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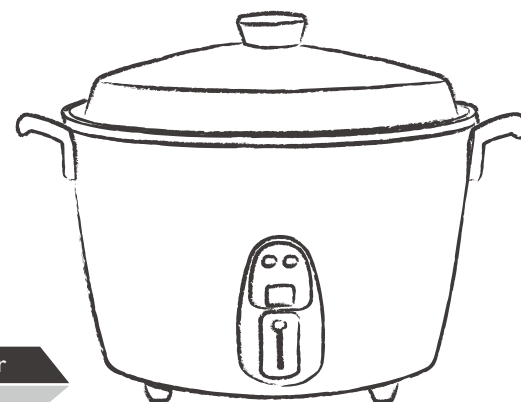
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Multi-Functional Cooker



Multi-Functional Cooker

USER'S INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precaution should always be followed including the following.

1. Read all instructions carefully before using.
2. This appliance is for household use only.
3. ALWAYS attach power plug to appliance first, then plug the power cord into the wall outlet.
4. This appliance is not intended for use by individuals with certain disabilities or by children. For their safety, please have close supervision.
5. To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or other liquid.
6. ALWAYS unplug the power cord from the wall outlet when appliance is not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. ALWAYS use extreme caution when moving an appliance containing hot oil or other hot liquid.
8. Do not place on or near a hot gas or electric burner, or in a heated oven.

10. DO NOT touch any hot surface of appliance. Use handles or knobs.
11. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
12. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
13. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
14. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.

15. **SAVE THESE INSTRUCTIONS**

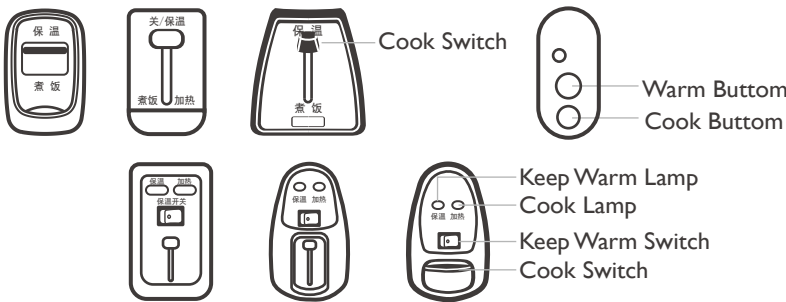
This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Names of the parts

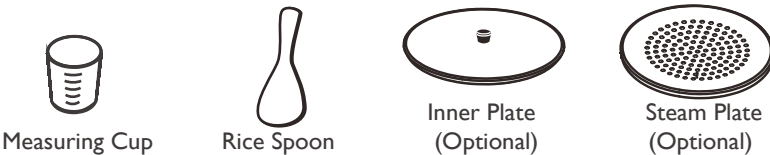
Tatung automatic cooker and steamer



Control panel



Accessories



Specification

SPEC Models	Rice Capacity		Inner Pot Capacity (L)	Watt Usage When Cooking	Watt Usage When Keep Warm
	Cup	L			
TAC-3A	3	0.54	1.6	350	35
TAC-6G/6GS/06KN	6	1.08	2.4	600	35
TAC-10G/10GS	10	1.8	4	800	40
TAC-11B	11	1.98	4	700	40
TAC-11A/11KN/11KA	11	1.98	4	760	40
TAC-15/15TE	15	2.7	6	1000	50
TAC-20/20S	20	3.6	9	1200	80

Directions

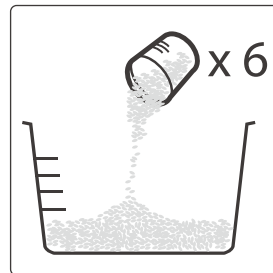
Measure rice with the measuring cup provided then rinse the rice before putting it in the inner pot. Then measure the appropriate amount of water to place in the inner pot and cooker according to the table on page 14.

- a) Water in the inner pot: There are measurement lines inside the inner pot showing the amount of the water with rice. The rice has to be put in before water.
- b) Water in the cooker: Measure the water with the measuring cup and pour it into the cooker.

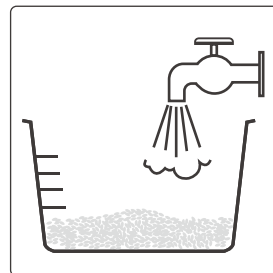
Special notes for “KEEP WARM” function

There is a see-saw switch controlling the keeping warm current. You can make a choice whether to keep warm or not simply by pushing the switch.

