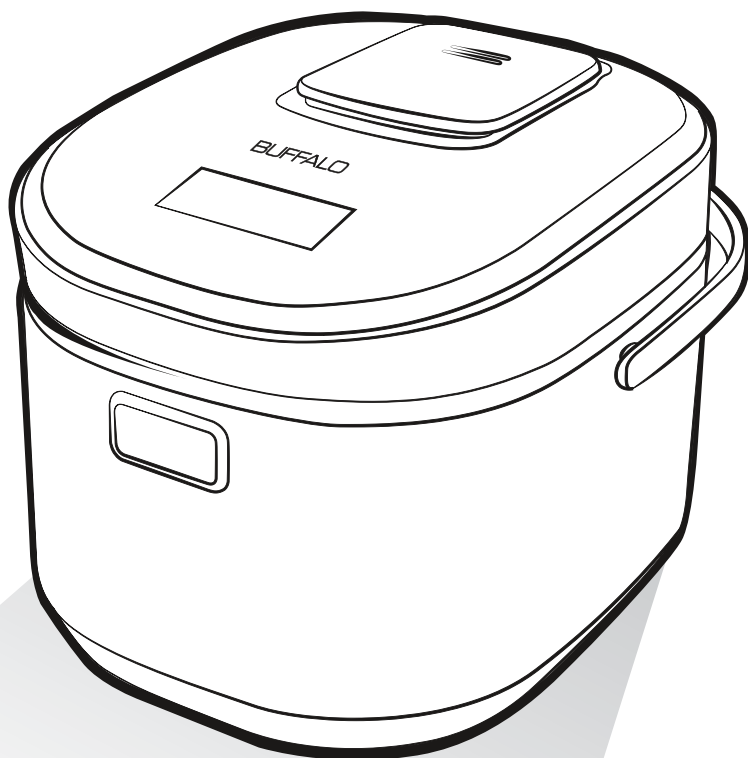




BUFFALO
— since 1957 —

INSTRUCTION MANUAL



BUFFALO IH

Smart Cooker

Instruction for Use

Read this user manual carefully before you use the appliance and save it for future reference.

Design and specifications are subject to change without prior notice. In case of print errors, omissions or misunderstanding. We reserve the right of final interpretation of this user manual.

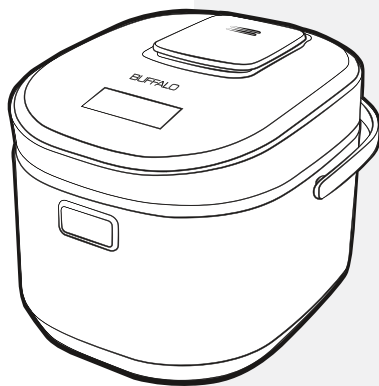
Content

USER MANUAL

1. Precautions
2. Specifications
3. Features
4. Cleaning Tips
5. Cleaning and Maintenance
6. Electrical Principles
7. Name of Components
8. How to use
9. Cook Functions
10. Set up (Preset Timer)
11. Assembly / Disassembly of Steam Valve
12. Troubleshooting
13. Error Code Manual

BUFFALO IH

Smart Cooker



Precautions

In order to safely and correctly use this product, please pay attention to following precautions.

1. Do NOT disassemble and repair this product on your own. If a repair is needed, please contact Pacific Kitchen Life @ 888-833-8833.
2. Ensure no flammable materials nearby. Do not use in extremely humid environment.
3. Ensure power cord is properly plugged to avoid any accident arising from electric shock, short circuit or fire.
4. Never allow children to operate the cooker nor allow infant nearby to avoid electric shock burn or related accidents.
5. Don't move the cooker in use. Unplug the power cord before moving.
6. Unplug the power cord when not in use.
7. NEVER cover the air vent of the cooker in use and put any object on its cover to avoid any damage or accidents.
8. Refrain from touching the inner cover, air vent, inner pot or heating coil during or after cooking.
9. Don't put the inner pot over cooktop or other heating equipment directly to avoid deformation.
10. Assemble the overflow steam valve on the upper cover properly before use to avoid burning or damage to the cooker.
11. Unplug the power cord before cleaning the cooker. Never sink it into water.
12. If the power cord is damaged, please replace it with the equivalent from its manufacturer or any service store. Don't disassemble it by yourself.

Specifications

Model	Power supply	Rated power	Rated capacity	Cooking capacity (Cups)
BUFFALOIH15	120V	1000W	1.5L	8 Cups
BUFFALOIH18	120V	1000W	1.8L	10 Cups

Features

1. Full IMD touch control panel design.
2. Micro intelligent controller that automatically measures rice quantity, and allows cooking with intelligent temperature controls and micro-pressure stew that keeps natural nutrition and original taste.
3. New Technology Prevents Overflowing, Prevent Overcooking, Prevent Sticking, Prevent Electric Leakage and Anti-Slip Preventions.
4. The inner pot is made of Buffalo Clad which is resistant to oxidation, non-stick and has no chemical coating.
5. 1-hour intelligent power-cut memory function that prevents power failure.
6. Sensor-based circuit protection that assures safety.
7. 11 Distinct cooking functions to meet diverse tastes.
8. 24-hours timer preset functions.

Cleaning Tips:

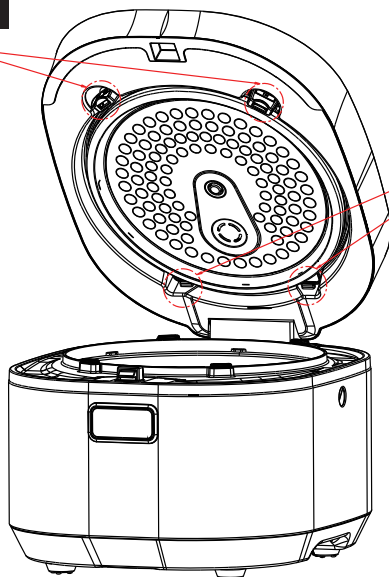
1. Disassemble the inner lid and steam valve, rinse thoroughly and dry before putting back.
2. Wipe and clean the inner with a damp cloth
3. Open the lid, remove the inner lid and rinse it with cold or warm water.
4. Use a damp cloth to repeatedly wipe the dirt such as rice, porridge or soup residue on the inner lid to keep the inner lid cleaned.
5. Rinse the inner lid with water. After rinsing, wipe off the moisture of the inner lid cover with a damp cloth and then assemble it back to the cooker.
6. Remove the inner pot. Use cold or warm water to soak in the pot in order to soften the rice or oil inside the inner pot. If there is oil after boiling soup, add some cleaning detergents. Wipe the rice or oil stains in the inner pot repeatedly, then rinse off with water. ok to use steel wool.

Cleaning And Maintenance

1. During the cooking process, if there is any improper operation such as water overflow. Switch off the power of the rice cooker immediately, use a damp cloth to dried up the spilled water and then wipe it off with a wet towel.
2. The IH smart cooker CANNOT be soaked or washed in the water. It should be placed in a dry environment and away from any heat source.
3. When the IH smart cooker is not in use, make sure it is always disconnected from the power supply.

