

**Model:  
TPC-6L**



(Pictures are for reference only, actual product may differ from pictures shown.)

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# Important safeguards

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. Keep the appliance away from the children to avoid accidents. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. 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 Tatung Service Department for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors .
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Household use only.
15. Caution-To reduce the risk of electric shock, Cook only in removable container.
16. DO NOT place the unit on an unstable location. It is strictly prohibited to use it on a newspaper, foam or other object that may easily block the vent hole at the bottom.
17. DO NOT use it in a place which is near splash water or fire. DO NOT use it in a place exposed to directly to sunshine or oil splash. Put it in a place out of the reach of children.
18. DO NOT immerse the product, power cord or plug in water or other liquid in order to protect against electrical hazards.
19. If a spare part such as wire or plug is damaged or the product malfunctions, stop the operation instantly and send it to the service center for examination repair or adjustment. See Warranty section.
20. DO NOT make unauthorized replacement of any spare part inside the pressure cooker, as this may cause electric shock ,fire or injury.
21. Before use each time, be sure to check the anti-block shield, float valve and exhaust valve for obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object ; make sure the exhaust valve is in sealing location.
22. DO NOT use an extension cord with the product, This product is for household use only.
23. Food such as noodle, pasta, applesauce, cranberry and oatmeal or other cereal should not be cooked under pressure in the product. These foods tend to foam, froth and sputter and may block the Pressure Indicator Valve.
24. Please soak the dry foods before cooking them in the product.
25. DO NOT fill the product more than the MAX level inside the inner pot with food or liquid.
26. DO NOT move this product or force to remove the Cover when the unit is in operation.

# Important Safeguards

27. DO NOT place your hands or face over the exhaust valve or float valve to avoid scald when the unit is in operation.
28. After cooking, use extreme caution when removing the Cover. Serious burns can result from steam inside the unit.
29. When opening the cover after cooking, do not touch the inner pot and cover inside with hands directly to avoid scald.
30. Always unplug before cleaning and removing parts.
31. DO NOT cover the pressure valves.
32. WARNING: Never deep fry or pressure fry in the unit. It is dangerous and may cause a fire or serious damage.
33. This product is for household use only.
34. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See " Operating Instructions. "
35. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. See " Food Preparation Instructions. "
36. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
37. Always check the pressure release devices for clogging before use.
38. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See " Operating Instructions. "
39. Do not use this pressure cooker for pressure frying with oil.
40. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.
41. Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should be replaced.

## SAVE THESE INSTRUCTIONS.

### Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

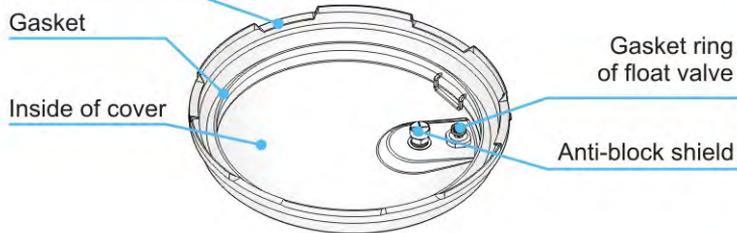
## Product Specification

Model	Power Supply	Power	Volume	Caliber of inner pot	Working Pressure	Warm Temperature
TPC-6L	120V~60Hz	1000W	6L	8.66"	70KPa	140° F~176° F
Accessories	Spoon    soup ladle    user manual    measuring cup    					

