

IH 氣壓多功能電飯煲 | IRC-501



在使用之前請詳細閱讀「使用説明書」及「保用條款」,並妥為保存。 Please read these instructions and warranty information carefully before use and keep them handy for future reference.

使用説明書 USER MANUAL

請即進行保用登記! 有關保用條款細則,請看本説明書最後一頁。

Please register your warranty information now!

For Warranty Terms & Conditions,

please refer to the last page of this user manual.

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For English instructions, please refer to P.21. 英文版説明書請参閱 P.21。	

產品特色

1. 一煲多用,操作方便

- 1) 具有米飯、煲粥、蒸、燉、意粉、炆、蛋糕、薄餅、烤肉、油炸、解凍、乳酪等功能。
- 2)選擇功能鍵後,會自動完成烹飪過程,並自動進入排氣、收汁、保溫狀態,無需專人看管。
- 3)設有24小時預約定時功能。計時結束便會自動進入烹飪狀態。
- 4) 設有定時功能,可根據個人口味調節保壓時間。
- 5) 設有自動排氣收汁功能,今食物更入味。

2. 快速烹調,省時節能

- 1)採用高溫烹調,使食物在高溫下快速煮熟,省時節能。
- 2) 煲粥、煲湯及煮豆類、蹄筋等難熟食物比電飯煲更省時、節能。

3. 鎖住營養,保健衛生

採用全密封無沸騰烹調,鎖住營養。

4. 結構先進,安全無憂

- 設有開、合蓋安全裝置,當煲蓋與煲體扣合不到時,煲體不能加氣壓;當鍋內有氣壓時,不 能開蓋。
- 2) 設有限壓安全裝置,當鍋內壓力上升到限壓值時,限壓閥會動排氣限壓。
- 3)設有安全洩壓裝置,當限壓安全裝置失靈,鍋內升到極限壓力,洩壓裝置將起作用, 煲蓋周 邊將自動排氣洩壓,確保不會發生危險。
- 4)設有限溫安全裝置,當鍋內溫度超過限定溫度時,會自動停止加熱,待溫度降低後再重新工作。
- 5)設有超溫安全裝置,當鍋內溫度升到極限溫度時,電源會自動切斷(若發生此情況需送往維修)。

注意事項

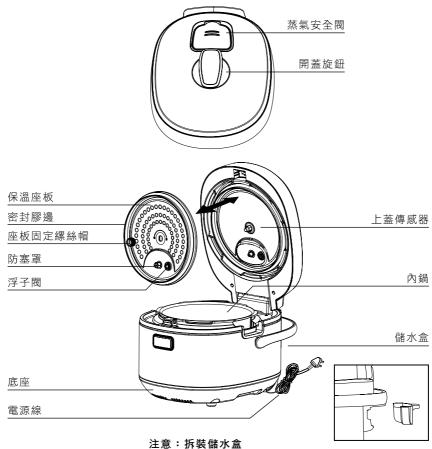
重要説明

為安全起見,使用產品前請先細閱本説明書,並保存説明書,以便作參考之用。 本產品只供家居使用。請必須依照本説明書內的指示操作。

- 1. 此電飯煲不適合殘疾人士和兒童操作,當電飯煲工作時,切勿讓兒童接觸電飯煲。
- 2. 切勿直接將電飯煲放入水中清洗,以免造成短路和觸電。
- 3. 切勿將任何金屬插入電飯煲縫隙中,以免觸電。
- 4. 切勿用濕手插入或拔出插頭,以免觸電。拔出插頭時切勿直接拉扯電源線。不要用力拉扯或屈曲電源線。
- 5. 切勿將電源線用於其他加熱設備,以避免火災。使用過後,應及時拔出插頭。
- 6. 定時清潔插頭金屬部位,以免接觸不良。
- 7. 插頭需使用容量大於10A的獨立插座。確保插頭完全插入插座,連接良好。
- 8. 請勿將臉或手靠近排氣孔,以免燙傷。切勿用布蓋住排氣孔、煲蓋與煲體扣合處四周,以免煲蓋因為過熱而扭曲變形。
- 電飯煲工作時,請勿用手直接接觸煲蓋或任何金屬部位,以免燙傷。如需搬動電飯煲,請先蓋好,以免燙傷。
- 10. 切勿將電飯煲放在不穩定或不耐高溫的物體上,以免引發火災。
- 11. 請勿將電飯煲放在易燃或者潮濕環境,以免引發任何災害。
- 12. 不可劇烈敲擊內鍋,內鍋變形可能造成電飯煲故障或引發使用危險。
- 13.內鍋底部及發熱盤接觸面應保持清潔,內鍋不能放在其他熱源上燒煮,亦不能用其他容器取代內鍋。
- 14. 切勿使用損害性工具清潔內鍋,以免損壞內層。
- 15. 內鍋未放置好;無放置內鍋;或者內鍋未為裝有食材或水時,請勿通電工作。
- 16. 產品工作中,請勿按煲蓋開啟按鈕以防發生危險。
- 17. 如烹調流質食物(如粥類、湯類),當 ※ "保溫/取消"指示燈亮起時,不能馬上開蓋,否則 鍋內液體會隨氣體一起從排氣口噴出導致危險。
- 18. 如未經培訓,使用者請勿自行拆卸產品或更換零件。如需維修,請聯繫售後維修點。
- 19. 若電源線損壞,請勿擅自更換其他電源線,請聯繫維修點更換合適的電源線。
- 20. 如果內鍋、保溫座板或密封膠邊變形或損傷,請暫停使用,聯繫售後維修點進行維修。
- 21. 鍋內仍有氣壓時,切勿強行開蓋。
- 22. 保溫時間不宜超過6小時,以免影響烹調效果。
- 23. 在烹調過程中,如電飯煲發生大量排氣,因洩壓安全裝置起了作用。請立即停止使用,拔下電源插頭,聯繫售後維修點進行維修。