Dismantle

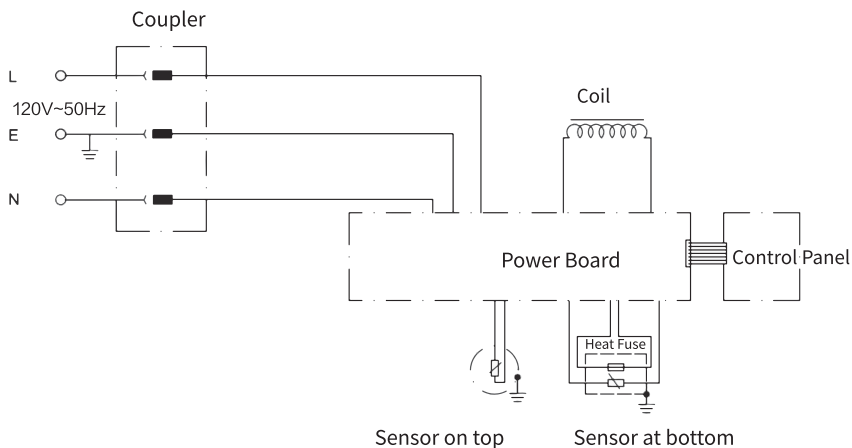
Open the lid of smart cooker and pull the two buckle ears of the steel lid outward with both hands, take out the steel lid and rinse with water.



Assemble

After cleaning, place the bottom part first then push upwards so the buckle ears fits to the space nicely. Once the two buckle ears are placed, you should hear the sound of connection when the two buckle ears are fitted.

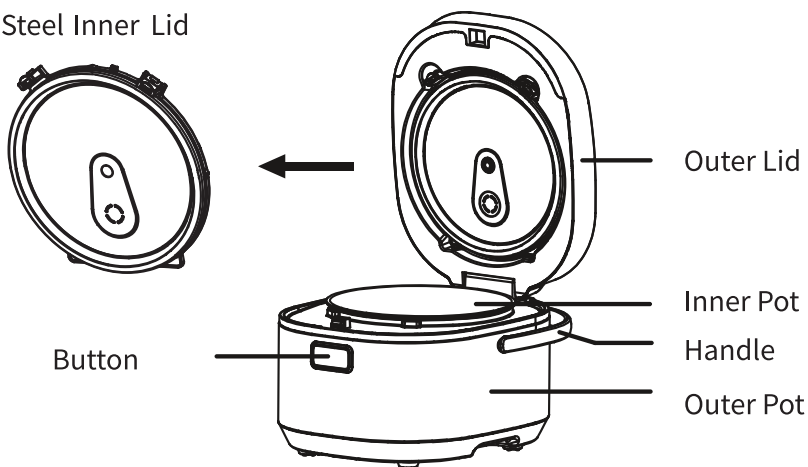
Electrical Principles



Name of components

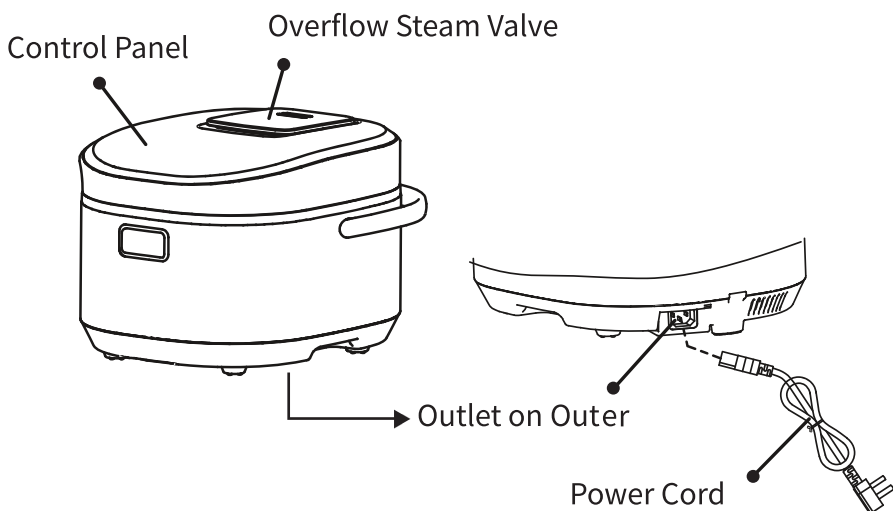
Configurations vary with model

Stainless Steel Inner Lid



Name of components

Control Panel

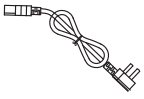


Accessories (configurations vary with models)

Parts



Measuring Cup



Power Cord



Scoop



304 stainless steel steam tray



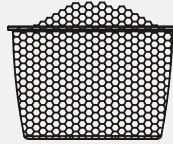
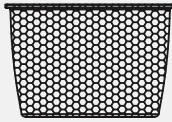
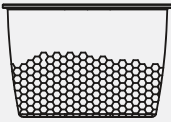
Steamer



Soup Spoon

How to use

1. The measuring cup has the approximate capacity of 160g rice.
2. Always allow slightly extra water when you cook less than two cups.
3. Use the measuring cup provided to measure the required amount of rice.
Wash before cooking.



4. Turn off the power after the cooking is completed. Let the rice sit for 10 mins for better result.
5. You can wash rice directly in the Buffalo Clad inner pot.



About our Buffalo Clad inner pot

- Optimum thermal conductivity, fast & even heat distribution.

- Fast gentle & even heat transmission, excellent heat retention.
- Resistant to oxidation, no deformation and chemical reaction.

Tips for cleaning : When facing burning or stubborn stains

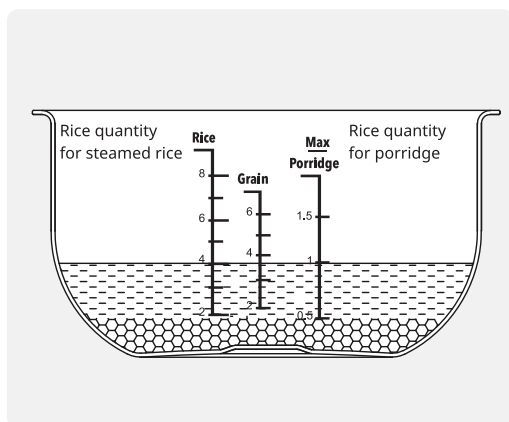
- Place hot water into the pot or pan. After water has reached room temperature, then proceed with normal cleaning process.

Troubleshooting

- It is normal to see a colorful, rainbow color or white spot in the pot due to high operating temperatures, and contact with mineral/starch. It is easily removable by using lemon or cooking oil.

After washing rice, please add water to the appropriate level.

1. 4 cups of rice corresponds to the 4th water level;



*Please note that the instruction below is general advice only. Rice and water ratio may vary depending on the nature and mixture of rice.

