Use only accessories specifically designed for this Cooker.

Do not use this Cooker under direct sunlight.

Use a dedicated power outlet.

During use, place this Cooker on a flat and stable countertop without flammable materials near.

When using this Cooker for the first time, rinse the stainless steel accessories using white vinegar or mild detergents. Then add 2 or 3 cups of water to the outer pot and place the accessories (except for the inner pot lid) into the Cooker. After cooking for about half an hour, you can start using it.

The ratio of rice to water should be always appropriate. (refer to page 13)

Remove grains of rice or debris at the bottom of the inner pot and outer pot before you place the inner pot into the outer pot.

Gently rotate the inner pot while placing it into the center of the outer pot. If the inner pot tilts, the rice will not cook evenly.

Do not move this Cooker during use to prevent food from spilling out.

To prevent the rice from burning on the bottom or being underdone, or soup from spilling out during the stewing process or when you make rice porridge, always use our dedicated inner pot and the amount of water for the inner pot should not exceed its maximum line. When you make rice porridge, only maximum 2 cups of rice or water can be added to the inner pot or outer pot respectively.

During the stewing process, do not place the inner pot lid on the inner pot to prevent soup from spilling out.

If power failure occurs during the cooking process or when the timer is active, the active function will be cancelled and you have to set it again.

Cooked rice should not be kept warm for more than 3 hours, otherwise the rice will become hard and may stick to the pot. In addition, salty food should not be placed in the pot for an extended period of time.

Acidic food such as yogurt should not be kept warm in the cooker for an extended period of time.

Do not open the lid until cooking is completed and the unit is in Keep-Warm state.

Do not use abrasive or metal brushes to scrub the inner and outer pots.

Keep the inner and outer pots dry. Always wipe them dry if you will not use them for an extended period of time or before you store them.

Keep the inner and outer pots clean. Do not immerse the whole outer pot in water and wash it. The inner wall of the outer pot can be washed with water, and wiped dry with a dry cloth.

The maximum load limit of this Cooker is 26 LBS. Do not exceed this limit to avoid damage to it.

If you want to buy a dedicated stainless steel inner pot, contact the authorized Tatung store, dealer, or Tatung Consumer Products.

Do Not damage the power cord. If the supply cord is damaged, it must be replaced by the manufacturer in order to avoid a hazard.

Depending on the water quality and use, scales may be produced in the outer pot or stainless steel inner pot after use. This is normal. It is recommended to add one cup of white vinegar and add water to the outer pot or stainless steel inner pot until 80 percent full. Boil water to restore its original appearance. However, scales may be produced depending on the water quality and use.

Stainless steel materials may exhibit a rainbow-like discoloration. This is normal and will not affect your health. You can clean this with lemonade or stainless steel cleaner.

The bottom of the Tatung stainless steel outer pot may exhibit the effect of heat accumulation after heat conduction. This is normal and will not affect your health.

This appliance is not intended for deep frying food.

This appliance is not intended for use with oil.

When using the dishwasher to clean the Cooker's parts, the following accessories can be cleaned in the machine:

Pot Lid / Inner Pot Lid / Inner Pot / Steam Plate / Measuring Cup / Rice paddle
IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully before first use.
2. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
3. Keep electrical appliances out of reach of children. Do not let them use the appliances without supervision.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. DO NOT immerse cord, cord plug or the appliance itself in water or other liquid to protect against electrical shock.
7. ALWAYS unplug cord from wall outlet when appliance is not in use and before cleaning. Allow to cool before putting or taking off parts.
8. ALWAYS use extreme caution when moving an appliance containing hot oil or other hot liquid.
9. 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 attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
12. DO NOT operate any appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service station for examination, repair or adjustment.
13. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
14. SAVE THESE INSTRUCTIONS

IF 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.

GARANTIES IMPORTANTES

Lors de l'utilisation de cet appareil électrique, ces précautions de sécurité de base doivent toujours être respectées, elles sont les suivantes.