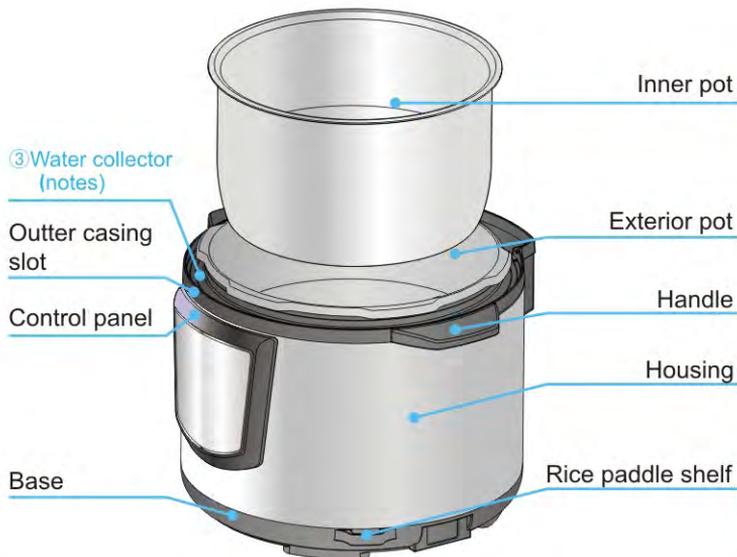
# Product Diagram



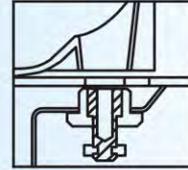
## ② Lid and water collector maintenance (notes)



## ③ Water collector (notes)



## Structure diagram of float valve



### Warm tip:

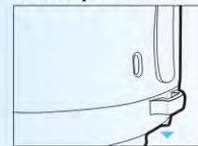
1. Before using each time, be sure to inspect the float valve anti-block shield and gasket for mounting.

2. Before putting the inner pot to outer pot, be sure to remove debris and water attached to the outside of the inner pot and inside of the outer pot.

3. When moving this unit, please lift the cooker handle.

4. Please use cloth to wipe steam water in the outer casing slot.

## Scoop holder



## Notes:

- ① **Exhaust valve:** Pull out the exhaust valve from the lid. Clean with brush and paper towel on inside of the exhaust, the venting hole on the lid, and the float valve. Be sure to clean at least once a month.
- ② **Lid and water collector maintenance:** Please use detergent and brush to clean greasy dirt. Accumulated greasiness is usually yellowish as rust.
- ③ **Water collector:** After cooking, all the steaming water from food and water may go into water collector. Please clean it with clean cloth or sponge. Or it may cause bad smell while cooking in the future.

# Notice Prior to Use

Before first use, please take out all accessories from the cooker body and read user manual carefully. Please follow the directions and notice the cautions to avoid any damage to property or personal injury.

## Operation Section

"Keep Warm/Cancel" indicator

"Texture" function

"Food texture" indicator

"Stew" indicator

"Meat/Chicken" indicator

"Soup" indicator

"Bean/Tendons" indicator

"Potato" indicator



"Cook Time Demand" indicator

"Time" indicator

Display Screen

"Steam" indicator

"Brown Rice" indicator

"Rice" indicator

"Congee" indicator

"Porridge" indicator

### On demand Pressure function

The function to select length of maintenance pressure time according to personal preference. Adjust time By pressing "+" "-" key

### Steam/Stew function

The function to braise foods and stew foods, to regulate the pressure-holding times according to personal cooking experience, adjust pressure-holding time by pressing "+" "-" key.

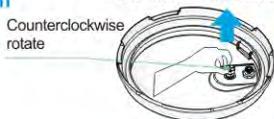
### Timer function

Set the end of cooking time by pressing "+" "-" key.

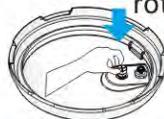
## Disassembly and installation of anti-block shield and gasket

### Disassembly and Installation of Anti-block Shield

**Disassembly** Screw off upward counterclockwise

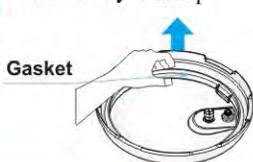


**Assembly** Clockwise rotate



### Disassembly and Installation of Gasket

**Disassembly** Pull up



**Assembly** Press down



1. Prior to each use, inspect whether the gasket and anti-block shield are mounted to the upper cover.

2. After use, remove any foreign object from the gasket and anti-block shield. Keep clean to avoid odor.

3. Never pull the gasket, as pull deformation may affect sealing and pressure effect.

4. A damaged gasket should not be used, and shall be sent to the service center for replacement.

## Use and Maintenance of Stainless Steel Inner Pot

(This function shall be read selectively on the basis of actual model and configuration of products)

### 1. No dry-burning

The stainless steel inner pot has lower heat conducting coefficient and slower heat transfer speed than those made of iron and aluminum and thus dry-burning may cause ageing and peeling of chromium coating on the stainless steel surface.

### 2. Highly concentrated acidic, alkaline or pickled food shall not be placed for a long time

Although stainless steel is resistant to corrosion to some extent, placement of such food for a long time may also generate corrosion.