Rice to water ratio:

Jasmine / Short Grain -

Minimum 2 cups, ratio 1: 1.2

Brown Rice -

Minimum 2 cups, ratio 1: 1.3

2. The water levels in the inner pot for reference only. These levels are moderately adjustable with types of rice.
3. In steam function, the water volume should be controlled accurately to avoid overflowing.
4. The water amount must be followed by the specified porridge marking in the inner pot.

Place the inner pot properly and close the top cover

1. Correctly assemble the inner lid.
2. Press down the top cover till a "click" sound is heard.

Plug the power cord properly to ensure it is connected to both power ports. Ensure connectors are dry at all times.



Press the “Function” button to select the option needed and then touch ‘Start’ till the cooker starts (2-3 seconds)

Cooking functions



*Rice

1. Press “Function” key to select the cooking options.
2. Press “Start” button for 1~2 seconds, enter rice cooking mode. It will display ending time in count-down pattern when going to steaming mode.
3. It will automatically enter into keep warm once it finished cooking.
4. Press “Warm/Cancel” button to switch to standby mode after finishing cooking. Then unplug.

Note:

- Please make sure to switch to standby mode before unplugging.
- During the heating process, a flashing rectangular images will be shown on the digital screen.
- When the cooker enters keep warm state, 4 short lines will be shown on the digital screen.
- When the “cancel” button is selected, after a few seconds on the digital screen will no longer show any graphics. Only a blue line will appear on the lower part of the cover to indicate the cooker is in standby mode.

***Porridge / Steam / Soup / Baby Food**

1. Prepare ingredients.
2. Plug in the power cord, press "Function", and select "Porridge / Steam / Soup / Baby Food".
3. Press "Start" to start up "Porridge / Steam / Soup / Baby Food" procedure.
4. It goes to "Keep Warm" mode automatically after the cooking finished. Recommend to finish cooked food to avoid being pasty.

Note:

In Porridge / Steam / Soup / Baby Food mode, it is likely to go to cooking time adjustment mode when pressing "Timer" button. After the function is selected, "Timer" lights up steadily. Meanwhile digital screen displays default cooking time. By this time, press "Timer" button to go to cooking time adjustment mode, then "Timer" indicator and default cooking time on digital display will flicker, and "Hours" and "Mins" indicators light up steadily. Now, user may press "Hours/Mins" button. One pressing action on "Hours" or "Mins" button brings about 1 hr gain or 1 min gain. Long press means consecutive gain.

Cake

1. Prepare ingredients.
2. Plug in the power cord, and then press "Function", then select "Cake".
3. Press "Start" to start up "Cake" procedure.
4. It goes to "Keep Warm" mode automatically after the cooking ends.

Ingredients

Small Cake:

100g of low-gluten flour, 3 eggs, 100g of sugar, a small amount of oil.

Larger Cake:

low-gluten flour 180g, 5 eggs, 180g of sugar (method and steps as below)

Cooking tips for Multigrain:

Ingredients (3 servings):

White rice —1.5 cups, millet—1/3 cups, red bean—1/3 cups

Sticky rice —1/2 cups, sorghum—1/3 cups, salt—1 spoon

Cooking method:

1. Put washed white rice, sticky rice, millet and sorghum into a sieve.
2. Boil red bean over high heat to medium-well done and keep the soup for next step.
3. Put white rice, sticky rice, millet and sorghum into the inner pot, add the soup, and add water.
4. Add boiled red bean; close the top cover and select "Multigrain".

Note:

1. Make sure the container is dry and not oily before cracking the egg.
2. When separating the egg yolk and egg white, make sure egg yolk doesn't break into white.

Method:

1. After separating the egg white and yolk, add in the sugar and beat egg white until it becomes creamy and fluffy.
2. When adding egg white into flour and egg yolk, make sure it is stirred evenly.
3. Finally, put a layer of oil (cooking oil or butter) in the inner pot and pour the paste in, select "Cake", then press "Start".

Pasta

1. Prepare ingredients.
2. Plug in the power cord, and then press "Function", then select "Pasta".
3. It will be count-down the cooking time after water boiled, please press "TIMER" to adjust the cooking time based on personal taste.
4. Press "Start" to start up "Pasta" procedure.
5. It goes to Warming mode automatically after the cooking finishes.

Slow cook

1. Prepare ingredients.
2. Plug in the power cord, and then press "Function", then select "Slow Cook".
3. Press "Start" to start up "Slow Cook" procedure.
4. It goes to "Keep Warm" mode automatically after the cooking finished. Slow Cook procedure setting is 8 hours, the control temperature please refer to the table below.

Slow Cook temperature & time								
Time (Hour)	1	2	3	4	5	6	7	8
Temp(°C)	55	65	75	80	85	99	99	99

Multigrain

1. Prepare ingredients.
2. Plug in the power cord, press "Function", and select "Multigrain".
3. Press "Start" to start up "Multigrain" procedure. It will display ending time in count-down pattern when going to cooking mode.
4. It goes to "Keep Warm" mode automatically after the cooking finishes.

Yogurt

Ingredients: pure milk 500g, active culture 50g.

Utensils: Seal crisper 1pc, Spoon 1pc, Saucer 1pc.

1. After preparation, fill some water into inner pot, put the seal crisper and spoon into pot also. Plug in the power cord, and select "Steam" function, sterilize the container for 5 minutes after water boiled.
2. Pour the pure milk into the sterilized crisper and then place the crisper in the hot water inside the rice cooker until the milk is warm (about 40 ° C).
3. Fill the active culture into pure milk, stir it well and covered the sealing lid.
4. Put the saucer into the pot, and fill some water but should not over the saucer, and put the crisper on saucer, that covered the lid.
5. Press "Function" to selected "Yogurt", press "Start" to start up "Yogurt" procedure. It goes back to stand-by status automatically after finished cooking.

Note:

1. All active culture cannot mix with juice and avoid using fruity yogurt.
2. If the temperature of milk is too high, it will kill the lactic acid bacteria in the yogurt and cause the fermentation to fail. If it is too low, it will cause the fermentation to slow down.
3. A good yogurt is half-curdle, white and smooth for surface, no transparent light yellow liquid).
4. Based on personal taste and preferences, you can add the right amount of sugar, honey, etc before eating. You can also add sugar or seasoning before fermentation.
5. The finished yogurt could be store 2-3 days in the refrigerator.

Cooking function details

Number	Key	Default time	Adjustable range	Preset	Keep Warm
1	Rice	--	--	+	+
2	Porridge	40 Mins	20 Mins-4 Hours	+	+
3	Steam	5 Mins	5 Mins-59 Mins	-	+
4	Cake	50 Mins	30 Mins-2 Hours	-	+
5	Slow cook	8 Hours	--	+	+
6	Pasta	10 Mins	5-40 Mins	-	+
7	Baby Food	2 Hours	1 Hours-4 Hours	-	+
8	Reheat	--	15 Mins-59 Mins	+	+
9	Multigrain	8 Hours	--	+	+
10	Yogurt	40 Mins	6-12 Hours	-	-
11	Soup		20 Mins-4 Hours	+	+

Reminder:

All functions (except Yogurt) will automatically enter “Keep Warm” mode after cooking is finished. You may cancel it manually if you don’t wish to keep it warm.