(產品外觀與圖片可能有所不同,請以實物為準。)





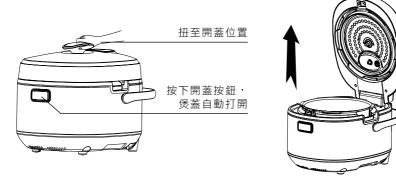
每次使用電飯煲前,請如上圖安裝好儲水盒,工作完成後,以水平方向拉出儲水盒並倒走積水,應小心避免積水濺出。儲水盒應定期進行清洗避免產生異味。

配件



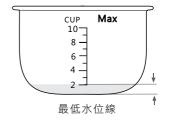
操作説明

- 1. 接上電源後,蜂鳴器響一聲,LED管顯示 "----",進入**待機狀態**。
- 開蓋: 先用手緊握煲蓋手柄,將手柄以逆時針方向扭至 "開"位置,再按開蓋按鈕,煲蓋自動打開。



3. 取出內鍋,將食物和水放入鍋中。食物和水不得超過內鍋 "MAX" 刻線,最少不得少於 "2" 刻線。





4. 關蓋前請查看浮子及排氣口是否清潔,密封膠邊是否已均匀裝到保溫座板上,並確保保溫座 板正確安裝在煲蓋上。

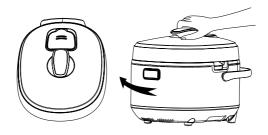


操作説明

5. 將內鍋放入飯煲,放入前先把內鍋面抹淨,飯煲內不得放入雜物。



6. 關蓋:手握開蓋旋鈕,將鈕蓋旋轉至"關"位置,開蓋旋鈕無法繼續旋轉並發出"咔嚓"扣合聲, 表示煲蓋成功扣合。



- 7. 按 **○**「煮飯」或者 **註**「程式」鍵選擇所需烹飪功能,選中的功能指示燈閃亮。按相應功能鍵後,對應的功能指示燈亮起。
- 8. 按 京 「壓力調節」鍵設定壓力檔位,並可以按 時間/溫度」鍵調節或重新設置保壓時間。每按一次 時間/溫度「時間/溫度」鍵時間加1分鐘,長按 時間/溫度「時間/溫度」鍵則以1分鐘為單位快速遞增。各功能的保壓時間調節範圍請參考第11頁「功能表」。
- 9. 選擇好功能、壓力檔位、保壓時間後,可以按 () 「開始/再加熱」鍵進入烹調狀態,烹飪過程中,當鍋內壓力達到程序設定的工作壓力時, 烹調時間 指示燈亮起,LED顯示屏以倒數方式顯示保壓時間,「壓力調節」指示燈隨鍋內壓力檔位逐漸增大,保壓時間為零時,烹調完成,電飯煲發出提示音然後自動進入排氣收汁狀態,之後自動進入保溫狀態。
- 10. 保溫過程中,鍋內壓力及檔位指示燈會逐漸減少,當降至程序設定的溫度時,壓力檔位指示 燈全部熄滅, **②**「保溫/取消」指示燈亮起,顯示屏開始顯示保溫時間。為安全起見,電飯 煲在連續保溫12小時後,如無任何操作,將自動進行待機狀態。
- 11. 打開煲蓋取用食物。

操作説明

注意:

- 1. 保溫工作時,如溫度偏高,**妥**「保溫/取消」指示燈會閃爍,請勿隨意打開煲蓋,當鍋內 達到正常保溫溫度時,**妥**「保溫/取消」指示燈將會長亮。
- 烹調流質食物(如粥類、湯類)時,當 (※)「保溫/取消」指示燈亮起,不能馬上開蓋, 否則鍋內液體會隨氣體一起從排氣口噴出導致危險。
- 3. 進入保溫後鍋內可能還有壓力,無法打開蓋子,可按 **次** 「排氣/收汁」鍵進行排氣,排氣時請勿將身體部位靠近出氣口以免燙傷。排氣結束後,壓力指示燈滅,響鬧提示可以開蓋。
- 選擇白米飯,雜穀飯,香料飯,飯焦功能進行煮飯時,工作過程中會有自動間斷排氣, 屬正常現象,這是為了使鍋內米飯能夠充分沸騰。

保溫時間設置

- 1. 在待機狀態下,按 **※**「保溫/取消」鍵將進入保溫工作狀態,**※**「保溫/取消」指示燈亮起, LED顯示屏顯示保溫時間。
- 2. 各烹飪功能結束後也會自動進入保溫。
- 3. 保溫過程中,也可以按 💢「保溫/取消」鍵結束保溫。

再加熱設置

- 1. 在待機狀態下,按 **()**「開始/再加熱」鍵選擇再加熱功能,**()**「開始/再加熱」綠色指示燈閃 高。
- 2. 這時可根據自己需求或按 $\frac{\text{時間/溫度}}{\text{Time/Temp}}$ 「時間/溫度」鍵重新選設置保壓時間。
- 3. 設置好保壓時間,再按 **()**「開始/再加熱」鍵開始進行再加熱功能。烹調結束電飯煲會發出提示音,然後自動進入保溫狀態。

功能表

各功能預設壓力

功能		壓力等級	
7) FE	預設等級	最大等級	最小等級
白米飯	3	/	/
雜穀飯	5	7	5
香料飯	4	/	/
飯焦	3	/	/
肉類	3	7	2
豆/蹄筋	6	7	6
燉	3	7	2
煲湯	6	7	2
煲粥	3	7	1
蒸	4	7	2
炆	/	/	/
蛋糕	/	/	/
薄餅	/	/	/
意粉	2	7	1
烤肉	/	/	/
油炸	/	/	/
解凍	/	/	/
乳酪	/	/	/