Do not scatter salt in the empty pot to avoid corrosion to the stainless steel surface.

### 3. Keep clean to prolong its service life

Do not wash it by soaking in water for a long time.

When dust or oil stain is accumulated on stainless steel surface, wash it away with soap, soft detergent or lukewarm water.

### 4. Never shovel with sharp objects such as a kitchen knife

Food sticking to the bottom shall be first soaked in water, and scraped away with piece wood. Sharp objects such as iron piece shall not be used.

### Tip

A lustrous inner pot has a flat mirror side before use. However, after long term use and cleaning, the mirror side may become muzzy or lose luster; marks may be caused by harder cleaning objects. This is normal, and will not affect product use.

## 1 Open the cover correctly

- Hold the cover handle with a hand, counter clock wise rotate approximately 30 degrees until the cover marking “▼” alignment the outer casing marking “Open” and lift the cover.

## 2 Check whether parts on the cover are mounted properly

- Check and make sure no obstruction on the float valve or exhaust valve. and confirm if gasket and anti-block shield are all installed properly.

## 3 Take out the inner pot, then put food and water in the inner pot

- Total amount of food and water shall not exceed the MAX level marked on the inner pot.

## 4 Put the inner pot in the electric pressure cooker

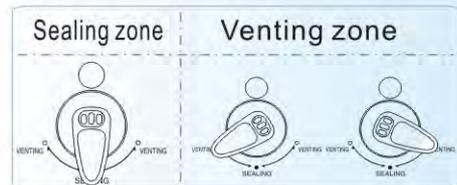
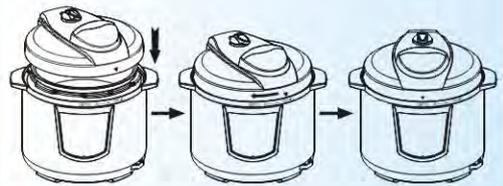
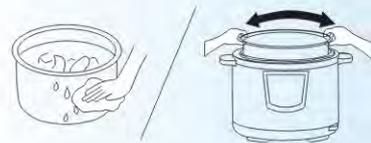
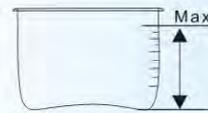
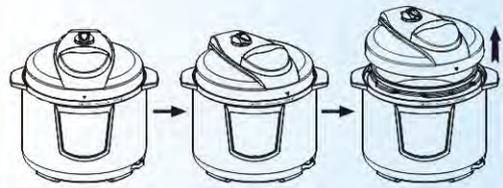
- Before that, be sure to remove foreign object and water droplets from the exterior of the inner pot and inside of the pressure cooker.
- After putting in, rotate the inner pot slightly left to right to ensure good contact between the inner pot and heating plate.

## 5 Close the cover completely

- Before closing, check whether the gasket has been put in the steel rim inside the cover.
- Hold the cover handle with a hand, clockwise rotate approximately 30 degrees until the cover marking “▼” align the outer casing marking “Close”.

## 6 Position the exhaust valve properly

- In operation, align the small handle of exhaust valve with the sealing small icon, indicating that the pressure cooker is in seal condition;
- When manual exhausting is needed, align the small handle of exhaust valve with the exhaust small icon, indicating that the pressure cooker is in exhaust condition;
- Move to the sealing zone and inspect whether the float valve has fallen (the float valve falls before heating).



# Function Selection

## General Functions

### 1. Finish cooking preparation according to Page 5

### 2. Switch on

- To ensure safety, you are recommended to connect the power cord to the pressure cooker first and then to the power supply.
- If the button is not functioning, please confirm whether the cover was completely closed again.

### 3. Select a required function level

- Once a function key is pressed, the indicator will illuminate (red);
- Cooking time varies with different function level. The bigger the food amount is, the longer the cooking time you need. The cooking times listed in the table below are only for reference (e.g. food amount + water = 8 scales.) Cooking time = heating time + holdup time

Function Key	Soup	Congee	Meat/Chicken	Bean/Tendons	Potato	Rice	Cake	Brown Rice
Faint Scent	About 40 mins	About 35 mins	About 35 mins	About 45 mins				
Standard	About 50 mins	About 40 mins	About 40 mins	About 50 mins	About 30 mins	About 30 mins	About 70 mins	About 50 mins
Strong Fragrance	About 60 mins	About 50 mins	About 50 mins	About 60 mins				

### 4. Press a function key, and 10s later, the electric pressure cooker will perform a corresponding function program selected

- Within 10s, you can re-select preset time and function level, and finally confirm that the electric pressure cooker will start to work in 10s after selection.
- During the operation, you can cancel current working state and return to standby state by pressing the "Keep Warm/Cancel" key.