Reheat

1. Put cold rice into the inner pot and add a cup of water, then stir evenly.
2. Plug in the power cord, then press “Function”, then select “Reheat”.
3. Press “Start” key to start up “Reheat” procedure.
4. It goes to Warming mode automatically after the reheating finishes.

In “Reheat” mode, it is likely to go to cooking time adjustment mode when pressing “Timer”. After the function is selected, “Timer” lights up steadily. Meanwhile digital screen displays default cooking time. By this time, press “Timer” to go to cooking time adjustment mode, then “Timer” indicator and default cooking time on digital display will flicker, and “Min” indicator lights up steadily. Now, user may press “Min”. One pressing action on “Min” brings about 1min gain and a long press means consecutive gain.

Cooking option	Default time	Adjustable time
Reheat	30min	15-59min

Note:

1. The rice must be stirred up to stay loose because caked rice might cause burning or drying.
2. Heated rice should be stirred up to become loose to avoid caking.
3. Repeatedly operating “Reheat” or too little rice might cause burning or caked bottom.
4. Optimally available for medium or small amount of rice.

Set up (Preset Timer)

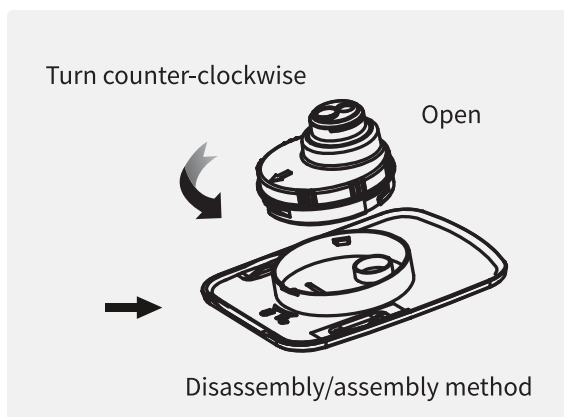
1. After selecting option (Rice, Porridge, Slow cook, Reheat, Multigrain, Soup), press “Preset”, “Timer”, “Hours” and “Mins” indicators will light up.
2. Press “Hours” and “Mins” keys to set time. (Note: the time range is 0~24hrs).
3. After the time is set, press “ Start” key for 1~2 seconds till the cooker starts.

Note:

1. The preset time includes cooking time. The scheduled time is the time when cooking is completed.
2. If the time set ahead is too short, the cooking mode will be turned on immediately. Power outage would NOT stop preset mode. The timer will remain on schedule. If power restore after the scheduled time, the cooker will start cooking immediately.

Assembly/disassembly of steam valve

Turn counter-clockwise to disassemble, turn clockwise to assemble.



Cleaning method of the steam valve assembly:

Remove the steam valve and rotate it counterclockwise to separate the steam valve cover from the steam valve seat (the arrow on the steam valve seat is opposite the unlock icon of the steam valve cover). After cleaning, align the steam valve seat arrow with the unlock icon of the steam valve cover and then turn clockwise until the arrow is pointing towards the lock icon to complete the assembly between the two.

Error Code Manual

No inner pot	E0
Bottom sensor open circuit	E1
Bottom sensor short circuit	E2
IGBT overheating	E7
IGBT sensor open circuit	E3
Bottom sensor failure	E8
IGBT sensor short circuit	E4
Top sensor open	EA
High pressure	E5
Top sensor short circuit	EB
Low pressure	E6
Internal faulty	EE

Troubleshooting

Failure		Cause	Troubleshooting
Indicator does not light up	Coil not heating	1. CB (circuit board power not connected) 2. Power circuit board damaged 3. CB disconnected 4. MCB damaged	Check switch, plug, thermal fuse and power lead for good condition and assemble in place;
	Coil heating	MCB damaged	Refer to service center
Indicator lights up	Coil not heating	1. Main temperature controller failed 2. Coil element damaged 3. CB partly disconnected 4. Power circuit board damaged	Refer to service center
Rice does not fully cook or takes longer than normal		1. Warming time too short 2. Coil deformed 3. Inner pot deflected 4. Foreign matters between inner pot and heating coil 5. Inner pot deformed 6. MCB damaged 7. Main temperature controller abnormal	Refer to service center
Abnormal burnt rice and no auto keep warm		1. Main temperature controller abnormal 2. MCB damaged	Refer to service center
Overflows in porridge mode		1. MCB damaged 2. Temperature controller on top cover abnormal 3. Foreign matters in steam valve 4. Beyond max porridge level 5. Cover improperly closed 6. Incorrect function is selected	1. Refer to service center 2. Clean steam valve 3. Adjust water to required level 4. Close the cover properly 5. Ensure correct function is selected. 6. Refer to service center
Not boiling in rice or porridge cooking mode		1. MCB damaged 2. Temperature controller on top cover abnormal	Refer to service center

- Please contact our service centers for repair and warranty enquiry.



牛頭牌 智極鋼釜IH智能鍋

使用說明書



- 感謝您購買本公司產品
- 使用前, 請詳細閱讀使用說明書
- 說明書閱讀後, 請妥善保管

備註：本說明書上的所有內容均經過核對, 如有任何印刷錯漏或內容上的誤解, 最終解釋權歸本公司所有, 產品設計和規格若有變更, 恕不另行通知, 所購買產品, 請以實物為準。

目錄

- 一、 使用安全注意事項
- 二、 產品規格
- 三、 產品特點
- 四、 清潔小秘訣
- 五、 清潔與維護
- 六、 電氣原理
- 七、 零部件名稱
- 八、 使用方法
- 九、 烹調功能的設定
- 十、 預約功能的設定
- 十一、 蒸氣閥拆裝
- 十二、 異常故障以及排除
- 十三、 錯誤代碼手冊