1. Lisez attentivement toutes les instructions avant la première utilisation.
2. NE PAS utiliser à l'extérieur. POUR USAGE DOMESTIQUE SEULEMENT.
4. L'appareil peut être utilisés par des personnes ayant un handicap physique réduit, sensorielle ou mentales doivent prendre connaissance des instructions concernant l'utilisation de de cet appareil et comprendre de manière sûre les risques impliqués.
5. Les enfants ne doivent pas jouer avec l'appareil.
6. Pour protéger contre les chocs électriques, ne pas immerger le cordon, la fiche ou la même appareil dans l'eau ou tout autre liquide.
7. TOUJOURS débrancher le cordon de la prise murale lorsque l'appareil est pas utilisé et avant de le nettoyer. Laisser refroidir avant de mettre ou de retirer des pièces.
8. TOUJOURS utiliser une extrême prudence lorsque vous déplacez un appareil contenant de l'huile chaude ou tout autre liquide chaud.
9. Ne pas placer sur ou près d'un brûleur à gaz ou électrique, ou dans un four chauffé.
10. NE PAS toucher une surface chaude de l'appareil. Utiliser les poignées ou les boutons.
11. Ne pas utiliser des pièces ou des accessoires autres que ceux fournis ou recommandé par le fabricant. Les objets incompatibles cr l'appareil ent un danger.
12. Ne pas utiliser un appareil dont le cordon ou la fiche est abimer ou utiliser l'appareil qui fonctionne mal ou qui a été l'appareil. Retourner l'appareil à la station de réparation la plus proche ayant les compétences pour examiner, reparer ou regler l'appareil.
13. NE PAS laisser le cordon pendre sur le bord de la table ou du comptoir, ne pas toucher les surfaces chaudes.
14. CONSERVER CES INSTRUCTIONS.

Si cet appareil a une fiche polarisée (une lame plus large que l'autre)

par mesure de sécurité, cette fiche sera insérée dans une prise polarisée que dans un sens. Si la fiche ne rentre pas complètement dans la prise, inverser la fiche. Si elle ne rentre toujours pas complètement ou a du mal a s'ajuster, contactez un électricien qualifié. Ne tenter pas de vaincre cette sécurité fonctionnel.
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1. Product Features

• Pioneering combination of the microcomputer control and the LCD display
• 7 intelligent cooking system
• 2 preset cooking times
• Quadruple temperature control and protection device
• Thermal insulation casing with a compact and sleek appearance
• User-friendly button design
• 2-stage heat control for a precise cooking temperature
• 3-D even heating system
• Optimal keep-warm temperature design
• LCD panel with a built-in clock function
2. Parts Identification

Name of Parts

A. Pot Lid  E. Lid Handle  I. Measuring Cup
B. Outer Pot  F. Cooker Recessed Handle  J. Rice paddle
C. LCD Display  G. Housing  K. Steam Plate
D. Control Panel  H. Power Cord  L. Inner Pot

Accessories

I  J  K  L  M

3. Product Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Spec</th>
<th>Voltage</th>
<th>Power Consumption</th>
<th>Keep Warm Power</th>
<th>Max. Cooked Rice Capacity</th>
<th>Inner Pot Capacity</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>TAC-06EA</td>
<td>120V~ 60Hz</td>
<td>600(W)</td>
<td>17.8(W)</td>
<td>1.14(qt)</td>
<td>2.54(qt)</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>TAC-11EA</td>
<td>120V~ 60Hz</td>
<td>700(W)</td>
<td>40(W)</td>
<td>2.09(qt)</td>
<td>4.23(qt)</td>
<td>11</td>
<td></td>
</tr>
</tbody>
</table>