壓力等級僅供參考

功能表

各功能預設時間

功能	預設保壓時間	可調節範圍	最長時間
白米飯	18 分鐘	12 - 20 分鐘	23 小時 59 分鐘
五穀飯	30 分鐘	18 - 59 分鐘	23 小時 59 分鐘
香料飯	15 分鐘	12 - 59 分鐘	23 小時 59 分鐘
飯焦	30 分鐘	30 - 59 分鐘	23 小時 59 分鐘
肉類	35 分鐘	15 分鐘 - 1 小時 59 分鐘	23 小時 59 分鐘
豆/蹄筋	50 分鐘	15 分鐘 - 1 小時 59 分鐘	23 小時 59 分鐘
燉	1 小時10 分鐘	45 分鐘 - 11 小時 59 分鐘	23 小時 59 分鐘
煲湯	30 分鐘	15 分鐘 - 1 小時 59 分鐘	23 小時 59 分鐘
煲粥	25 分鐘	5 分鐘 - 1 小時 59 分鐘	23 小時 59 分鐘
蒸	15 分鐘	5 分鐘 - 1 小時 59 分鐘	23 小時 59 分鐘
炆	50 分鐘	30 分鐘 - 1 小時 59 分鐘	23 小時 59 分鐘
蛋糕	45 分鐘	不能調校	不可預設
薄餅	15 分鐘	15 分鐘 - 35 分鐘	23 小時 59 分鐘
意粉	5 分鐘	5 分鐘 - 30 分鐘	不可預設
烤肉	30 分鐘	5 分鐘 - 59 分鐘	不可預設
油炸	30 分鐘	5 分鐘 - 59 分鐘	不可預設
解凍	30 分鐘	20 分鐘 - 59 分鐘	不可預設
乳酪	8 小時	6 小時 - 12 小時	不可預設

1. 正確使用量杯

一量杯米約150g,約為一人食用份量。







2. 迅速洗米

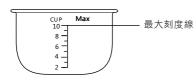
最初加入的水馬上倒掉,然後加入少量的水搓揉米,反覆幾次直到水變透明,建議不要用內鍋 洗米。

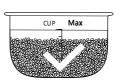




3. 添加水

將洗淨的米放入內鍋,並根據米量加水至相應水位,但加水不能超過內鍋的最大刻度。之後給 米吸水的時間,浸泡發白就可以。





4. 燜飯

燜飯是使米飯芯部也鬆軟(時間:10分鐘-15分鐘)。

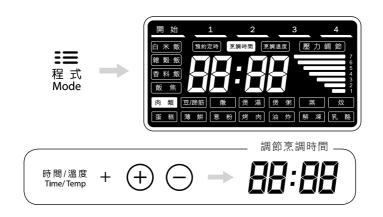
5. 攪拌

最後的加工,用飯勺將米飯翻動,使空氣進入,帶走多餘的水分,增加食感。

基本操作說明

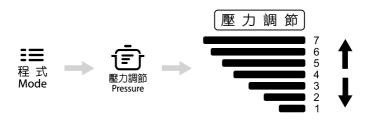
- 1. 按第7頁完成操作指引。(插入電源後產品未動作時,LED顯示屏顯示待機狀態。)
- 2. 烹調時間設定

a. 按 畫 「程式」鍵,選擇功能後,可進行定時設定。例如選擇"肉類",按 畫 「程式」鍵,選擇功能"肉類",內類、烹調時間、LED顯示屏4位數字閃爍,按 時間溫度 「時間/溫度」鍵後按 ◆、 一鍵調節小時,再按 門間/溫度 「時間/溫度」鍵配合 ◆、 一鍵調節分鐘(也可以在調節好壓力後調節時間。註: 烤肉、油炸、炆不可以調節烹調時間)。

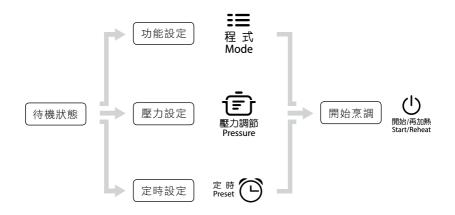


b. 壓力設定

選擇好功能後,可按 (下) 「壓力調節」鍵調節壓力檔位(也可以在調節好時間後調節壓力大小。白米飯、飯焦、蛋糕、烤肉、油炸、炆、乳酪不可以調節壓力大小)。



- c. 定時設定
 - 按 \bigcirc 「定時」鍵進入預約設定狀態,按 \bigcirc 、 \bigcirc 鍵調節小時,調節好後按 \bigcirc 「定時」鍵調節分鐘。
- 3. 烹調開始
 - 按(1)「開始/再加熱」鍵,提示音響起,烹調開始。



注意:在所有功能狀態下,需要旋合開蓋旋鈕到合蓋狀態下,電飯煲少會開始加熱,否則加熱不會開始。

預約操作功能

示範

現在是晚上18點,您想預約明早7點30分可以有粥吃。 (注:18:00-7:30預約時間應為12小時45分至明早6:45,再預留煮粥時間大約45分鐘)

1. 先按第7頁方法完成操作指引,電飯煲進入待機狀態。



2. 按 蓋「程式」鍵,選擇 優 粥 功能。



3. **圆** 粥 和 **面** 和 **面** 和 **m** 指示燈閃爍,按 **一** 「定時」鍵,LED顯示屏4位數字的前2位閃爍,按 **一** 、 **一** 鍵調節預約小時,按 **一** 「定時」鍵,按 **一** 、 **一** 鍵調節分鐘,調節好後按 **一** 、 「開始/再加熱」指示燈亮紅色),倒計時完成後進入該功能狀態。