牛頭牌
智極鋼釜IH智能鍋

BUFFALO IH

Smart Cooker



使用說明書

使用安全注意事項

為了令您安全,正確的使用本產品,以下列出了產品安全的注意事項,請您務必遵守。

1. 請勿自行拆卸,維修本產品。需要維修產品時,請聯繫Pacific Kitchen Life,送回本公司返修,聯繫電話: 888-833-8833
2. 禁止將智極鋼釜IH智能鍋置於易燃易爆物品旁邊及潮濕環境中使用。
3. 請將電源線分別插入鍋體插座,確保徹底插入到底,否則可能引起觸電、短路甚至火災事故。
4. 請勿讓兒童獨自操作使用或放在幼兒能夠接觸到的地方使用。以免造成兒童觸電、燙傷等事故發生。
5. 請勿在操作過程中移動智極鋼釜IH智能鍋。移動智極鋼釜IH智能鍋時,請確保產品電源線已拔出。
6. 產品不在使用狀態時,請將電源線插頭從電源插座拔出。
7. 操作過程中請勿用布等遮蓋排氣口,鍋體上請勿放置其他物品,以免損壞智極鋼釜IH智能鍋或引起事故。
8. 產品操作過程中請勿接觸高溫部分,如內蓋、排氣口、內鍋,或發熱盤等。
9. 請勿將內鍋直接放在明火或其他加熱設備上使用,否則可能造成內鍋變形。
10. 煮飯前務必將防溢蒸氣閥正確地安裝在蓋上,以免發生燙傷或損壞智極鋼釜IH智能鍋。
11. 對智極鋼釜IH智能鍋進行清潔時,請先拔出電源線插頭,不能將智極鋼釜IH智能鍋浸入水中。
12. 如電源線損壞,必須用製造商或維修部購買的專用組件來更換,勿自行拆卸。

產品規格

型號	電源	功率	容積	煮米量(杯)
BUFFALOIH15	120V	1000W	1.5L	8杯
BUFFALOIH18	120V	1000W	1.8L	10杯

產品特點

- 1、 精美IMD控制面板、美觀時尚、凸顯科技生活理念。
- 2、 微電腦智能控制，自動檢測米量、科學烹飪、智能控溫、微壓蒸煮、鎖住營養、保持原味飯香。
- 3、 防溢、防焦、防粘、防磨、防漏電、防滑落、全面技術領先市場。
- 4、 牛頭鋼內鍋，堅固耐用，無塗層，不會產生化學變化，安心使用。
- 5、 1小時智能斷電記憶功能，不再為突然停電而困擾。
- 6、 傳感器短路保護，為您家人的安全時刻護航。
- 7、 11種烹調功能，滿足多樣化的品質生活。
- 8、 24小時預約功能。

清潔小秘訣:

- 1、 拆下內蓋和蒸氣閥,用清水清洗乾淨,等瀝乾後才組裝。
- 2、 使用擰乾的濕布擦拭和清潔內部。
- 3、 將鍋蓋打開，取出上面的不銹鋼內蓋板，用冷水或溫水沖一次。
- 4、 用軟抹布將不銹鋼內蓋板上面的飯粥湯等污垢反復擦拭，使污垢分離不銹鋼內蓋板。
- 5、 將不銹鋼內蓋板用水沖洗，沖洗乾淨後，用乾抹布將不銹鋼內蓋板的水份擦乾淨後，

將不銹鋼內蓋板裝回電飯鍋。

- 6、 將內鍋取出，用冷水或溫水放至鍋膽內浸泡將內鍋內的飯粒或油污軟化，如煲湯後有油可適當加一些洗潔精之類的洗潔用品，然後用軟抹布將內鍋內的飯粒或油污反復擦拭，然後用水沖乾淨即可。

清潔與維護

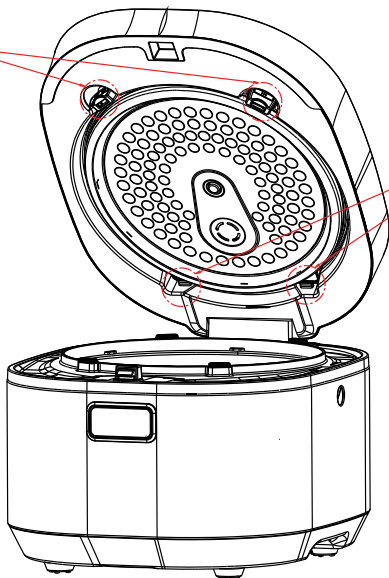
- 1、 在烹飪過程中，有操作不當如有水溢出，先將電飯煲插頭斷電，用乾抹布將溢出的水吸乾，然後用濕毛巾擦拭乾淨即可。
- 2、 電飯煲不得放入水中清洗，應該擺放在乾燥、遠離火源的位置。
- 3、 電飯煲在不使用時，應該將其插座撥掉斷掉電源。

拆

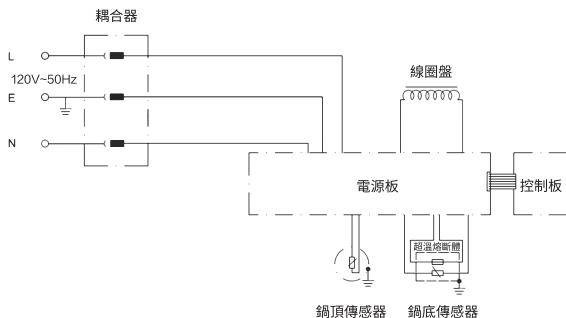
打開飯煲上蓋，雙手同時抓住不銹鋼內蓋板的兩個扣耳向外拉，取出不銹鋼內蓋板組件，用清水沖洗。