4. Safety Instructions (carefully read these safety notes before use)

1. Use only accessories specifically designed for this Cooker.
2. Do not use this Cooker under direct sunlight.
3. Use a dedicated power outlet.
4. During use, place this Cooker on a flat and stable countertop without flammable materials near.
5. When using this Cooker for the first time, rinse the stainless steel accessories using white vinegar or mild detergents. Then add 2 or 3 cups of water to the outer pot and place the accessories (except for the inner pot lid) into the Cooker. After cooking for about half an hour, you can start using it.
6. The ratio of rice to water should be always appropriate. (refer to page 13)
7. Remove grains of rice or debris at the bottom of the inner pot and outer pot before you place the inner pot into the outer pot.
8. Gently rotate the inner pot while placing it into the center of the outer pot. If the inner pot tilts, the rice will not cook evenly.
9. Do not move this Cooker during use to prevent food from spilling out.
10. To prevent the rice from burning on the bottom or being underdone, or soup from spilling out during the stewing process or when you make rice porridge, always use our dedicated inner pot and the amount of water for the Inner pot should not exceed its maximum line. When you make rice porridge, only maximum 2 cups of rice or water can be added to the inner pot or outer pot respectively.
11. During the stewing process, do not place the inner pot lid on the inner pot to prevent soup from spilling out.
12. If power failure occurs during the cooking process or when the timer is active, the active function will be cancelled and you have to set it again.
13. Cooked rice should not be kept warm for more than 3 hours, otherwise the rice will become hard and may stick to the pot. In addition, salty food should not be placed in the pot for an extended period of time.
14. Acidic food such as yogurt should not be kept warm in the cooker for an extended period of time.
15. Do not open the lid until cooking is completed and the unit is in Keep-Warm state.
16. Do not use abrasive or metal brushes to scrub the inner and outer pots.
17. Keep the inner and outer pots dry. Always wipe them dry if you will not use them for an extended period of time or before you store them.
18. Keep the inner and outer pots clean. Do not immerse the whole outer pot in water and wash it. The inner wall of the outer pot can be washed with water, and wiped dry with a dry cloth.
19. The maximum load limit of this Cooker is 26 LBS. Do not exceed this limit to avoid damage to it.
20. If you want to buy a dedicated stainless steel inner pot, contact the authorized Tatung store, dealer, or Tatung Consumer Products.
21. Do Not damage the power cord. If the supply cord is damaged, it must be replaced by the manufacturer in order to avoid a hazard.
22. Depending on the water quality and use, scales may be produced in the outer pot or stainless steel inner pot after use. This is normal. It is recommended to add one cup of white vinegar and add water to the outer pot or stainless steel inner pot until 80 percent full. Boil water to restore its original appearance. However, scales may be produced depending on the water quality and use.
23. Stainless steel materials may exhibit a rainbow-like discoloration. This is normal and will not affect your health. You can clean this with lemonade or stainless steel cleaner.
24. The bottom of the Tatung stainless steel outer pot may exhibit the effect of heat accumulation after heat conduction. This is normal and will not affect your health.
25. This appliance is not intended for deep frying food.
26. This appliance is not intended for use with oil.
27. When using the dishwasher to clean the Cooker’s parts, the following accessories can be cleaned in the machine:
   - Pot Lid / Inner Pot Lid / Inner Pot / Steam Plate / Measuring Cup / Rice paddle

5. Panel Functions

<table>
<thead>
<tr>
<th>Display</th>
<th>TAC-06EA</th>
<th>TAC-11EA</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Inner pot</strong></td>
<td><strong>Outer pot</strong></td>
<td><strong>Helpful hints</strong></td>
</tr>
<tr>
<td>Quick Cook</td>
<td>Adjust the amount of water based on the amount of rice</td>
<td>Adjust the amount of water based on the amount of rice</td>
</tr>
<tr>
<td>Brown Rice</td>
<td>Adjust the amount of water based on the amount of rice</td>
<td>Adjust the amount of water based on the amount of rice</td>
</tr>
<tr>
<td>Slow Cook</td>
<td>Adjust the amount of water based on the amount of food</td>
<td>Adjust the amount of water based on the amount of food</td>
</tr>
<tr>
<td>Cake</td>
<td>See &quot;Make other dishes.&quot; No water is needed when you make cakes.</td>
<td></td>
</tr>
<tr>
<td>Steam</td>
<td>Adjust the amount of water based on the amount of food</td>
<td>Adjust the amount of water based on the amount of food</td>
</tr>
<tr>
<td>Porridge</td>
<td>Adjust the amount of water based on the amount of food</td>
<td>Adjust the amount of water based on the amount of food</td>
</tr>
<tr>
<td>Stew</td>
<td>Adjust the amount of water based on the amount of food</td>
<td>Adjust the amount of water based on the amount of food</td>
</tr>
<tr>
<td>Timer 1</td>
<td>Set the first memory of the cooking time</td>
<td></td>
</tr>
<tr>
<td>Timer 2</td>
<td>Set the second memory of the cooking time</td>
<td></td>
</tr>
</tbody>
</table>

* For brown rice or five grains, refer to the recommendations indicated on the packaging of commercially available rice to adjust the immersion time.
6. Cooking Instructions

Note
- When any indicator of START, KEEP WARM, and TIMER is lit up, this Cooker is executing a function as instructed. Any other function button is disabled. You have to press the CANCEL button to stop the current function before you can proceed with other operations.

How to use
1. Refer to the cooking items as described in the table above and put an appropriate amount of food in the inner pot.
2. Add appropriate amount of water to the outer pot.
3. Place the inner pot into the cooker and close the lid.
4. Press the MENU button and select your desired cooking item while the ▲/▼ symbol appears.