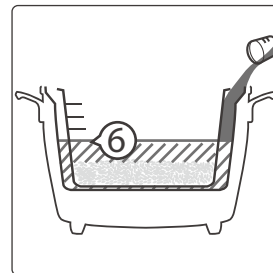
Example: Six cups of rice for cooking



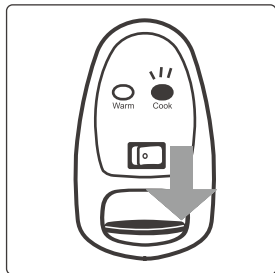
1. Put the six cups of rice into the inner pot.



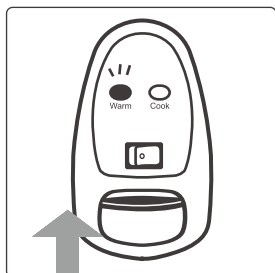
2. Rinse the rice smoothly by water (repeat 2 ~3 times).



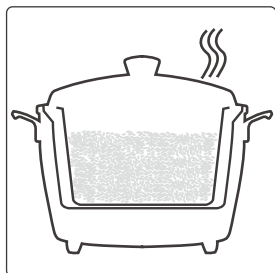
3. Pour water in, till it reached the line marked "6" on the inner pot and pour the cooking water into the cooker.



4. Put inner pot in the center of the cooker, insert the plug in the socket, replace the cover, and push the switch lever down to "cook" position. (It's not necessary to put on inner pot cover while cooking)



5. After 25~30 minutes, the switch will move up to the keep warm and the light indicating "warm" will be on instead.



6. Do not remove the cover immediately, and must wait for 10~15 minutes to complete the steaming effects. After that, the rice is ready to serve.

Cleaning and Maintenance

- Unplug your Tatung rice cooker and allow to cool before cleaning.
- Use only dish soap or neutral detergent with soft cloth. **DO NOT** use benzene, thinner, abrasive cleaners, scouring pads or metallic brushes since they will damage the surfaces of the cooker and other accessories.

Cooker body (outer pot with cord set)

- **DO NOT** immerse in water or other liquid.
- Lightly wipe with a soft warm damp cloth.

Pot cover and inner pot

- Lightly wipe with a soft warm damp cloth.
- Fill with warm soap water and allow to soak before cleaning, wash with sponge or soft cloth, non-abrasive detergents may be applied if necessary and dry thoroughly.
- The knob of pot cover can be disassembled by the following steps, if necessary.

When disassemble knob:

Press the head of the screw from inside the pot cover and turn the knob to counter-clockwise.

Assemble knob:

Press the screw through the hole from inside the pot cover, then turn the knob in a clockwise direction until it is securely tighten.

Measuring cup and rice spoon

- Soak in water and wash with sponge or cloth.

Notice

- Do not fill water over the max water level marked in the inner pot, otherwise, water will overflow into the cookers, causing prolong cooking time and damage to the cooker.
- For stewing soup, it is suggested that the steam plate is placed underneath the inner pot in order to avoid spill and prolonged cooking time.
- Owing to season changes and temperature differences, time for cooking may differ somewhat. The attached table is based on standard conditions: Voltage, 120 volts; Water temperature, 68°F.
- The quantity of water suggested in the table on page 4 is based on the quantity of a variety of rice; it is necessary to increase or decrease the water according to the kind of rice and the degree of desired softness.
- When placing the inner pot into the cooker, it is best to twist the inner pot gently for a perfect fit; if the inner pot inclines to one side the rice will not be cooked equally.
- Insert the plug in the socket and push the switch lever down to "cook" position. The signal light glows when the current is on. When the cooking is done, the switch lever automatically leaps up to "warm" position and the signal light goes out. Finally, the electric current for cooking is shut off.
 - a) The automatic switch is specially designed for shutting off the electric current. Once the electric current is shut off, there will be no worry about fusing of the electric wire. If the voltage in your home is below 120 volt, the time for cooking will be slightly prolonged, but there is no possibility of getting the rice burned.
 - b) If power failure takes place during the cooking, take care not to raise the cover of the pot. Please just wait until the current is restored. The work will continue.
- When the cooking is done, the switch will leap up and the electric current shuts off. Do not remove the cover immediately wait for 10 to 15 minutes in order to get the rice done thoroughly. When removing the cover, take care that the condensate water does not drop into the cooked rice. Use the detachable metal handle to lift the inner pot out.
- Always keep the cooker clean. When washing, do not plunge the cooker into water. Wash the inside with dean water and then rub it with cloth. If it is too dirty, soap may be used clean water.
 - a) When putting the inner pot into the cooker, remember that its bottom must be perfectly clean. If there is any rice or dirt attached, clear it off first.
 - b) Do not use metallic brush to rub the inner pot.
 - c) The moment that the cooking is done, wipe off the steam on the inside of the cover.