注意: "蛋糕"、"薄餅"、"烤肉"、"油炸"、"炆"、"乳酪"並無預約功能。

開蓋烹調功能

烤肉、油炸可功能可在開蓋狀態下進行,請根據以下操作流程進行烹飪。(在開蓋狀態下,需要旋合開蓋旋鈕到"關"位置,方可加熱):

烹調時間設定

- 1. 按第7頁完成操作指引。(插入電源後產品未動作時,LED顯示屏顯示待機狀態。)
- 2. 選擇"烤肉"、"油炸"再按(1)「開始/再加熱」鍵進入該功能狀態。
- 3. 在"烤肉"、"油炸"功能狀態下,按 時間/溫度 「時間/溫度」鍵,LED顯示屏顯示時間,按 (十)、 (一) 鍵調節定時時間。

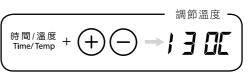




溫度設定

- 1. 按第7頁完成操作指引。(插入電源後產品未動作時,LED顯示屏顯示待機狀態。)
- 2. 選擇"烤肉"、"油炸"再按(1)「開始/再加熱」鍵進入該功能狀態。
- 3. 在"烤肉"、"油炸"功能狀態下,按 時間/溫度 「時間/溫度」鍵兩次,溫度指示燈亮時,LED 顯示屏顯示溫度,按 (十)、 (一) 鍵調節溫度高低。





中涂加菜功能

- 1. 按第7頁完成操作指引,按 蓋 「程式」鍵,選擇 "白米飯"、"香料飯"、"飯焦"、"肉類"、"豆類/蹄筋"、"燉"、"煲湯"、"煲粥"、"蒸"、"意粉"功能,按 (→) 「開始/再加熱」鍵進入該功能狀態。
- 2. 使用者如需要中途加菜,長按 **☆** 「排氣/收汁」鍵3秒,電飯煲會自動排氣(排氣時間需要幾分鐘),當鍋內氣壓排出後,電飯煲會發出提示音,提示可以開蓋加食物。
- 3. 加好食物後,關好煲蓋,電飯煲自動按所選擇的功能繼續工作,直到烹調結束。

注意:白米飯、雜穀飯、香料飯、飯焦、肉類、豆類/蹄筋、燉、煲湯、煲粥、蒸、意粉功能在烹 飪結束後設置了「排氣/收汁」功能,需於「排氣/收汁」功能結束後方可開蓋使用。

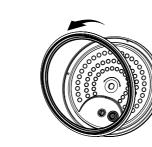
清潔與維護

- 1. 清洗前請先拔下電源插頭。
- 2. 用抹布將煲體抹乾淨,切勿將煲體浸於水中清洗或用水噴抹。
- 3. 用水清洗煲蓋內側,包括:密封膠邊、保溫座板、排氣口、浮子閥、集水盒,再用抹布擦乾淨。
- 4. 用海綿或非金屬軟刷清洗內鍋, 然後用抹布擦乾。
- 5. 用細刷子清洗浮子閥及排氣口。

蓋板、密封膠邊清洗方法

- 1. 在電飯煲開蓋狀態下,把座板 固定螺絲帽旋鬆,把蓋板組件 取下。
- 蓋板上拔出。
- 2. 用手將密封膠邊用力從 3. 用水沖洗密封膠邊和蓋板。







4. 把密封膠邊裝在蓋板上,用 雙手把密封膠邊壓在蓋板的 固定槽上。檢查密封膠邊是 否與蓋板裝配好(把密封膠邊 的裙邊翻起,查看膠邊是否 壓好)。



5. 把裝好密封膠邊的蓋板 裝到煲上,把座板固定 螺絲帽扭緊。



疑難排解

現象	原因	處理方法
企業日期	密封膠邊未放置好	放好密封膠邊
合蓋困難	浮子閥卡住推桿	用手輕推
開蓋困難	放氣後浮子閥未落下	揭開蒸氣安全閥,用筷子輕 壓黑色小按鈕
	未放上密封膠邊	放上密封膠邊
保禁湿 厂	密封膠邊粘有食物殘渣	清潔密封膠邊
煲蓋漏氣	密封膠邊磨損	更換密封膠邊
	未合好蓋	按説明蓋好
浮子閥漏氣	浮子閥密封圈粘有食物殘渣	清潔浮子閥密封圈
/子] [短/雨来]	浮子閥密封圏磨損	更換浮子閥密封圈
ツラ田 ナル・レイ	鍋內食物和水過少	放入食物和水
浮子閥不能上升	煲蓋或浮子閥漏氣	送往維修
限壓閥大量放氣	浮子閥未放好或排氣桿內有 異物	清洗限壓閥、排氣桿,並按 要求將限壓閥放到密封位置
	超過限壓壓力	送往維修
LED顯示屏顯示E0	烹調時,開蓋旋鈕未扭至 "關"位置	將開蓋旋鈕扭至"關"位置
LED顯示屏顯示E1	底部傳感器斷路	送往維修
LED顯示屏顯示E2	底部傳感器短路	送往維修
LED顯示屏顯示E3	鍋內溫度過高	待鍋內溫度降低後使用
LED顯示屏顯示E4	頂部傳感器斷路	送往維修
LED顯示屏顯示E5	頂部傳感器短路	送往維修
LED顯示屏顯示E6	溫度低,檢測到氣壓	送往維修
LED顯示屏顯示E7	鍋內溫度好,浮子閥未能升起	送往維修

技術規格

產品名稱	IH氣壓多功能電飯煲
產品型號	IRC-501
電壓/頻率	220V ~ 50Hz
額定功率	1250W
容量	5L
工作壓力	0-70kPa
限壓壓力	70kPa

產品規格及設計如有變更,恕不另行通知。 中英文版本如有出入,一概以中文版為準。 最新版本以 www.germanpool.com 網上版為準。

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Product Features

1. Multi-functional and easy to use

- 1) Multi-function modes for cooking rice, congee, steam, stew, pasta, braise, cake, pizza, roast, deep fry, defrost and yogurt;
- 2) Automatic cooking after key selection; automatic steam exhaustion, juice concentration and heat preservation after cooking is finished;
- 3) Preset time up to 24 hours. Cooking starts automatically after countdown ends;
- 4) Timer function to set cooking time based on your preference;
- 5) Automatic juice concentration function makes food taste better.