5. After you select an item, press START button to start cooking.

6. When cooking is completed, three long beeps will sound as a reminder. Except for Steam mode and Cake mode, the display returns to the clock screen.

7. When the cooking process is complete the rice cooker will automatically switch over to the "Keep Warm" function, (In exception to Steam and Cake Mode). You may press CANCEL if you do not want to keep your food warm.

7. Clock Setting

Note
- All times are expressed in the 24-hour format. When no power is fed, only the time will be displayed.

1. Plug the power cord into the power outlet.
2. Press and hold the HOUR or MIN button for about 2 seconds, and the numbers representing time start flashing.
When a number is flashing, press "↑" or "↓" once and the number increases by 1.

When numbers are flashing, hold down the "↑" or "↓" button to increase the numbers rapidly.

After your time adjustment is completed, press the "START" button to save the time you set while the numbers stop flashing and the modified time is displayed. This completes the clock setting procedure.

Press the "START" button and the "TIMER" button is lit up while 2 short beeps will sound, indicating the timer is active. After you place the food to be cooked in the cooker, you can run the timer function.

Press the "START" or "CANCEL" button to save or not to save the time session you set.

Press the "START" button: Save the time session you are setting and the numbers you set will stop flashing. 2 short beeps will be heard when successfully implemented.

CANCEL button: Not save. Use the original time before you make modifications, and the numbers you set stop flashing.

Schedule the time you would like to cook

Press the "TIMER" button to select Timer 1 or Time 2, or cancel the timer setting. Note that this time session is the time when you start cooking. Follow the "▼" instructions to change your selections.

Press the "MENU" to select a cooking item. Follow the "▼" instructions to change your selections.

Press the "START" button and the "TIMER" button is lit up while 2 short beeps will sound, indicating the timer is active. After you place the food to be cooked in the cooker, you can run the timer function.
9. Keep Warm Function (manual)

1. Place the food to be kept warm in the Cooker.

2. Press “**WARM**” button and the indicator for “Keep Warm” will light up when the “Keep Warm” function is active.

3. The Keep Warm function lasts for up to 12 hours once activated. 12 hours later, the Keep Warm function will be disabled.

4. Cooked rice should not be kept warm for more than 3 hours.

5. It is recommended to place the inner pot lid when you keep your soups warm for a long time.

10. Water to Rice Ratio Chart

<table>
<thead>
<tr>
<th>Cups of rice</th>
<th>Amount of water</th>
<th>Quick Cook Mode Cooking time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Measuring cup</td>
<td>Water level line of the inner pot (including rice)</td>
<td>Outer pot (cups)</td>
</tr>
<tr>
<td>2 cups</td>
<td>Line 2</td>
<td></td>
</tr>
<tr>
<td>3 cups</td>
<td>Line 3</td>
<td></td>
</tr>
<tr>
<td>4 cups</td>
<td>Line 4</td>
<td></td>
</tr>
<tr>
<td>5 cups</td>
<td>Line 5</td>
<td></td>
</tr>
<tr>
<td>6 cups</td>
<td>Line 6</td>
<td></td>
</tr>
<tr>
<td>8 cups</td>
<td>Line 8</td>
<td></td>
</tr>
<tr>
<td>10 cups</td>
<td>Line 10</td>
<td></td>
</tr>
<tr>
<td>11 cups</td>
<td>Line 11</td>
<td></td>
</tr>
</tbody>
</table>

Please Note:
1. This table is based on the Japonica rice. (at a water temperature of 20°C)
2. Less water can be added to the inner pot if you prefer eating harder rice or when you cook new crop rice and Japonica rice.
   More water can be added to the inner pot if you prefer eating softer rice or when you cook old crop rice and Indica rice.
3. Adjust the ratio of rice to water according to the recommendations listed in the inner pot according to the recommendations indicated on the rice packaging.
4. The amount of rice should not be below the minimum line of the inner pot.
5. DO not place no more than 10 cups of uncooked white rice or 8 cups of uncooked brown rice in the inner pot. The maximum capacity is at line 10(TAC-11EA). Do not place no more than 6 cups of uncooked white rice(TAC-06EA).

11. Cleaning and Maintenance

It is not permitted to rinse the Cooker body with water directly. Do not immerse the power cord in water to rinse.

Wipe the Cooker clean with a damp cloth and wipe it dry with a dry cloth. Make sure no dust is left on the exterior and in the pot.

The lid can be washed directly.