### 5. After cooking, enter the warm-keeping state automatically

- After cooking, the warm indicator illuminates (yellow), the display screen shows "0H", In the mean time, electric pressure cooker turns into warm state.
- In standby mode, press the "Keep Warm/Cancel" key, the warm indicator illuminates (yellow), and beep once indicating that the electric pressure cooker turns into warm state.

### Tips:

- ★ In any mode, you can cancel current working state and return to standby state by pressing the "Keep Warm/Cancel" key.
- ★ During operation, the machine may sometimes generate the "cluck" sound, which is not malfunction.
- ★ For cooking of little amount, the inner pot may be sucked up when the cover is opened. In this case, shake the inner pot manually, and remove the inner pot cover after the inner pot falls into the cooker body.

### Tip:

Normally, you can cancel current working state and return to standby state by pressing the "Keep Warm/Cancel" key.

During operation, the machine may make "cluck" sound, which is not malfunction.

For cooking little amount of the food, the inner pot may be sucked up when the cover is opened. In this case, shake the the cover manually, and remove the cover after the inner pot falls into the cooker body.

## Safe Cover Opening

### 1. Disconnects the power or take off the power plug.

### 2. Exhaust method

#### A. Quick opening method

- Slide the exhaust valve to the exhaust position until the float valves falls. (For non-fluid food)
- Put a wet towel on the cover to quicken cooling until the float valve falls.

#### B. General opening method

- Have the pressure cooker to cool naturally, until the float valve falls.

### 3. Open the cover

- Hold the cover handle with a hand, clockwise rotate approximately 30 degrees until "▼" marked on the cover alignment "Close" marked on the cover and pull up the cover.

- Do not open the cover until pressure inside is released adequately.
- Never pull out the exhaust valve when it is exhausting.
- For fluid foods (porridge and sticky liquid), do not slide the exhaust valve for exhaust when cooking is just finished. Otherwise, the food will eject from the exhaust valve core. Be sure to disconnect the power supply, have the unit cool naturally until the float falls, then open the cover.
- When large quantity of food is cooked, do not exhaust immediately after cooking. It is recommended to open the cover and have the food after some time of warm-keeping.

## Texture Selection

### 1. Finish cooking preparation according to Page 5

### 2. Select a corresponding function level

- When any function key is pressed after preparation, function indicator illuminates, and the pressure cooker will perform the cooking function. Texture default is "standard" level.
- Once a function level is selected, you can also select another function level within 10s, and the pressure cooker will perform the cooking procedure of the final selected function.
- If selection of another function is impossible after the pressure cookers enters working state, you can cancel the operation by pressing the "Keep Warm/Cancel" key.

### 3. Select texture by pressing "Texture" key

- After the "Texture" key is pressed continuously, the screen displays faint scent, Standard and Strong fragrance. When one texture is selected, corresponding function indicator illuminates. "soup" "stew" "potato" "meat/chicken" "bean/tendons" have texture function.

### 4. After cooking, the unit will go into warm-keeping state automatically

- After cooking, the warm indicator illuminates and the unit will go into warm-keeping state. Long time of warm-keeping is not recommended.

## Timer Function

### 1. Finish cooking preparation according to Page 5

### 2. Select a corresponding function l

- When any function key is pressed after preparation, a corresponding function indicator illuminates; you can also select another function level within 10s. (To cancel the operation, press the "Keep Warm/Cancel" key)

No Timer function is made available to "Cake".

### 3. Press "Timer" key to set end time of cooking

with 24-hour timer function that can be operated as follows:

- Within 10s after preset selection, set a cooking end time by pressing "+" and "-" keys. When the "Timer" key is pressed, the screen will display "2.0" (cake no timer function) meaning that the pressure cooker ends its cooking in 2h. Set a cooking end time by pressing "+" and "-" keys. Once "+" or "-" key is pressed, 10min is increased or decreased until desired cooking time is set.
- As for stew functions, when "Timer" key is pressed for the first time, the screen will display "2.0" meaning that the pressure cooker ends its cooking in 2.0h.
- Preset time shall not be more than 24h, if so, it will return to "2".
- After completing timesetting, the timer will start to count down. (To cancel the operation, press the "Keep Warm/Cancel" key). After completing preset time, the pressure cooker will perform the cooking function within your preset time in 10 seconds.