裝

將清洗乾淨的不銹鋼內蓋板的兩個扣腳先卡進內蓋的卡槽內，再將兩個扣耳沿著開蓋方向壓進內蓋上端與扣耳互扣的卡槽內，聽到“啪啪”兩聲，完成裝配。



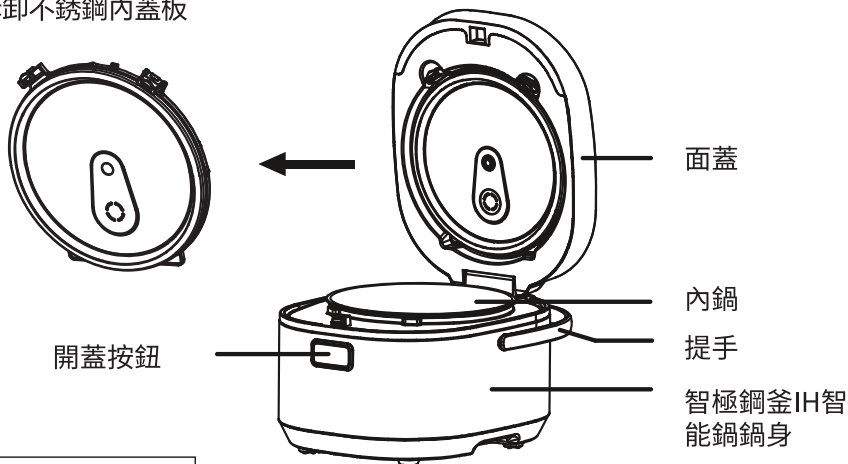
電氣原理



零部件名稱

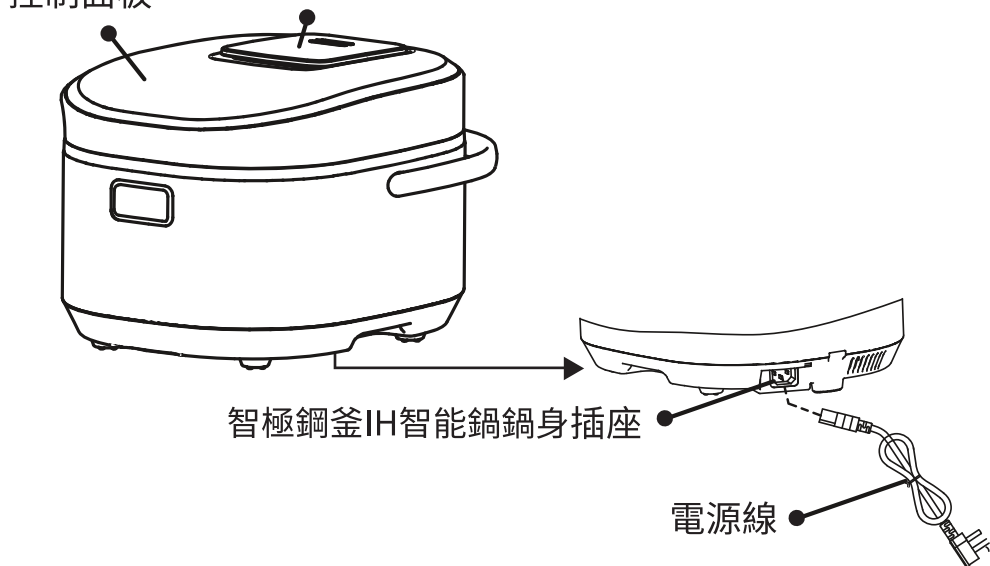
具體配置情況因產品型號而異

可拆卸不銹鋼內蓋板



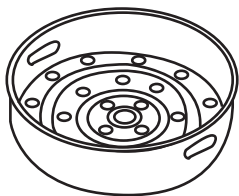
零部件名稱

控制面板 防溢蒸氣閥蓋



配件 (具體配置情況因產品型號而異)

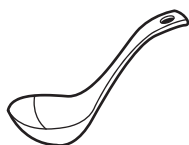
配件



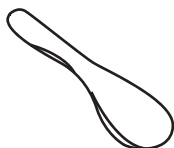
蒸層



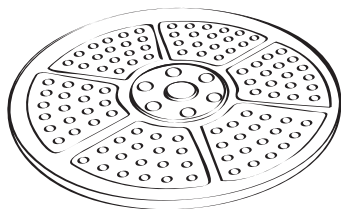
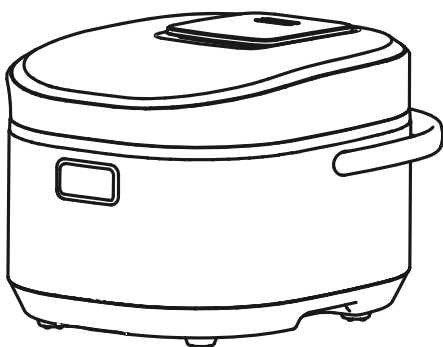
量杯



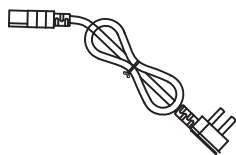
湯勺



飯勺



304不鏽鋼蒸盤



電源線

使用方法

1. 量杯主要以量米為主，一杯米大約0.18升（約160g）。
2. 烹飪少於兩杯米時，需多加少量水。
3. 使用附帶的量米杯量好所需的米，並淘洗乾淨。



4. 烹飪完成後關掉電源。讓米飯待上10分鐘，以獲得更好的結果。
5. 可用獨家牛頭鋼內鍋直接洗米。

關於牛頭鋼內鍋：

- 高導熱的外層：傳熱快速並且均勻。
- 快速、均勻的傳熱，保溫效果更好。
- 抗氧化，不容易變形及不會有化學反應。



清潔貼士：遇上焦黃或沾鍋的時候

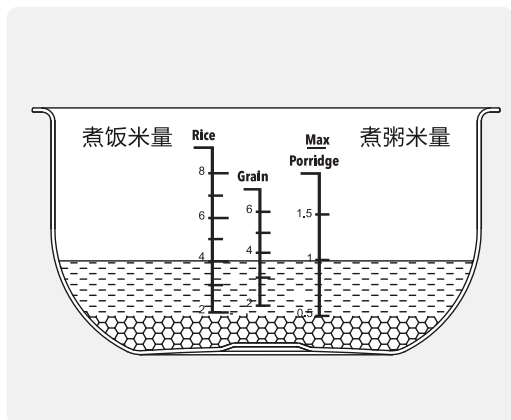
- 將焦黃或沾鍋的內鍋用熱水泡浸，待熱水降溫後，再以一般的方式清洗即可。

故障排除：

- 因高溫受熱或與澱粉／礦物質接觸，鍋底偶有七彩或白色斑印屬於正常現象，用檸檬汁清洗或與食用油接觸後會逐漸消失。

將淘洗好乾淨的米加入適量的水

1. 如煮4杯米，在放入米後加水至水位刻度4處。



*請注意以下說明只是一般的建議。白飯和水的比例可能會因大米的性質和混合物而有所偏差。

飯和水的比例：

香米/ 短粒米 -

最少兩杯, 比例 1: 1.2

糙米 -

最少兩杯, 比例 1: 1.3

2. 內鍋的表刻度為標準，水的多少可依據米的種類和個人喜好適當調節。
3. 水量不要超過最高水位，需隔水蒸煮食物時，水要適量，以免沸騰時水漫過蒸層而影響烹調效果。
4. 煮粥時也請按粥的刻度加水。

將內鍋放入智極鋼釜IH智能鍋，合上面蓋。

1. 應注意正確安裝好不銹鋼內蓋板。
2. 將鍋蓋壓到發出“咔嚓”一聲即可。

插上電源插頭。請確認鍋身插頭、電源插頭是否已經插到位，插頭上切忌潮濕。



按功能鍵選擇需要的功能，再長按開始鍵 2~3秒即可進入工作狀態。

烹調功能的設定



米飯

- 1、按“功能”鍵選擇煮飯功能；
- 2、按“開始”鍵1~2秒，進入煮飯功能模式。當進入燜飯狀態會顯示倒計時顯示結束時間。
- 3、煮飯完成後自動進入保溫狀態。
- 4、使用完後按“保溫／取消”鍵，進入待機狀態，拔下電源。

注意：

- 停止保溫時一定要按“保溫／取消”鍵，使智極鋼釜IH智能鍋處於待機狀態，再拔掉電源線插頭。
- 在加熱過程中，數碼顯示屏會顯示一個跳動的長方形。
- 當程序進入保溫狀態，數碼顯示屏會出現四條短綫。
- 當按下“取消”鍵后，約幾秒后屏幕將不再顯示任何圖形，祇有面蓋底部一條藍綫提示飯鍋處於待機狀態。

