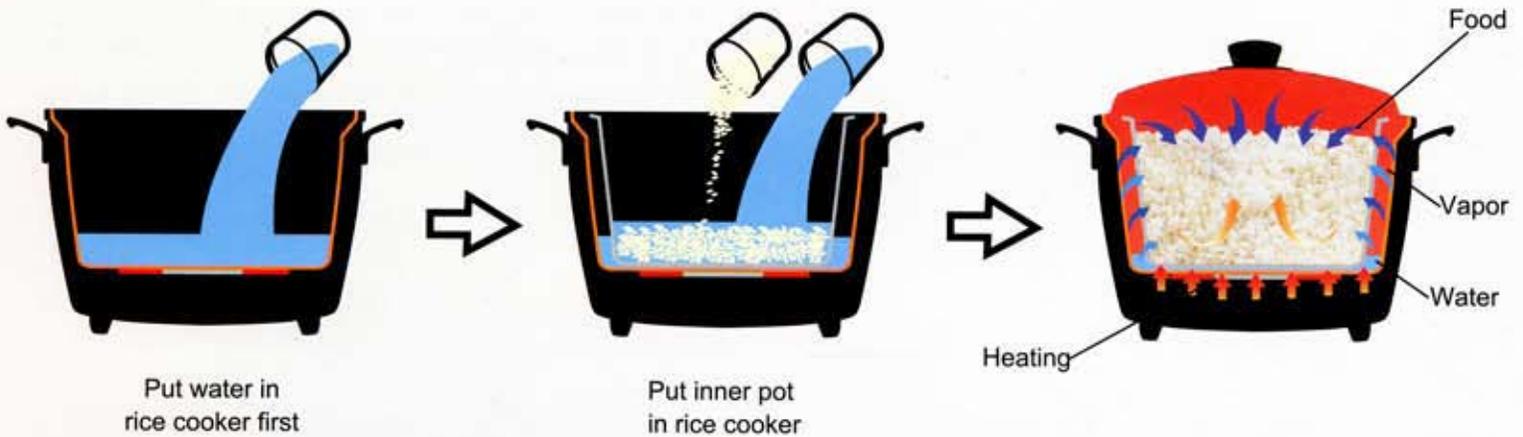


Steam Rice Cooker

The principle of indirect heating rice cooker

The indirect heating rice cooker is use the vapor surrounds and infiltrates the food.

The purpose of indirect heating will cook quickly without destroying its nutrition.



The benefit of indirect heating rice cooker

1. Heating is indirect without destroying its nutrition.
Direct heating is easily to destroy food's minerals and its nutrition.
2. It won't overcook, scorch or dry food out.
3. Tatung brand rice cooker has multiple functions such as steam, stew and gravy.



Steam



Cook



Stew