### 4. After cooking, the unit enters the warm state automatically

After cooking, the preset time will elapse and the warm indicator will illuminate. The unit will go into warm-keeping state. Please note that long time warm keeping is not recommended.

## Cook Time Demand Function

Cook Time Demand varies with cooking food. You can choose the length of cooking time in your discretion.

- When cooking a food not on current level, or texture does not meet your requirement, you can add or reduce time by pressing the "Cook Time Demand" button. to achieve optimal cooking effect.
- Less time is consumed for food that is easily cooked; more time is needed for food that is more difficult to be cooked.

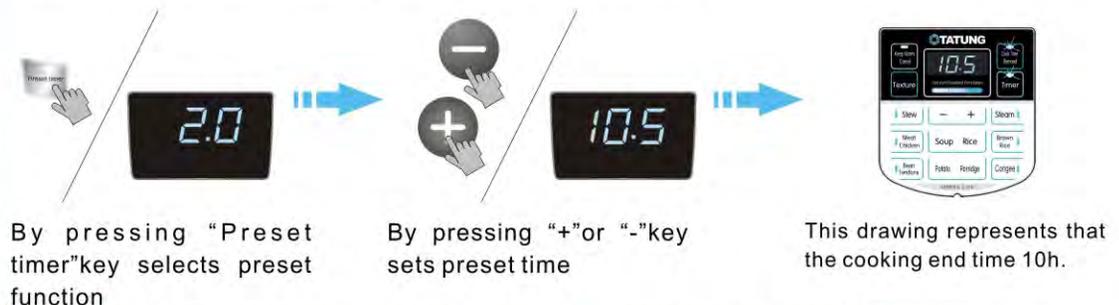
### 1. Finish cooking preparation according to page 5

### 2. By pressing "Cook Time Demand pressure" key to select a cooking time.

- After pressing "Cook Time Demand", "Cook Time Demand" indicator illuminates first. To change default time - 30min, press "+" and "-" key to adjust the cooking/braised times between "00" and "60" min.



- To preset time, simply select a preset time by pressing "Timer" key after selecting Cook Time Demand.
- When the "Timer" key is pressed, The screen displays "2.0" meaning that the pressure cooker ends its cooking in 2.0h. Press "+" key or "-" key until desired cooking time found.
- After selecting preset time, the "Timer" indicator flashes, and the "Timer" indicator is bright during waiting (prior to start), then the screen displays the preset time. To view the self-selection holdup time, simply press "Cook Time Demand" function key. When the timer indicator goes out, it means that the pressure cooker goes into working condition.



### 3. After cooking, please wait till all the pressure released before open the cover.

After beep sound, "Cook Time Demand" indicator will show 0H, the warm indicator will illuminate and the unit goes to warm state. If you do not wish to go in warm state, press "Warm/off" key to cancel the function. Open the cover as the way mentioned on page 8 to enjoy the delicious food.

# Cooking Examples

## Steam function (this function shall be read selectively on the basis of actual model and configuration of products)

Steam function time may vary with foods to cooked, you can choose the length of pressure-holding time in your discretion.

- When cooking a food not current function level or a food cooked with current function level failing to meet your texture requirement, you can utilize the Steam time function, to achieve optimal cooking effect.
- Less time is consumed for a food easily to be cooked, and more time is consumed for a food more difficult to be cooked. example: you need about 3 min to cook fish, but about 20 min to cook beans and tendons.

### 1. Finish cooking preparation according to page 5

#### 2. By pressing the "Steam" key, select cooking time.

● After the "Steam" is pressed, the "Steam" indicator illuminates, with the cooking time to be previously set time (for first time, use default 30min). by pressing "+" and "-", adjust the cooking time between "00" and "60" min.

● You can select the pressure holding time according to personal taste, food and cooking experience.

● When cooking or braised food, water added shall not be less than 2 cup of water, the table below shown approximate time required for food cooking after 2 cups water is added (time in this table are for reference only). You can select pressure holding time according to personal taste, and cooking experience.

