable RMA#.