*煲粥、蒸煮、煲湯、嬰兒食品

- 1、先做好準備工作；
- 2、接好電源線後按“功能”選擇“煲粥、蒸煮、煲湯、嬰兒食品”功能。
- 3、按“開始”鍵進入“煲粥、蒸煮、煲湯、嬰兒食品”工作程序，開始加熱。
- 4、“煲粥、蒸煮、煲湯、嬰兒食品”完成後會自動進入保溫狀態。粥煮好後請儘早食用，以免粥變成糊狀。

注意：

煲粥、蒸煮、煲湯、嬰兒食品功能可按“烹煮時間”鍵進入烹調時間調整狀態；選定了功能後，“烹煮時間”鍵將長亮，數碼顯示屏上顯示默認烹調時間，此時按“烹煮時間”鍵，進入烹調時間調整狀態，此時“烹煮時間”鍵指示燈和數碼管顯示屏上相對應功能默認的烹調時間閃爍，“時”和“分”按鍵指示燈長亮，此時用戶可以按“時/分”按鍵；每按一次“時”鍵增加1小時，每按一次“分”鍵增加1分鐘，長按連續增加。

*蛋糕

- 1、 先做好准备工作。
- 2、 接好电源线后按“功能”选择“蛋糕”功能。
- 3、 按“开始”键进入“蛋糕”操作程序,开始加热。
- 4、 “蛋糕”完成后会自动进入保温状态。

蛋糕的料理小食譜::

少量蛋糕:低筋麵粉100g、雞蛋3個、白砂糖100g、少量油。

大量蛋糕:低筋麵粉180g、雞蛋5個、白砂糖180g (方法及步驟同下)

備註:

- 1、 裝蛋清的容器內不能有水及油漬。
- 2、 把蛋黃及蛋清分開時,蛋清內不能有蛋黃,否則蛋清打不發。

料理方法:

- 1、 蛋清與蛋黃分開,把糖全部放入蛋清內打發至奶油狀(翻轉容器時打發的蛋清不應滑落)。
- 2、 麵粉及蛋黃一起加入打發的蛋清內上下攪拌均勻。
- 3、 內鍋裡塗抹一層油(食用油、牛油即可),把蛋糕醬倒入內鍋裡,再把內鍋放入智極鋼釜IH智能鍋,選擇蛋糕功能,啟動開始即可。

*意粉

- 1、 先做好準備工作。
- 2、 接好電源線後按“功能鍵”選擇“意粉”功能。
- 3、 顯示時間為水沸騰後開始倒計時,可根據個人口感調節“烹煮時間”進行意粉烹煮。
- 4、 按“開始”鍵進入“意粉”工作程序,開始加熱。
- 5、 “意粉”完成後會自動進入保温狀態。

*燉煮

- 1、 先做好準備工作;
- 2、 接好電源線後按“功能”選擇“燉煮”功能。
- 3、 按“開始”鍵進入“燉煮”工作程序,開始加熱。
- 4、 “燉煮”完成後會自動進入保温狀態。

燉煮功能程序設定時間為8小時,溫度控制見下表

燉煮功能溫度與時間控制								
時間(小時)	1	2	3	4	5	6	7	8
溫度(°C)	55	65	75	80	85	99	99	99

*糙米/雜糧/糯米飯

- 1、 先做好準備工作；
- 2、 接好電源線後按“功能”選擇“糙米飯”功能；
- 3、 按“開始”鍵進入“糙米飯”工作程序，開始加熱；進入燜飯狀態顯示倒計時顯示結束時間；
- 4、 “糙米飯”完成後會自動進入保溫狀態。

料理小食譜：

材料(3人份)

白米-1.5杯，小米-1/3杯，紅豆-1/3杯；

糯米-1/2杯，高糧-1/3杯，鹽-1小勺。

料理方法：

1. 把白米、糯米、小米、高糧洗淨放在篩子裡；
2. 把紅豆用強火煮7~8成熟，湯留下待用；
3. 把白米、糯米、小米、高糧放在鍋內，放入紅豆湯和水，水位調到3刻度處；
4. 在上面放上煮好的紅豆，蓋好蓋子選擇“糙米飯”功能。

*酸奶

材料準備：純牛奶500g，原味酸奶50g

工具準備：密封保鮮盒1個，小勺1把，小碟1個

- 1、 準備工作完成後，在鍋內加入適量的水，將密封保鮮盒、勺子放在智極鋼釜IH智能鍋中。連接好電線，選擇“蒸煮”功能，待水沸騰後，將容器煮開5分鐘消毒。
- 2、 將消毒後的保鮮盒取出倒入純牛奶，將裝有純牛奶的保鮮盒放入智極鋼釜IH智能鍋的熱水中直至牛奶溫熱（約40°C）即可。
- 3、 在溫牛奶中加入酸奶，用勺子攪拌均勻，蓋上密封蓋。
- 4、 給酸奶和鍋底做一個隔熱層，將準備好的小碟倒置在鍋內，鍋內水量以不超過小碟為宜，將密封的保溫盒放置在鍋內的小碟子上，蓋上智極鋼釜IH智能鍋面蓋
- 5、 按“功能”鍵，選擇“酸奶”功能，按“開始鍵”，進入“酸奶”工作程序，“酸奶”完成後會自動返回待機狀態。

注意：

- 1. 所用菌種酸奶不可以加入果料,更不可用果味酸奶
- 2. 牛奶加熱的溫度過高,會殺死酸奶中的乳酸菌造成發酵失敗,如過低又會造成發酵緩慢,以手摸溫熱為宜。
- 3. 成功的酸奶呈半凝固狀,表面潔白光滑,沒有乳清(淡黃色透明液體)
- 4. 根據口味,可在食用前加入適量砂糖、蜂蜜等,也可在發酵前放入糖類調料。
- 5. 製作好的酸奶可放置冰箱保存2-3天。

烹饪功能详细信息

功能序號	功能鍵	默認時間	加熱時間可調節範圍	預約	保溫
1	煮飯	--	--	+	+
2	煲粥	40分鐘	20分鐘-4小時	+	+
3	蒸煮	5分鐘	5分鐘-59分鐘	-	+
4	蛋糕	50分鐘	30分鐘-2小時	-	+
5	燉煮	8小時	--	+	+
6	意粉	10分鐘	5-40分鐘	-	+
7	嬰兒食品	2小時	1小時-4小時	-	+
8	再加熱	30分鐘	15分鐘-59分鐘	+	+
9	糙米飯	--	--	+	+
10	酸奶	8小時	6-12小時	-	-
11	煲湯	40分鐘	20分鐘-4小時	+	+

溫馨提示：

所有功能(酸奶除外)工作完成後將自動轉入保溫功能,不限時長,如不需保溫,請手動取消。

*再加熱

- 1、 在內鍋裡放好冷飯(食物)加入一杯水,並用飯勺打松米飯。
- 2、 接好電源線後按“功能”選擇“再加熱”功能。
- 3、 按“開始”鍵進入“再加熱”工作程序,開始加熱。
- 4、 “再加熱”完成後會自動進入保溫狀態。