The set time means pressure holding time, i.e. the time shown on the screen during time setting;

Total time means the time from work start to uncovering.

Function	Dim sum/steamed bun	Egg/fish	Corn	Meat/chop	Small pig tendons	Large pig tendons
Water added (cup)	2	2	2	2	2	2
Set time (min)	0	3	5	15	10	20
Total time (min)	13	16	18	28	23	33

10s after selection, prompt music gives out, the screen shows pressure holding time, and the pressure cooker performs the cooking and braised function. (to cancel the operation press the "warm/off" key)

By pressing the "Steam" key, select Steam time function.

By pressing "+" or "-" key, adjust the Steam time.

10s after, the unit enters working state, with the Steam indicator illuminating.

● If you need preset cooking, on according to "Cook time demand" on page 8.

### 3. After cooking, you can open the cover to enjoy the food.

After prompt music gives out, the "Steam" indicator gives out, the warm indicator illuminates, with the unit going into warm state; at this moment, you can open the cover to enjoy the tasty food.

## Stew

### TIPS:

- ★ Suggest to remove the oil above water before drinking
- ★ Suggest to add condiments after cooking done

#### 1. Ingredients Preparation

Burning the materials in boiled water to eliminate fishy smell.

#### 2. ① Indirect Stew

Add ingredients and water to a container in stoneware or s/s, seal the container by lid or water, then put it into the pressure cooker inner pot and keep the water in inner pot below the middle line of the container.

#### 2. ② Direct Stew

Add ingredients and water into the pressure cooker inner pot directly.

3. Close the lid and plug in, click "STEW" button and starts cooking after 10 seconds of click.

4. After cooking, "STEW" indicator light turns off and "Keep Warm" light turns on with a reminder voice which means the pressure cooker enters into keeping warm. (It's not recommended to keep warm longer than 2 hours)

5. Open the lid under the instruction in page 8 and add condiments.

# Cooking Examples

## Cooking Rice

### Tip: Method of rice storage

- \* Store it in a cool and dry place;
- \* Pay attention to shelf life of rice;
- \* Odor may occur if rice is retained for a long time;
- \* Do not buy too much rice at one time.

### 1 Measure the rice portion with a measuring cup and clean it

- Wash it in the inner pot.
- One measuring cup of rice can be cooked couple bowls of cooked rice.
- Correct methods of using the measuring cup:



### 2 Add water to corresponding water level

- After wash fill it water to a corresponding water level;
- The scale line inside the inner pot means the one for cooking reference water level; Example: To cook 2 cups of rice, add water to the scale line "2";
- Water level varies with rice or personal preference. Do not fill water over MAX level.

### 3 Wipe outside of inner pot before putting into pressure cooker.

- After putting in, rotate the inner pot lightly from left to the right to ensure full contact between inner pot and heating plate.

### 4 Put the cover in place and switch on

### 5 Press the "Rice" key

- At the moment, the "Rice" function indicator will illuminate
- The electric pressure cooker begins cooking within 10s after selection.

### 6 After cooking, the unit enters warm state automatically

- Cooking time is around 35min, but the time may slightly vary with rice amount or rice quality;

### 7 Open the cover according to "Safe Cover Opening"

- After cooking, the rice is recommended to be served after 1-3 min warm-keeping. It is not recommended to keep rice warm longer than two hours.