- Keep Warm function lasts only 3 hours.
- The outer pot has been under the process of oxidization-resistance. Though the pot would discolor or streak due to the water quality and the way you operate it, please use it without any misgivings. You can pour a measuring cup of vinegar and water into the outer pot over half. Then, after the water was boiling, the pot would return to normal. But the discoloration and streaks would reappear because of the water quality and the way of operation.
- Stainless steel inner pot would have the incrustation and red specks on the surface because of the lime substance and impurities in the water. So pour a measuring cup of vinegar and water over the top into the pot, boil the water, and then the stainless steel will shine as before.
- Accessories of stainless steel including pot cover, inner pot, inner cover, upper pot, steam plate. Please clean the accessories before use it.
- Do not clean the cooker with protective coating.
- * Before using rice cooker first time. Clean stainless steel accessories with dish soap or natural detergent. Then put these accessories (except inner cover) and 2~3 cups of water inside the cooker. Insert the plug in the socket, and push the switch lever down. After 30 minutes, pull the switch lever up.

How to use the accessories

- **Steam plate:** Take the inner pot out of the cooker. To steam eggs, spongecake, and other foods, put the steam plate in the cooker, and pour a little water into the cooker. Then push the switch lever down.
- **Inner Cover:** When cooking is done, take the inner pot out with the handle, and cover the inner pot with the inner lid. Then you may use the cooker for any other purposes.
- **Upper Pot:** To steam cold food or soup, you may put the upper pot in the inner pot while rice is cooking. (only for G and S series products)

Miscellaneous uses of the TATUNG automatic cooker and steamer

- **Rice Porridge:** Add the ratio of water to rice of your desired consistency.

Example: When cooking a cup of rice porridge, put 4 cups of water into the inner pot and add water up to the 3rd water level line of the cup into the cooker, then push down the switch lever. After cook switch is off or pop up, you must wait 15 minutes before removing the cover, and you have delicious rice porridge.

- **Buns, Wafers, etc.:** Add the ratio of water to make your food thoroughly cooking. If you add the quantity of water up to 1.5~2 water level line, it will take 20~25 minutes to cook.

- **Eggs:** It is also convenient to steam eggs with the cooker.

Example: When steaming 2 eggs add three times the soup or water, a little salt, soy sauce and essence to taste, stir them well, then place them into a suitable porcelain bowl together with dried mushrooms, shrimps parsley for steaming. Fill water to the 1st water level line in the inner pot, pour water into the cooker up to the 2nd water level line. Steam for 20~25 minutes. You can use steam plate instead of the inner pot. But the quantity of water in the cooker should be in proportion to the 1~1.5 water level line on the measuring cup.

- **Greasy Rice:** Greasy rice is commonly cooked from glutinous rice. When cooking it, consider placing less water in the inner pot, the other procedures are the same as those for cooking rice, except that when the rice is done, remove the cover immediately and put flavors, such as fried meat, mushrooms, shrimps, chestnuts, and oil, into the inner pot, and mix them with the rice. Thus the palatable greasy rice is served. Rice Pudding can be cooked in the same way.
- **Brown Rice:** Increase at least one cup of water in the cooker or soak it fully in water for at least 2 hours before cooking.
Miscellaneous: Generally, it may be used in all cooking requiring steaming or boiling.
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Proportion of the quantity of rice to the quantity of water

Quantity of rice (Cup)	Water in the inner pot (Including rice)	Water in the cooker (Cup)	Time needed for cooking (Minutes)
1	Line 1	0.5~1	15~30
2	Line 2		
3	Line 3		
4	Line 4		
5	Line 5	1.5	30~45
6	Line 6		
7	Line 7		
8	Line 8		
9	Line 9		
10	Line 10	2	45~60
11	Line 11		
12	Line 12		
13	Line 13		
14	Line 14		
15	Line 15		
16	Line 16	2.5	60~70
17	Line 17		
18	Line 18		
19	Line 19		
20	Line 20		