After rinse, wipe the lid dry with a dry cloth. Make sure no dust is left on the exterior and interior of the lid.
12. Recipes

### Rice porridge

The amount of water is approx. 4–5 times the amount of rice in the inner pot. No more than 2 cups of rice are allowed. The amount of water should not exceed the maximum line of the inner pot. Only 2 more cups of water can be added to the outer pot. You can select Porridge and adjust the keep warm time according to your preferences for porridge viscosity. After cooking of rice porridge is completed, the unit automatically enters the Keep Warm mode. Wait for 15 minutes until rice porridge is cooked more evenly via residual heat in the pot.

### Japanese steamed egg custard

The ratio of eggs to water is 1:2. When you steam 2 eggs, add 2 times amount of soup stock or water. Then add some ingredients, such as salt, soy sauce, and mushrooms, and mix them with the eggs. Add 0.5 cup of water to the outer pot and select Steam. It takes 15 minutes to steam eggs. Wait for 5 minutes for braising, and you will have delicious and smooth silky steamed eggs.

### Steamed egg

When you steam eggs without peeling their shell, it is possible not to use the inner pot. Place eggs on the steam pan and add 0.5~1 cup of water to the outer pot (if you need to steam more than 4 eggs, add more water at your discretion). Select Steam. After steaming, immerse the steamed eggs in water and peel their shell.

### Steam bread, buns, dumpling, pastries, etc.

Increase or decrease the amount of water in the outer pot based on the steaming time. If 0.5 cup of water is added to the outer pot, the steaming time is approx. 15 minutes. It takes about 30 minutes for one cup of water to cook. To heat frozen food, it is recommended to thaw it before you use Steam.

### Brown rice & germ rice

The recommended ratio of brown rice to water in the inner pot is 1:1.3. It is recommended to add 1.5 ~2 cups of water to the outer pot, or rinse brown rice and immerse it in water for more than 2 hours. Then select Brown Rice.

### Steamed Glutinous rice (Sticky Rice)

Reduce the amount of water in the inner pot at your discretion. The ratio of rice to water in the outer pot is the same as usual. Select Steam to cook. After glutinous rice is done, and power is disconnected automatically, open the lid immediately. Mix the ingredients, such as fried meat, mushrooms, dried shrimps, and chestnuts, properly with the rice in the inner pot, and you will have delicious glutinous oil rice. The same steps also apply when you make Chinese rice pudding.

### Cakes

Mix various ingredients, such as eggs, flour, white sugar, as well as baking soda, and put the mixture in the inner pot. Select Cakes and you will have tasty and fragrant steamed cakes.

13. Trouble Shooting

<table>
<thead>
<tr>
<th>The following screens are shown</th>
<th>Messages</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Er0</td>
<td>Malfunction</td>
<td>Contact our Service Center/Customer Service. Toll Free: 1-800-829-2850 Ext.216 E-mail: <a href="mailto:service@tatungusa.com">service@tatungusa.com</a></td>
</tr>
<tr>
<td>Er1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Er2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Er3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Er4</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

No display: The built-in lithium battery is low. Plug the power cord into the power outlet. When “Readjusting” is shown, the unit still functions properly. Disconnect the power cord, and the display as well as memories (current time, selections, and keep warm status) disappear. When you need to replace the lithium battery, contact our Service Center for servicing.
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. 本產品嚴禁兒童玩樂。
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，請停止使用並送至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，請諮詢合格的電工，請勿企圖移除此安全裝置。

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1. 十大革新設計

- 首創微電腦控制搭配LCD顯示面板
- 7道智慧烹調系統
- 2組預約定時
- 4重溫控保護裝置
- 全鍋身隔熱設計，簡約時尚外觀
- 人性化按鍵設計
- 2段式火力控制，精準掌握烹調溫度
- 3層結構設計，熱能回收再利用
- 最適保溫溫度設計
- 直覺式動態烹調顯示

2. 認識微電腦智慧溫控電鍋

![電鍋分解圖]

各部名稱

- A. 鍋蓋
- B. 外鍋
- C. LCD顯示器
- D. 操作面板
- E. 鍋蓋提把
- F. 鍋身提把
- G. 外殼
- H. 電源線
- I. 計量杯

配件

- I. 計量杯
- J. 飯匙
- K. 蒸盤
- L. 內鍋
- M. 內鍋蓋

- A. 鍋蓋
- B. 外鍋
- C. LCD顯示器
- D. 操作面板
- E. 鍋蓋提把
- F. 鍋身提把
- G. 外殼
- H. 電源線
- I. 計量杯
- J. 飯匙
- K. 蒸盤
- L. 內鍋
- M. 內鍋蓋
3. 產品規格

