

How to Clean Your Tatung Indirect Multi Cooker

For First Time Use

For first time use, clean and wash inner pot and accessories with mild dish cleaner.

Then place the inner pot into the cooker and add 2-3 cups of water to the outer pot and let it cook for 30 minutes.

Removing Residue Stains from Cooker (Outer Pot)

After cooking it is normal to have minor residue left on the surface of the cooker. To clean the residue stains simply follow this method

1. Add 1 part Citric Acid or Oxalic Acid to 9 part water to the inside of the cooker
2. Let it cook for 1 Hour
3. Then dispose the water and use a soft wet cloth to clean the inside

What causes the residue?

Water contains minerals and organic compounds and when it interacts with Heat, Oxygen, or Carbon Dioxide it undergoes a chemical change resulting in residue.

This is a natural process that occurs when water is boiled over 140 degrees Fahrenheit.

If you find heavy residue in your cooker we suggest you repeat the cleaning process several times.

Remember: It's a 1:9 Ratio. 1 Part Citric Acid or Oxalic Acid to 9 part water and let it cook for an hour

Regular Maintenance

Always dry rice cooker with a cloth to prevent stains immediately.

When cleaning, use non-abrasive tools such as paper towels or soft cloth.

DO NOT use abrasive cleaners. They are likely to scratch the surface of your cooker and make it appear dull and aged.

DO NOT use abrasive sponge, wire brush, steel wool to scrub your cooker. It will make your beautiful appliances appear dull.