2. Quick cooking, time saving and energy efficient

- 1) High temperature allows quick cooking;
- 2) Save much more time than conventional rice cooker;
- 3) Better performance in cooking porridge, soup, beans, and tendons.

3. Nutrient preservation

Air-tight sealing and non-boiling cooking can preserve nutrients better.

4. Advanced structure to guarantee safety

- Safety device is installed to prevent pressurisation when the cover and body are not aligned properly, and to prevent the cover from being open when the appliance is pressurised;
- 2) Pressure restriction device installed to automatically relieve pressure through the valve when the pressure reaches the maximum;
- 3) Pressure exhaustion device installed to function as air exhaust if the valve should fail to work;
- 4) Temperature restriction device installed to automatically stop cooking if the temperature level is over the maximum. The appliance will start to work again when the temperature comes down;
- 5) Over-temperature safety device installed to automatically cut off power if the temperature inside reaches the maximum level (in this case, the appliance needs maintenance.

Notice Before Use

Important

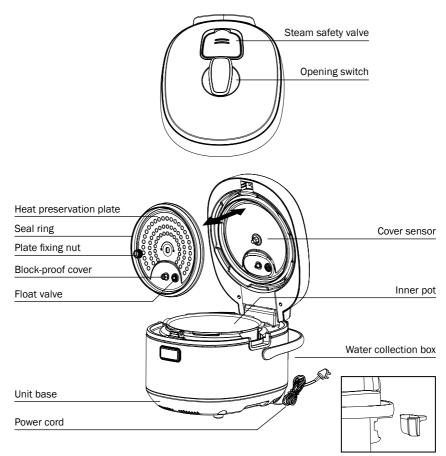
For safety, you should read the instructions carefully before using the appliance. Retain the instructions for future reference.

The appliance is designed for domestic use only, and may only be installed and operated in accordance with this instruction manual.

- This appliance should not be operated by children or by persons with disabilities. Please always keep children away from the appliance during operation.
- 2. Never submerge the appliance in water to avoid short circuit and electric shock.
- 3. Never insert any metal into the gaps or holes of the appliance to avoid possible electric shock.
- 4. Never plug or unplug the power supply with a wet hand to avoid electric shock. Never unplug the power cord by pulling the cable. The power cable should not be pulled or twisted violently.
- The power cord should not be in contact with other heating appliance to avoid fire hazards. Always unplug the power cord after use.
- 6. Clean the metal parts of the plug from time to time to avoid bad contact.
- Please always connect the appliance to an independent socket with a capacity above 10A, and make sure the plug is completely plugged in and well contacted.
- Always keep hand and face away from the steam outlet to avoid scalding, and never cover the steam outlet, the juncture between the cover and the outer pot with cloth, otherwise the cover may be damaged due to over-heating.
- Never touch the cover or any metal parts of the appliance during operation to avoid scalding. When carrying the appliance, please keep the cover closed to avoid scalding.
- 10. The appliance should not be used on any unstable surface which is not heat resistant to avoid fire hazards.
- 11. Please keep the appliance away from fire, or damp surroundings to avoid possible hazards.
- 12. The inner pot should not be subjected to violent impact. Any distortion of the inner pot may cause malfunctioning and other hazards.
- 13. Keep the juncture between the inner pot and the heating panel clean. Don't put the inner pot on other heating sources and don't replace the inner pot with other containers.
- 14. Never clean the inner pot with any kind of abrasive cleaners to prevent damages to the non-stick coating.
- 15. Never start the appliance without the inner pot in position or in absence of water or food inside the pot.
- 16. When the appliance is in operation, do not press the open button to avoid possible hazards.
- 17. Don't open the appliance if the W "Warm/Cancel" light is still on when you are cooking liquid food such as congee or soup. Wait until the pressure indicator light is completely off to prevent food from spraying out and causing danger.
- 18. No untrained person is allowed to disassemble the appliance. If repair is needed, please contact an authorised dealer or a certified technician.
- 19. If the power cord is damaged, never replace it with any other power cables, please contact an authorised dealer for original power cord.
- 20. If the inner pot, heat preservation plate or seal ring bracket is deformed, stop operation immediately and contact an authorised dealer or a certified technician.
- 21. Do not open the cover if there is still air pressure inside the appliance.
- 22. Keep the heat preservation time within 6 hours.
- 23. If there is an abnormal amount of air releasing from the pot, unplug the appliance immediately and stop using it. Please contact an authorised dealer or a certified technician.

Product Structure

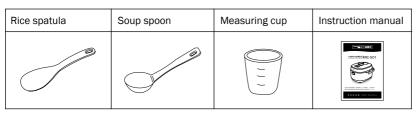
The actual product may be different from the images below, the appearance of the actual product shall prevail.