<table>
<thead>
<tr>
<th>型式</th>
<th>電壓</th>
<th>電功率</th>
<th>電功率</th>
<th>最大煮飯量</th>
<th>內鍋容量</th>
<th>每餐適用人口</th>
</tr>
</thead>
<tbody>
<tr>
<td>TAC-06EA</td>
<td>120V-60Hz</td>
<td>600(W)</td>
<td>17.8(W)</td>
<td>1.08(L)</td>
<td>2.4(L)</td>
<td>6</td>
</tr>
<tr>
<td>TAC-11EA</td>
<td>120V-60Hz</td>
<td>700(W)</td>
<td>40(W)</td>
<td>1.98(L)</td>
<td>4.0(L)</td>
<td>11</td>
</tr>
</tbody>
</table>

4. 安全注意事項 (使用前請詳讀安全注意事項)

1. 請使用本電鍋專用配件。
2. 請勿在陽光直射處使用。
3. 請勿在陽光直射處使用。
4. 請使用電源插座。
5. 請勿在陽光直射處使用。
6. 請勿在陽光直射處使用。
7. 請勿在陽光直射處使用。
8. 請勿在陽光直射處使用。
9. 請勿在陽光直射處使用。
10. 請勿在陽光直射處使用。
11. 請勿在陽光直射處使用。
12. 請勿在陽光直射處使用。
13. 請勿在陽光直射處使用。
14. 請勿在陽光直射處使用。
15. 請勿在陽光直射處使用。
16. 請勿在陽光直射處使用。
17. 請勿在陽光直射處使用。
18. 請勿在陽光直射處使用。
19. 請勿在陽光直射處使用。
20. 請勿在陽光直射處使用。
21. 請勿在陽光直射處使用。
22. 請勿在陽光直射處使用。

5. 操作面板

萤幕顯示狀態

- 飯(快煮)
- 飯(精煮)
- 煲湯
- 蛋糕
- Quick Cook
- Brown Rice
- Slow Cook

內鍋
- 依照米量調整水量
- 依照米量調整水量

外鍋
- 依照米量調整水量
- 依照米量調整水量

貼心小叮嚀

飯(快煮)
- 此模式煮飯時間較短，適用白米或新米。

飯(精煮)
- 此模式煮飯時間較長，適用糙米或舊米。

煲湯
- 此模式需較長時間進行煮湯，適用1杯水的狀態下。

湯米
- 預約1
- 預約2
6. 烹煮方法

<table>
<thead>
<tr>
<th>使用方式</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. 請參考上面表格的烹煮項目的說明，放入適量的食材份量在內鍋裡。</td>
</tr>
<tr>
<td>2. 在外鍋放入適當的水量。</td>
</tr>
<tr>
<td>3. 將內鍋放入電鍋中，並且蓋上鍋蓋。</td>
</tr>
<tr>
<td>4. 按下“開始”鍵，選擇欲烹煮的項目時，同時會出現“▲/▼”的符號。</td>
</tr>
<tr>
<td>5. 選擇完成後再按下“開始”鍵，即可進行烹煮。</td>
</tr>
<tr>
<td>6. 當烹煮完成後，會自動發出3聲長音的提示音，除了加熱蒸煮模式及糕點模式，此時螢幕跳回時鐘顯示。</td>
</tr>
</tbody>
</table>

按鍵功能

<table>
<thead>
<tr>
<th>按鍵功能</th>
</tr>
</thead>
<tbody>
<tr>
<td>開始</td>
</tr>
<tr>
<td>取消</td>
</tr>
<tr>
<td>設定第一組記憶烹煮時間點</td>
</tr>
<tr>
<td>設定第二組記憶烹煮時間點</td>
</tr>
<tr>
<td>可預約烹煮時間（預約進行時燈亮）</td>
</tr>
<tr>
<td>可設定第一組記憶烹煮時間點</td>
</tr>
<tr>
<td>可設定第二組記憶烹煮時間點</td>
</tr>
<tr>
<td>可預約烹煮時間（預約進行時燈亮）</td>
</tr>
</tbody>
</table>

注意事項

- 當“開始”、“保溫”、“預約”，任何一個指示燈號亮時，代表電鍋正在依照指示執行命令，所有功能鍵都被禁止執行中，必須先按“取消”鍵停止目前功能，才能繼續進行其它操作。