再加熱功能可按“烹煮時間”鍵進入烹調時間調整狀態;選定了功能後,“烹煮時間”鍵將長亮,數碼顯示屏上顯示默認烹調時間,此時按“烹煮時間”鍵,進入烹調時間調整狀態,此時“烹煮時間”鍵指示燈和數碼管顯示屏上相對應功能默認的烹調時間閃爍,“分”按鍵指示燈長亮,此時用戶可以按“分”按鍵;每按一次“分”鍵增加1分鐘 長按連續增加

預約功能的設定

1. 選定了可預約的功能(煮飯、煲粥、燉煮、再加熱、糙米飯、煲湯等)後按“預約時間”鍵,進入預約時間設定狀態,此時“預約時間”鍵指示燈和顯示屏“時間”閃爍,“時”和“分”鍵指示燈長亮。
2. 此時用戶可以按“時”和“分”鍵設置預約時間,每按一次“時”鍵增加1小時,每按一次“分”增加10分鐘,長按連續增加。(注意:預約時間範圍0~24小時)
3. 預約時間設置好後,按“開始”鍵1~2秒確認進入預約工作狀態。

烹飪選擇	默認時間	可調時間
再加熱	30分鐘	15-59分鐘

注意：

- 1、確保飯一定要鬆散，因為在結塊狀態下加熱可能會使飯燒焦或者變得更乾燥；
- 2、再加熱完成後再次將飯翻松，使米飯不易結塊；
- 3、反複使用“再加熱”或飯太少時可能會導致飯焦糊、結底；
- 4、飯過多時不能充分熱透，冷飯加熱量建議中、小米量。

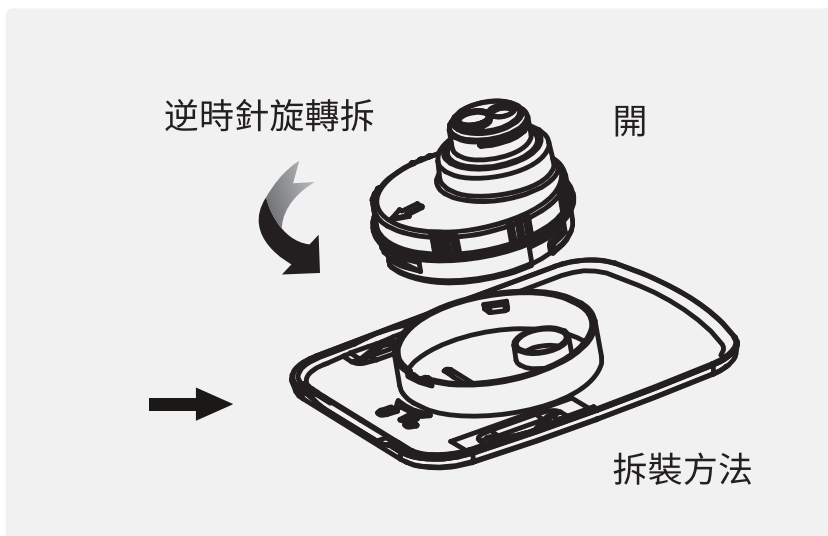


注意：

- 1、 預約時間包含功能時間，因此預約時間為整個烹飪的時間；當預約時間小於烹調時間時，飯鍋立即進入烹調狀態。
- 2、 在預約狀態下停電時，如果來電時還未到達開始工作時間點，則仍保持預約狀態；如果來電時已經超過預約時間，則立即開始進入工作狀態，但停電時間不能過長。

蒸氣閥拆裝

- 1、 逆時針旋轉拆，
順時針旋轉裝。



蒸汽閥組件的清洗方法：取出蒸汽閥組件，將蒸汽閥座逆時針旋轉，使蒸汽閥蓋與蒸汽閥座分離，（此時蒸汽閥座的箭頭正對蒸汽閥蓋的開鎖圖標）。用清水清洗乾淨後，將蒸汽閥座箭頭正對蒸汽閥蓋的開鎖圖標合併後，順時針旋轉到箭頭正對合鎖圖標，完成兩者間的裝配。

異常故障及排除

故障現象		產生原因	排除方法
指示燈不亮	電熱盤不熱	1. 電路板電源沒有接通 2. 電源線路板壞 3. 電路板連線斷開 4. 主電路板壞	1. 電路板電源沒有接通 2. 電源線路板壞 3. 電路板連線斷開 4. 主電路板壞
	電熱盤發熱	主電路板壞	送指定的維修部維修
指示燈亮	電熱盤不熱	1. 主溫控制器故障 2. 電熱管元件燒壞 3. 電路板連線部分斷開 4. 電源線路板壞	送指定的維修部維修
飯不熟或煮飯時間過長		1. 保溫時間不夠 2. 電熱盤變形 3. 內鍋偏斜，一邊懸空 4. 內鍋於電熱盤之間有異物 5. 內鍋變形 6. 主電路板壞 7. 主溫控制器異常	送指定的維修部維修
煮成焦飯或不能自動保溫或保溫異常		1. 主溫控制器異常 2. 主電路板壞	送指定的維修部維修
煮粥大量溢出		1. 主電路板壞 2. 上蓋溫控制器異常 3. 蒸氣閥內有異物 4. 水是否超過最多限量或是否按刻度加水 5. 鍋蓋是否扣緊 6. 功能選擇錯誤	1. 送指定的維修部維修 2. 清洗蒸氣閥 3. 按刻度加水 4. 扣緊鍋蓋 5. 確保功能選擇正確
煮飯、煮粥長時間不沸騰		1. 主電路板壞 2. 上蓋溫控制器異常	送指定的維修部維修

- 當智極銅釜IH智能鍋發生故障時，切勿嘗試自己修理智極銅釜IH智能鍋，應送指定維修部進行維修。

無內鍋數碼提示	E0
底部傳感器開路	E1
(數碼位中間兩個8字段, 下同)	
底部傳感器短路	E2
IGBT過熱	E7
IGBT傳感器開路	E3
底部傳感器失效	E8
IGBT傳感器短路	E4
頂部傳感器開路	EA
高壓	E5
頂部傳感器短路	EB
低壓	E6
內部故障	EE



This manual is the exclusive property of BUFFALO and has been prepared exclusively by BUFFALO for the exclusive use of its designated dealers.

WARRANTY

This IH Smart Cooker carries the following limited warranty

18 months warranty on outer pot

Lifetime warranty on inner pot (restriction applies under normal usage)

Any modification and changes of any type made to the product shall void this warranty

For further clarification please contact Pacific Kitchen Life at 888-833-8833

Email: customerservice@buffalocookware.com

智極鋼釜IH智能鍋有以下有限保修

外鍋享18個月保修, 內鍋享終生保固。

*人為因素之不當使用或改裝不在保固範圍內。

對產品進行的任何形式的任何調製和更改均將使本保修無效

相關細節請洽太平洋廚藝生活888-833-8833與Pacific Kitchen Life聯繫。

電子郵件:customerservice@buffalocookware.com



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