安全須知

使用電器時請遵守下列各項安全準則：

1. 請詳閱各項使用說明。
2. 本產品請勿在戶外使用，本產品僅限家庭使用及類似場所之應用如：商店辦公室，農莊，酒店，汽車旅館，民宿等其他工作場所之員工廚房。
3. 若電器靠近幼童或在幼童使用時，務必請特別小心注意。
4. 本產品禁止行為能力不全，或缺乏經驗和知識的人（包括兒童）使用，除非在家長或專人陪同下並獲得正確的指導使用本電鍋。
5. 本產品嚴禁兒童玩耍。
6. 勿將電器及電源線浸於水或其他液體中以防漏電。
7. 當電器不使用或須擦拭時請先拔下插頭。欲取出或放入物品時請待電器稍冷卻後再進行。
8. 當電器裝有熱水或熱油而必需移動時，務必請特別小心。
9. 使用電器時請勿靠近火爐或放在加熱中的烤箱內。
10. 請勿接觸電器的高溫部分，請利用提把或捏手。
11. 請勿把電器在非指定之狀況下使用，並請勿使用非原廠指定之附件器具。
12. 若電器或其電源有損壞，故障或不正常時，請停止使用並送到服務站由專業人員檢修。
13. 請勿把電源線跨在有尖角的桌邊或接觸高溫的地方。
14. 請妥善保存此說明書。

備註：

本電器採用安全的極性插頭（兩電極寬度不相等），只允許以固定的方向插入電源插座，使用時如無法順利插入插座，請反向再試一次，若仍無法插入時，請洽詢合格的電工，請勿企圖移除此安全裝置。

使用方法

以煮6人份量為例：

1. 利用計量杯量6杯生米，放進內鍋淘洗。
2. 在米上面加水至內鍋側壁記有「6」的刻度位置。
3. 以計量杯量6刻度的水倒進外鍋裡。（計量杯上有刻度）
4. 將內鍋輕放於外鍋的中央位置，蓋上鍋蓋。
5. 將插頭插進電源插座。
6. 按下開關，煮飯指示燈亮起，開始煮飯。
7. 約25分鐘左右，開關自動跳上，完成煮飯並進入保溫狀態。
8. 請稍等，約15分鐘不要立即打開鍋蓋，利用鍋內餘熱繼續蒸炊，味道會更好。
9. 使用完畢不需保溫時，請拔下電源插頭。

保溫開關的功能：

附保溫切換開關，不保溫時，不必拔下電源插頭，只要切換保溫開關按鈕即可。

清潔與保養：

- 清潔電鍋前，先拔掉電源插頭等其冷卻。僅能使用肥皂、洗碗精及中性清潔劑等以軟布擦拭。

- 不可使用汽油、松節油、去污粉、菜瓜布、金屬刷等，因其可能造成電鍋表面及附件之損傷。

本體(外鍋,外殼與電源線)：

- 不要浸於水或其他液體中。
- 輕輕地用可飲用熱水沾濕軟布擦拭，必要時可以加些許清潔劑。

鍋蓋與內鍋：

- 以可飲用熱水沾濕軟布輕輕擦拭。
- 每次飯後或食物用完後，可將其浸泡於可飲用熱水中以海棉或軟布清洗，必要時也可使用中性清潔劑。這是最容易清潔的方法。
- 請務必以軟布擦拭。
- 鍋蓋鈕必要時可以下列步驟拆解。

拆解時：

從鍋蓋裡壓住螺絲頭，將鍋蓋鈕反時針方向旋鬆即可。

組合時：

把螺絲由內穿過鍋蓋孔並用手壓住，再將鍋蓋鈕順時針方向旋緊即可。

計量杯與飯匙：

- 置於水中以海棉或軟布洗淨。

注意事項：

- 可飲用熱水水溫約40℃到45℃。
- 附件清洗時若使用清潔劑，務必要清洗至確定無殘留物。
- 內鍋水量請勿超過最高水位線，不然水會溢到外鍋，不但影響烹調的時間，並會損傷鍋具。
- 煮、燉湯時，建議將內鍋放置於蒸盤上，以免油水溢滿到外鍋而影響烹調的時間。
- 由於氣候及溫度變化，燉煮時間可能不同，對照表係依水溫20℃為基準。
- 水和米量關係是以煮蓬萊米的情形為標準(水溫20℃)，喜歡吃較硬或煮新米、蓬萊米時，可減少內鍋水量。喜歡吃較軟或煮舊米、再來米時，可增加內鍋水量。
- 把內鍋放進外鍋中央，請輕輕地邊轉邊放；如果內鍋偏在一側，煮出來的飯會不均勻。
- 把插頭插進電源插座，按下開關，煮飯指示燈亮起；當燉煮完成，開關自動跳上，進入保溫狀態。
 - a) 煮飯開關自動切斷電流，並非保險絲燒斷，如電壓低於正常值10%時，燉煮時間可能會稍微加長，勿需擔心食物會燒焦。
 - b) 如在燉煮過程中，電源意外中斷時請注意！勿掀開鍋蓋，電源恢復後，燉煮將會繼續。
- 當燉煮完成煮飯開關跳開時，請稍後不要立刻打開鍋蓋，稍等約10~15分鐘後打開鍋蓋，利用鍋內餘熱繼續蒸炊，味道會更好。
- 內、外鍋要經常保持清潔，但不可將整個外鍋浸入水中沖洗，外鍋內壁可以水洗，然後用乾布擦乾。內、外鍋不宜用尖銳物品或粗糙的菜瓜布、磨粉或金屬刷洗，以免刮傷內、外鍋表面塗層。