<table>
<thead>
<tr>
<th>烹煮方法</th>
</tr>
</thead>
<tbody>
<tr>
<td>選擇完成後再按下“開始”鍵，即可進行烹煮。</td>
</tr>
</tbody>
</table>

注意事項

- 請參考“製作其它美食”說明
- 購買蛋糕需將蛋糕放於電鍋內鍋已煮熟後
- 依照食材份量調整水量
- 煮湯煮粥
- 豆類蹄筋
- 烹煮時間約30分鐘，如內鍋食材較少，可從鍋蓋上方是否產生輕微水蒸氣來判斷料理是否已完成，此模式烹煮完成後不會自動進入保溫模式。
- 建議使用烘培專用模具製作糕點
- 設定第一組記憶烹煮時間點
- 可設定第二組記憶烹煮時間點
- 預約1
- 預約2
- 可預約烹煮時間（預約進行時燈亮）
- 紅豆類食材建議先行浸泡再烹調。
- 糙米或五穀米請參考市售包裝上的建議來調整浸泡時間
- 預約進行時燈亮
- 保溫功能需再行設定。
當數字出現閃爍時，每按一次時鍵或分鍵，將會遞增一個數字單位。當數字出現閃爍時，長按時鍵或分鍵，將會快速遞增數字單位。時間調整完成後，再按“開始”鍵，即儲存所設定的時間，同時數字也會停止閃爍並顯示修改後的時間，即表示已經完成時鐘設定。
3. 按“開始”或“取消”鍵，進行預約時間的儲存或不儲存。

開始 取消

開始 鍵：儲存目前所設定的預約時間，並且設定的數字停止閃爍。成功執行時會發出2聲短音。
取消 鍵：不儲存，保留修改前的預約時間，並且設定的數字停止閃爍。

預約烹調項目及執行

1. 按“預約”鍵，可選擇預約1或預約2的時段，或取消預約設定。請注意此預約時段為開始烹煮的時間。請看“▼”指示變換選擇。

2. 按“選擇”鍵，可選擇烹煮項目。請看“▼”指示變換選擇。

3. 按“開始”鍵，“預約”鍵會亮燈，同時也會發出2聲短音的提示音，即表示預約功能已經啓動。置入待烹煮的食材後，即可執行預約功能。

9. 保溫功能（手動）

1. 將欲保溫之溫熱食材放入電鍋裡。

2. 按“保溫”鍵，同時保溫按鍵會亮燈，即表示保溫功能已啓動。

3. 手動設定保溫功能最長可達12個小時，超過12個小時，會自動解除保溫功能。

4. 米飯保溫不宜超過3個小時。

5. 湯品長時間保溫時，建議加上內鍋蓋。

10. 米和水的份量關係圖

<table>
<thead>
<tr>
<th>米量（計量杯）</th>
<th>水量（刻）</th>
<th>快煮烹調時間</th>
</tr>
</thead>
<tbody>
<tr>
<td>2杯</td>
<td>2刻</td>
<td>35~50(分)</td>
</tr>
<tr>
<td>3杯</td>
<td>3刻</td>
<td></td>
</tr>
<tr>
<td>4杯</td>
<td>4刻</td>
<td></td>
</tr>
<tr>
<td>5杯</td>
<td>5刻</td>
<td>45~60(分)</td>
</tr>
<tr>
<td>6杯</td>
<td>6刻</td>
<td>55~70(分)</td>
</tr>
<tr>
<td>8杯</td>
<td>8刻</td>
<td></td>
</tr>
<tr>
<td>10杯</td>
<td>10刻</td>
<td></td>
</tr>
<tr>
<td>11杯</td>
<td>11刻</td>
<td></td>
</tr>
</tbody>
</table>

內鍋水位線（連米在內）
外鍋（計量杯）
米飯保溫不宜超過3個小時，超過12個小時，會自動解除保溫功能。
備註：
1. 本表以煮蓬萊米（白米）的情形為標準。（水溫20℃）
2. 喜歡吃較硬的或煮新米、蓬萊米時，可少加水於內鍋；喜歡吃較軟的或煮舊米、在來米時，可多
加水於內鍋。
3. 水量比例調整請依照上表建議之一般參考值。針對不同的米種，請依市場售米包裝上的建議來調
整內鍋水量。
4. 煮飯量請勿低於內鍋最低刻度值。
5. 糙米1杯米對應內鍋水位線約為1.25刻度。依表格說明，當TAC-11EA內鍋最高水位為10刻度時，
白米最多為10杯計量杯，但糙米飯最多
滿載量為8杯計量杯；當TAC-06EA內鍋最高水位為6刻度時，白米最多為6杯計量杯，但糙米飯最
多滿載量為4杯計量杯。