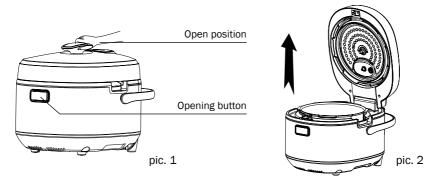
Cleaning the water collection box:

Put the water collection box in the right position before using the appliance, remove it carefully to avoid water from sprinkling; it should be cleaned regularly to prevent odours.

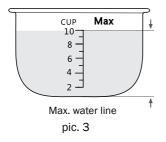
Accessories

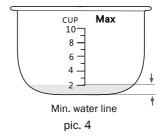


- Connect the appliance to power supply. After the buzz, "---" is displayed on the screen to indicate Standby mode.
- 2. Open the cover by turning the Opening switch anti-clockwise to the "Open" position, (pic. 1), and press the opening button. (pic. 2)

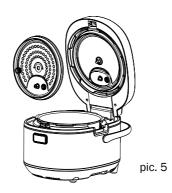


Take out the inner pot, put food and water inside within the gradation range of "2" and "Max". (pic. 3
and pic. 4)

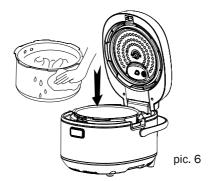




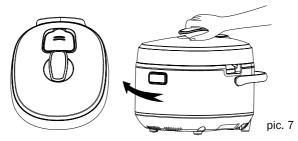
4. Check if the float valve and the exhaust outlet are clean, and the seal ring is properly fitted on the heat preservation plate. Please put the heat preservation plate back onto the cover. (pic. 5)



5. Wipe the inner pot clean before you put it back into the outer pot. (pic. 6)



Close the cover properly. Turn the opening switch to "Close" position. (pic. 7) and a snap sound can be heard.



- 7. Press or To mode" to choose the cooking function. The indicator light of the chosen function will light up.
- 8. Press 實 "Pressure Adjustment" to set the pressure level and press 時間/溫度 "Time/Temp" button to set the cooking time. For the pressure preservation time of each function, please refer to "Function Table" on page 29.
- 9. Press () "Start/Reheat" button to start cooking. The Time indicator light is on when the inside pressure reaches the set point. Countdown on the screen shows the pressure preservation time. The "Pressure" indicator light changes with the inside pressure. When the pressure preservation countdown finishes, cooking has been completed. The cooker starts to preserve heat.
- 10. During pressure preservation, the pressure level decreases as the pressure inside the cooker decreases. All indicator lights will go out when the set temperature is reached. The light of "Warm/Cancel" button is on and the indicator light of "4" is on. For safety reasons, the cooker will enter standby mode after 12 hours of heat preservation.
- 11. Open the cooker to take out the food.

Attention:

- 1. The X "Warm/Cancel" indicator light blinks when the inside temperature is too high. The indicator light will be back to normal when the temperature returns to normal.
- 2. You cannot open the cooker if there is still pressure inside the cooker in heat preservation. Press "Exhaust/Reduction" button before opening the cooker. In case of high temperature gas exhaustion, keep away from the air outlet. A buzz sound will remind you to open the cooker after the process of exhaustion is finished.
- 3. Intermittent exhaustion is normal when cooking rice, coarse cereals, pilaf or rice crust.

Keep Warm Setting

- 1. Press (🔾 "Warm/Cancel" button to start keeping warm. Keep warm time will be displayed on the screen and the "4" indicator light will be on.
- 2. When any of the functions ends, keep warm will start automatically.
- 3. Function can be stopped at anytime by pressing (X) "Warm/Cancel" button.

Reheat Setting

- 1. Press () "Start/Reheat" button to start reheat function, the green light of () "Start/Reheat" button will be on.
- 2. Press 時間/溫度 "Time/Temp" button if you want to reset pressure preservation time.
- 3. Press () "Start/Reheat" button to start reheat. After the end of reheat, keep warm will start automatically.

Function Table

Menu		Pressure level	
Wenu	Default	Maximum	Minimum
Rice	3	/	/
Coarse Cereals	5	7	5
Pilaf	4	/	/
Rice Crust	3	/	/
Meats	3	7	2
Bean/Tendon	6	7	6
Stew	3	7	2
Soup	6	7	2
Congee	3	7	1
Steam	4	7	2
Braise	/	/	/
Cake	/	/	/
Pizza	/	/	/
Pasta	2	7	1
Roast	/	/	/
Deep Fry	/	/	/
Defrost	/	/	/
Yogurt	/	/	/

The pressure levels are for reference only.

Function Table

Preset time for each function:

Mode	Default pressure preservation time	Adjustment range	Maximum preset time
Rice	18 mins	12 - 20 mins	23 hours 59 mins
Coarse Cereals	30 mins	18 - 59 mins	23 hours 59 mins
Pilaf	15 mins	12 - 59 mins	23 hours 59 mins
Rice Crust	30 mins	30 - 59 mins	23 hours 59 mins
Meats	35 mins	15 mins - 1 hour 59 mins	23 hours 59 mins
Bean/Tendon	50 mins	15 mins - 1 hour 59 mins	23 hours 59 mins
Stew	1 hour 10 mins	45 mins - 11 hour 59 mins	23 hours 59 mins
Soup	30 mins	15 mins - 1 hour 59 mins	23 hours 59 mins
Congee	25 mins	5 mins - 1 hour 59 mins	23 hours 59 mins
Steam	15 mins	5 mins - 1 hour 59 mins	23 hours 59 mins
Braise	50 mins	30 mins - 1 hour 59 mins	23 hours 59 mins
Cake	45 mins	N/A	N/A
Pizza	15 mins	15 mins - 35 mins	23 hours 59 mins
Pasta	5 mins	5 mins - 30 mins	N/A
Roast	30 mins	5 mins - 59 mins	N/A
Deep Fry	30 mins	5 mins - 59 mins	N/A
Defrost	30 mins	20 mins - 59 mins	N/A
Yogurt	8 hours	6 hours - 12 hours	N/A

1. Use the measuring cup

For one person, one cup of rice is recommended, which weighs about 150g.