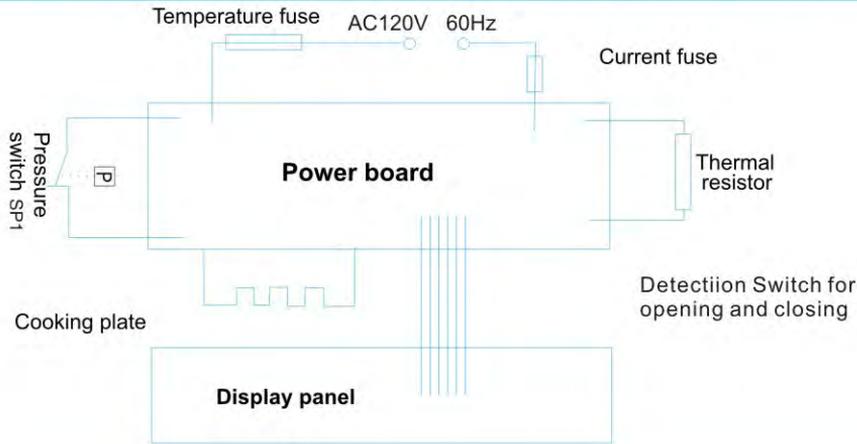
## Warm-keeping Function

- In the warm state, the warm indicator is bright
- After cooking, the pressure cooker goes into the warm state automatically
- You can also in stand by perform the warm function by pressing the "Warm/OFF" key
- The warm-keeping temperature is 140-176°F;
- Optimal warm-keeping time is less than 4 hours.

## Cleaning after Use

1. After each use, give timely cleaning on the product.
2. Before cleaning, unplug the unit then take out inner pot and the cover after the product cools down completely for cleaning and maintenance.
3. Take out the cover and inner pot and wash them with detergent. Rinse with fresh water and then dry them dry with a soft cloth.
4. Wash the cover inside with clear water, including of the gasket, anti-block shield, exhaust valve core and float valve. Dry them with a rag.
5. After cleaning and maintenance, install parts back correctly such as gasket, anti-block shield and exhaust valve.

# Circuit Diagram



## Daily Inspection and Maintenance

To use this product safely and permanently, please carry out daily inspection and maintenance carefully.

When the following circumstances take place	Solutions
<ul style="list-style-type: none"> <li>• Power cord and plug suffer from expansion, deformation, discoloration, damage, etc.</li> <li>• A portion of the power cord and the plug are hotter than usual.</li> <li>• Power cord is moveable and electrified intermittently.</li> <li>• Electric pressure cooker heats abnormally, emitting the burnt smell.</li> <li>• In power-on, there is an unusual sound or shock.</li> </ul>	Stop the use, and send it to Tatung Service Department.
<ul style="list-style-type: none"> <li>• There is dust or substance on the plug or socket.</li> </ul>	Remove dust or substance.

## Cautions

To prevent any damage to you and others, please observe the following cautions related to safety:

- Due to ignorance of the following cautions, improper use may cause two classes of harm

**Warning** | violation of warnings may cause personal death and serious injuries

**Caution** | violation of cautions may cause injuries to persons and properties

## ⚠ Warning

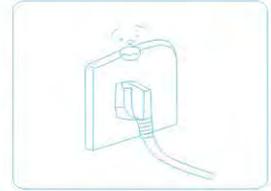
### Please use a 120V~60HZ socket

- Fire or electric shock may be caused if **120V~60HZ** civil or special power supply is not used.



### A socket shall be used independently.

- Please use an individual socket with earthed wire of more than 10A rated current;
- Joint use of the same socket with other appliance may cause unusual heat and fire.



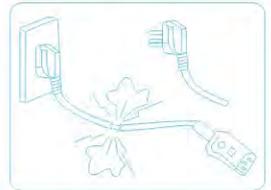
### Using other cover in heating is strictly prohibited

- It is strictly prohibited to use non-brand cover during heating.
- It may cause electric shock or other serious injury.



### Stop the use of a damaged power cord

- The damaged power cord shall be replaced with a special flexible cord or a special component bought from Tatung Service Department.



### Do not put foreign object

- Do not insert foreign objects such as metal scraps and needles into a gap.
- It may cause electric shock or unusual action.



### Do not place the unit in a place within the reach of children

- It is prohibited to put the unit in a place within the reach of children.
- This may cause burn or electric shock.



### No alteration

- It is prohibited to modify or repair the unit by a non-technician.
- As this may cause fire or electric shock.
- Please send it to Tatung Service Department for repair or replacement of spare parts.



### Do not wash or immerse it in water

- As this may cause electric shock and short circuit.



### Warning on cover lifting

- When the electric pressure cooker does not work, there is no pressure inside the pot and the float valve falls down;
- When the unit works, pressure inside is increasing, and so is the float valve. Do not open the cover forcibly until pressure is completely released.
- Otherwise scald or other injury may be caused.

### Regular inspection

- Carry out regular inspection of the exhaust valve and anti-block shield to make sure that they are unobstructed.
- Do not add any heavy object to the exhaust valve or replace it with other object.