- a) 把內鍋放進外鍋時請先清除內鍋、外鍋鍋底的米粒或雜物。
- b) 內、外鍋請隨時保持乾燥，不用或收藏前請務必確實擦乾。
- 保溫不宜超過3小時。
- 外鍋已作防氧化處理，在使用後會因水質及使用方式而產生斑紋或變色的現象，請安心使用，可倒入1計量杯之白醋並在外鍋加水至8分滿後，予以加熱至水滾即可回復，但仍會因水質或使用方式而再度產生上述現象。
- 不鏽鋼內鍋在使用後會由於水中含有石灰質或雜質，而使表面發生水垢或紅斑等現象，可倒入1計量杯之白醋並加入水至最高刻度後，予以加熱至水滾即可回復不鏽鋼之光彩。
- 第一次使用時，請將不鏽鋼材質之附件，以洗碗精或中性清潔劑清洗乾淨，並於外鍋加水2~3杯，置入以上附件(內鍋除外)蒸煮約半小時後，再行燉煮食物。

附件使用方法：

- 蒸盤：取出內鍋(不使用)，將蒸盤置入電鍋內，可蒸蛋、蛋糕或其他食物，然後按下開關燉煮。
- 內鍋蓋：當飯煮好後，取出內鍋，可蓋上內鍋蓋於內鍋上，然後電鍋可繼續燉煮其他食物。

製作其他美食：

- 煮稀飯：內鍋水量約米量之4~5倍，但以內鍋之最高刻度為限。外鍋水量為量杯的3~5刻度，可以軟硬的喜好調節。例如：煮一杯米，內鍋放水4杯，外鍋放入量杯3刻度的水，然後按下開關即可自動煮成稀飯，非常簡便。開關跳上斷電後請靜放約10~15分鐘利用鍋內餘熱使稀飯更均勻好吃。

- 蒸包子、餃子、糕餅等，依所蒸時間長短，酌予增減外鍋水量。若水量為計量杯5刻度為15分鐘左右。
- 蒸蛋：例如蒸兩個蛋時，可先加上約3倍的清湯或水，再添上少量的鹽、醬油、味精將之攪拌均勻，然後把松茸、香菇、蝦米、蓮子、香菜等一起放在蒸碗內；在外鍋放進計量杯2刻度水，按下開關，經過20~25分鐘即可享用。帶殼蒸蛋時，可以不使用內鍋而直接將蛋放在蒸盤來蒸，外鍋的水量，每碗以計量杯3~5刻度水量為準。(須同時蒸4個以上時得按比例增加水量)
- 煮油飯、糯米飯時酌量減少內鍋的水，其餘與煮飯時相同。煮熟，自動斷電後，請立即打開鍋蓋，將用油炒好的肉、香菇、蝦米、栗子等佐料放進內鍋與米飯攪拌適宜，即可得到美味的油飯。八寶飯亦可類推應用。
- 煮糙米、胚芽米至少增加1計量杯的水放進外鍋；或是米洗淨後浸泡2小時以上，然後按下開關即可。

米和水份量關係表

米 和 水 量 分 配			自動斷電時間 (分鐘)
米 量	水 量		
計 量 杯	內鍋水位線(連米在內)	外 鍋 (計量杯)	
1	1 刻	0.5~1	15~30
2	2 刻		
3	3 刻		
4	4 刻		
5	5 刻	1.5	30~45
6	6 刻		
7	7 刻		
8	8 刻		
9	9 刻		
10	10 刻		
11	11 刻	2	45~60
12	12 刻		
13	13 刻		
14	14 刻		
15	15 刻		
16	16 刻		
17	17 刻	2.5	60~70
18	18 刻		
19	19 刻		
20	20 刻		