2. Rinse the rice

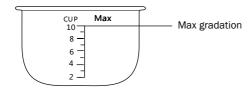
For the first time, add water and pour it at once. Rinse the rice a few more times until the water is clear. It is advised not to use the inner pot.

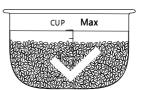




3. Add water

Put in the rinsed rice and add water into the inner pot. Food and water quantity must be between the gradation "2" and "Max" of the inner pot. Soak the rice until it turns white.





- 4. Cook the rice for 10 to 15 minutes.
- 5. Stir the rice with a spoon for better texture.

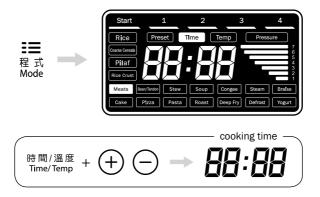
Gerenal Operation

Complete operation instructions according to Page 25.

2 a. Cooking Time setting

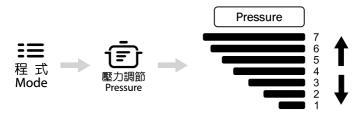
Press | Mode" button to select the function you want, for example, if you choose "Meat", Meats and Time will flash on the screen, press 時間/溫度 "Time/Temp" then 中 or button to set the hour.

Press 時間/溫度 "Time/Temp" button again to set the minute. (You can also set the Time after setting the pressure level. Time adjustment for "Roast", "Deep Fry", and "Braise" is fixed).



b. Pressure setting

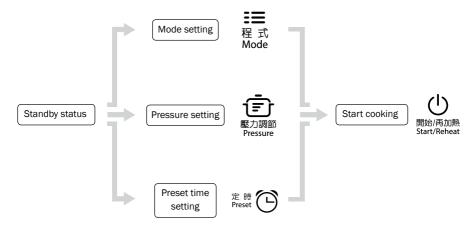
Press (F) "Pressure" button to set the pressure level. You can also set the Pressure after setting the time. (Pressure adjustment is not available for "Rice", "Cake", "Roast", "Deep Fry", "Braise" and "Yogurt").



c. Preset Time setting

Press 🕒 "Preset" button to set preset time. Press 🕂 or 🔵 button to set the hour, press 🕒 "Preset" button again to set the minute.

Press () "Start/Reheat" button and cooking starts.



Note: For all functions, the cover must be closed properly or the cooker will not start operation.

How to use preset function

For example:

It's now 6:00 p.m. You want to eat congee the next morning at 7:30 a.m. (The preset time should be 12 hours 45 minutes from 6:00 p.m. to 6:45 a.m., reserving 45 minutes for cooking congee).

Preset time setting

1. Complete settings according to Page 25.



2. Press = "Mode" button and choose Congee .



3. Press Threset" button when the indicators blink. Press Threset button to set the hour, and Threset" button again to set the minute. Press Threset button to start countdown and cooking will begin when countdown finishes.



4. When cooking is finished, the light of 🛞 "Warm/Cancel" is on and the process of keep warm starts.

Note: The Preset function is not available for "Cake", "Pizza", "Roast", "Deep Fry", "Braise" and "Yogurt".

Open-Cover Operation

In "Roast" and "Deep Fry" function, the cover can be opened for cooking, please follow the procedures below.

Time setting

- 1. Complete operation instructions according to Page 25.
- 2. Select "Roast" or "Deep Fry" and then press (1) "Start/Reheat" button to start the function.
- 3. In "Roast" or "Deep Fry" function, press Fill | Fill |

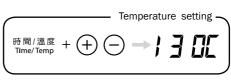




Temperature setting

- 1. Complete operation instructions according to Page 25.
- 2. Select "Roast" or "Deep Fry", and then press (1) "Start/Reheat" button to start the function.
- 3. In "Roast" or "Deep Fry" function, press 時間/溫度 "Time/Temp" button twice, and ① or ① button to set the temperature.





Note: When the cover is opened in "Roast" or "Deep Fry" function, the opening switch must be turned to "Close" position to start cooking.

Addition during Operation

- Complete operation instructions according to Page 26. Press = "Mode" button, then choose "Rice",
 "Coarse Cereals", "Rice Crust", "Meats", "Bean/Tendon", "Stew", "Soup", "Congee", "Steam" or "Pasta" function. Press (1) "Start/Reheat" button to start cooking.
- 2. If you want to add food during cooking procedure, press Thaust/Reduction" button for 3 seconds, the cooker will release pressure automatically (which will take a few minutes). The cooker will buzz when the pressure inside is completely released and the cover can be opened. Food can be added into the pot.
- 3. After adding food, close the cover properly, and the cooker will resume operation till cooking is done.

Notes: For "Rice", "Coarse Cereals", "Rice Crust", "Meats", "Bean/Tendon", "Stew", "Soup", "Congee", "Steam", or "Pasta", the cooker will start "Exhaust/Reduction" automatically after cooking. Please do not open the cover before "Exhaust/Reduction" function ends.

Cleaning and Maintenance

- 1. Unplug the cooker before cleaning.
- 2. Wipe the cooker clean with cloth. Do not put it into water or spray it with water.
- 3. Use water to clean the seal ring, heat preservation plate, air outlet, float valve, and water collection box. Then wipe them dry.
- 4. Use sponge or non-metal brush to clean the inner pot and wipe it dry.
- 5. Use a tiny brush to clean the float valve and air outlet.