11. 清潔與保養

電鍋本體禁止直接以水沖洗，並且不
可與電線浸入水中清洗。

請用濕抹布擦拭乾淨，再用乾布擦拭
，確保灰塵無殘留於鍋身及鍋內。

鍋蓋可直接沖洗。

沖洗之後請用乾燥布擦拭，確保灰塵
無殘留於鍋蓋內外。

12. 製作其他美食

煮稀飯
內鍋水量約為米量之4~5倍，水量以內鍋之最
高刻度為限。外鍋最多放2計量杯的水，可依
濃稠度的喜好調節溫度時間，選擇煮沸蒸粥
功能。煮粥完成會自動進入保溫，可以再等
15分鐘，利用鍋內餘熱使稀飯更均勻好吃。

茶碗蒸
蛋與水的比例為1:2，如蒸2顆蛋時，可加入
約2倍的高湯或水，再添加少量的鹽、紹興
酒、香菇等配料攪拌均勻，在外鍋加入0.5杯
水量，選擇加熱蒸煮功能，所需蒸煮時間約
為15分鐘，待蒸煮完成後可再悶5分鐘，即
可享用美味滑嫩可口的蒸蛋。

水煮蛋
帶殼蒸蛋時，可不使用內鍋，將蛋直接放在
蒸盤上，外鍋加入0.5~1杯的水量（需同時蒸
4顆蛋以上時請酌量增加水量），再選擇加熱
蒸煮功能，蒸煮完成後將煮好的蛋浸入冷水
中再行剝殼。

蒸糕點
糙米與內鍋水的比例建議為1:1.3，外鍋水
量建議1.5~2杯，或是將糙米洗淨後先行浸
泡2小時以上，再選擇精煮功能。

煮糙米、胚芽米
糙米與內鍋水的比例建議為1:1.3，外鍋水
量建議1.5~2杯，或是將糙米洗淨後先行浸
泡2小時以上，再選擇精煮功能。

煮油飯、糯米飯
糙米與內鍋水的比例建議為1:1.3，外鍋水
量建議1.5~2杯，或是將糙米洗淨後先行浸
泡2小時以上，再選擇精煮功能。

蒸饅頭、包子、餃子、糕點等
依所蒸時間長短，酌予增減外鍋水量。若
外鍋水量放0.5杯水，蒸煮時間約為15分鐘
，1杯水所需蒸煮時間約為30分鐘。如欲加
熱冷凍食品，建議先退冰後再選擇加熱蒸
煮功能。

蒸蛋糕
將雞蛋、麵粉、白糖、蘇打粉等各種材料配
好後放入內鍋，選擇糕點功能，蒸好的蛋糕
香鬆可口。

煮稀飯
內鍋水量約為米量之4~5倍，水量以內鍋之最
高刻度為限。外鍋最多放2計量杯的水，可依
濃稠度的喜好調節溫度時間，選擇煮沸蒸粥
功能。煮粥完成會自動進入保溫，可以再等
15分鐘，利用鍋內餘熱使稀飯更均勻好吃。
### 13. 錯誤顯示

<table>
<thead>
<tr>
<th>訊息</th>
<th>處理方式</th>
</tr>
</thead>
<tbody>
<tr>
<td>Error 0</td>
<td>請與本公司維修中心/客服中心聯繫。</td>
</tr>
<tr>
<td>Error 1</td>
<td></td>
</tr>
<tr>
<td>Error 2</td>
<td></td>
</tr>
<tr>
<td>Error 3</td>
<td></td>
</tr>
<tr>
<td>Error 4</td>
<td></td>
</tr>
</tbody>
</table>

出現以下畫面 訊息

顯示消失 內建的鋰電池用盡

將插頭插入插座裡，有顯示重新調整時，仍可正常使用。拔下插頭，顯示和記憶(現在時間、選擇、保溫狀態)消失。需更換鋰電池時，請與本公司維修中心聯繫送修。

### 14. 備註

大同美國公司售後服務處:
連絡電話: 1-800-829-2850 分機216
E-mail: service@tatungusa.com