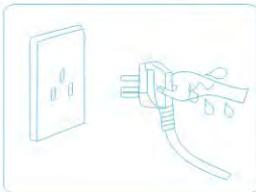


## ⚠ Warning

### Do not insert and pull off the plug with wet hand



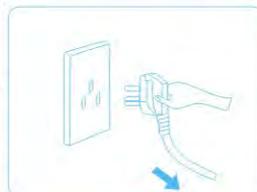
- May cause electric shock.



### When removing the plug, be sure to pinch the plug handle



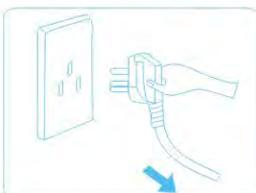
- When pulling out the plug, be sure to pinch the plug handle;
- Never pull the power cord as this may cause damage to the power cord and result in electric shock or short circuit.



### When not in use, remove plug from socket.



- It may cause fire or malfunction



### During operation, never move your hand to the exhaust valve vent



- In cooking, never move your hand or face to the exhaust valve vent to avoid scald.
- In cooking, do not cover the exhaust valve vent with a rag.



### Never touch the cover during operation



- When the unit is operating, the cover has a higher temperature. Never touch it with your hand when in operation.
- This may cause scald.



### Water level shall not exceed MAX level

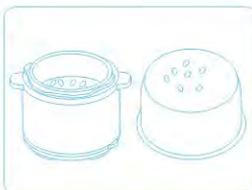
- Food to be cooked should not be exceeded the MAX level, and otherwise the food may be half-cooked or failure may happen.



### Only use the special inner pot



- When there is foreign object between the inner pot bottom and heating plate. First, remove the foreign object before using.
- It may cause overheat or abnormal operation



### Do not place the inner pot on other appliance for heating



- To avoid deformation or failure of inner pot.
- Please use the supplied special inner pot.



### When moving the product, please hold the cooker handle



- To move the unit, never lift the cover handle directly to prevent the unit drop down.



### Never use the product in following places



- Unstable place;
- Places near water or fire;
- Adjacent to walls and furniture;
- Places exposed to direct sunshine or oil splash.

# Troubleshooting

The following unusual cases are not completely caused by mechanical failures. Please check out a careful examination before sending the unit for repair.

S/N	Problem	Possible Reason	Solution	
1	Difficult to close the cover	Gasket not positioned well	Locate the gasket well	
		Push rod jammed by float valve	Push the push rod lightly with a hand	
2	Difficult to open the cover	Float valve fails to fall after steam release	Press the float valve lightly with chopsticks	
		Pressure exists inside the cooker	Open the cover after the pressure lowers down	
3	Leakage from cover	No gasket	Put the gasket according to the requirement	
		Food leavings attached to gasket	Clean the gasket ring	
		Gasket worn	Replace the gasket ring	
		Cover not closed firmly	Close the cover again	
4	Leakage from float valve	Food leavings attached to float valve gasket ring	Clean the float valve gasket	
		Float valve gasket ring worn	Replace the float valve gasket	
5	Float valve unable to rise	Excessively little food and water inside the pot	Put food and water according to the rule	
		Little leakage from cover or exhaust valve	Send it to for inspection	
6	Exhaustion from exhaust valve does not stop	Exhaust valve is not in sealing position	Slide the exhaust valve to the sealing position	
		Pressure control fails	Send it to Tatung Service Department for inspection	
7	Lamp is not lit after power on	Bad contact with socket	Please inspect the power cord socket or receptacle	
8	All lamps flash	C1 appears on nixie tube	Sensor fails	Send it to Tatung Service Department for inspection
		C2 appears on nixie tube		
		C5 appears on nixie tube	Temperature is too high because there is no water inside of the inner pot	Add water as required
		C6 appears on nixie tube	Temperature is too high because inner pot is not placed well	Put the inner pot properly
9	Rice half cooked/too hard	Too little water added	Add more water	
		Cover open prematurely	After the time is up, release steam and open the cover in 5 minutes	
10	Rice too soft	Too much water added	Reduce water level	

### Special Declaration

Addition: Any technical improvements shall be placed in the revised manual without notice; For any changes in appearance and color, those of the actual product shall Prevail.

All the contents in this material have been subjected to carefully check.

For any mistake and omission in printing or misunderstanding of the contents. **TATUNG** keeps the right of interpretation.

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