How to clean the cover plate and the seal ring

- Open the cooker, loosen the plate fixing nut and take out the cover plate.
- 2. Pull off the seal ring from the plate.
- 3. Wash the cover plate and seal ring.







- Fix the seal ring back onto the cover plate. Turn over the hemline to check if the seal ring and the cover plate fit well.
- Install the cover plate back onto the cooker and screw on the plate fixing nut.



Troubleshooting

Problem	Cause(s)	Solution
Difficulty closing cover	Seal ring is not preperly in place	Put the Seal ring in right position
Difficulty closing cover Float valve stuck		Lightly push float valve rod
Difficulty opening cover	Float valve doesn't fall down	Open the steam safety valve, gently press the black button with chopstick
	Seal ring not in place	Make sure Seal ring is in place
Air leak from the cover	Food remains on Seal ring	Clean Seal ring
All leak from the cover	Broken Seal ring	Replace Seal ring
	Cover cannot close properly	Follow manual instructions to close the cover
Air leak from the	Food remains on the Float valve or Seal ring	Clean the Float valve and Seal ring
Float valve	Wear on Float valve or Seal ring	Replace Float valve and Seal ring
The Float valve	Not enough food or water	Add more food or water
doesn't rise	Air leakage from cover or Float Valve	Contact customer service
Too much air coming from the pressure-	Float valve not placed properly or rod is stuck	Clean float valve and put it back properly
limit valve	Over the pressure limit	Contact customer service
E0 shown on screen	Opening switch cannot be turned to "Close" position	Turn the opening switch to "Close" position
E1 shown on screen	Circuit of bottom sensor open	Contact customer service
E2 shown on screen	Circuit of bottom sensor short out	Contact customer service
E3 shown on screen	Inner temperature is too high	Allow the inner temperature to cool down
E4 shown on screen	Circuit of top sensor open	Contact customer service
E5 shown on screen	Circuit of top sensor short out	Contact customer service
E6 shown on screen	Low temperature and air pressure detected	Contact customer service
E7 shown on screen	Inner temperature too high, Float valve can't rise	Contact customer service

Technical Specifications

Name of Product	IH Pressure Rice Cooker
Product Model	IRC - 501
Power Supply	220V ~ 50Hz
Rated Power	1250W
Cubic Measure	5L
Working Pressure	0-70kPa
Pressure Limit	70kPa

Specifications are subject to change without prior notice.

If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

Refer to www.germanpool.com for the most up-to-date version.

請填妥以下表格並與發票一併保存,以便維修時核對資料。用戶提供本公司之所有資料必須正確無誤,否則免費保用將會無效。 Please fill out the form below. This information and the purchase invoice will be required for any repairs. Warranty will be invalid if information provided is found to be inaccurate.

型號 Model No.: IRC-501

機身號碼 Serial No.:	發票號碼 Invoice No.:
購買商號 Purchased From:	購買日期 Purchase Date:

保用條款

此保用提供德國寶產品之機件在正常使用下一年 保用(自購買日起計算)。

- * 貴戶須在購機十天內,以下列其中一種方 式向本公司登記資料,保用手續方正式生效:
- 1) 填妥本公司網頁內之保用登記表格 www.germanpool.com/warranty。
- 2)填妥保用登記卡,並連同購機發票傳真至 客戶服務部。
- 1. 未能出示購買發票正本者,將不獲免費維修服務。
- 2. 用戶應依照説明書的指示操作。本保用並不包括:
 - 因天然與人為意外造成的損壞(包括運輸及其他);
 - 仟何塑膠附件及輔助裝置;
 - 電源接合不當、不依説明書而錯誤或疏忽使用本機所引致之損壞。
- 3. 於下列情況下,用戶之保用資格將被取消:
 - 購買發票有任何非認可之刪改;
 - 產品被用作商業或工業用途;
 - 產品經非認可之技術人員改裝或加裝任何配件;
 - 機身編號被擅自塗改、破壞或刪除。
- 4. 總代理有權選擇維修或更換配件或其損壞部份。
- 5. 產品一經被轉讓,其保用即被視作無效。

客戶服務及維修中心

德國寶(香港)有限公司 香港九龍紅磡暢通道 1 號 中旅貨運物流中心8樓

電話: +852 2333 6249 傳真: +852 2356 9798

電郵:repairs@germanpool.com

Warranty Terms & Conditions

Under normal operations, the product will receive a 1-year full warranty provided by German Pool (effective starting from the date of purchase).

- * This warranty is not valid until Customer's registration information is returned to and received by our Service Centre within 10 days of purchase via one of the following methods:
- Visit our website and register online: www.germanpool.com/warranty.
- Complete all fields on the attached Warranty Card and fax it back to our Customer Service Centre along with the purchase invoice.
- Customer who fails to present original purchase invoice will be disqualified for free warranty.
- 2. Customer should always follow the operating
 - instructions. This warranty does not apply to:
 damages caused by accidents of any kind (including
 - transport and others);
 operating failures resulted from incorrect voltage, improper operations and unauthorized installations
- 3. This warranty is invalid if:

or repairs.

- purchase invoice is modified by unauthorized party;
- product is used for any commercial or industrial applications;
- product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
- serial number is modified, damaged or removed from the product.
- German Pool will, in its discretion, repair or replace any defective part.
- This warranty will be void if there is any transfer of ownership from the original purchaser.

Customer Service & Repair Centre

German Pool (Hong Kong) Limited 8/F, China Travel (Cargo) Logistics Centre 1 Cheong Tung Road

Hung Hom, Kowloon, Hong Kong

Tel: +852 2333 6249 Fax: +852 2356 9798

Email: repairs@germanpool.com



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www.germanpool.com