

(感謝您購買大同不銹鋼電子壓力鍋。請閱讀並妥善保管說明書以便將來使用。)



TATUNG Electric Digital Stainless Steel Pressure Cooker

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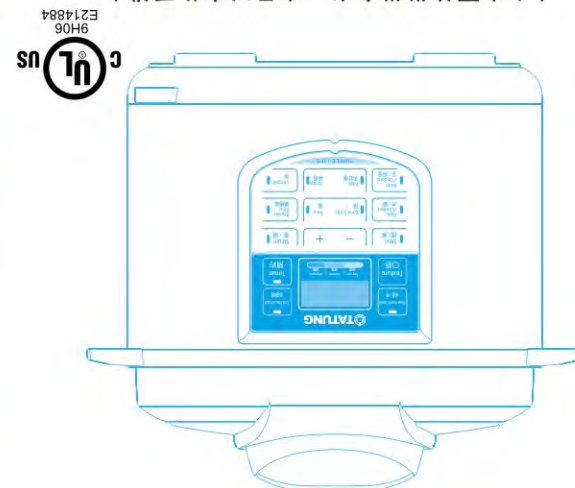
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Model:
TPC-4L/5L/6L



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

(文中圖片僅供參考，產品以實物為準)



型號：
TPC-4L/5L/6L

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大同 不銹鋼電子壓力鍋



Thank you for purchasing **TATUNG** pressure cooker. Please read and understand the instruction manual before using and keep it safely for your future reference.

附件						量杯 說明書 湯勺 飯勺			
TPC-6L	6L	120V~60Hz	1000W	5L	8.66"	70kPa	140° F~176° F		
TPC-5L	5L	120V~60Hz	900W	5L	8.66"	70kPa	140° F~176° F		
TPC-4L	4L	120V~60Hz	800W	5L	7.87"	70kPa	140° F~176° F		
型號	容量	電源	額定功率	容量	內鍋口徑	工作壓力	保溫溫度		

產品規格

1. 使用本產品前請先仔細閱讀使用說明書。
2. 請勿在不平穩的地點使用，嚴禁在報紙、泡沫等易堵塞底部散熱孔的物體上使用。
3. 請勿在接近水、易燃易爆物的地點使用，勿在陽光直射、油飛濺的地方使用，不要放在兒童能觸及的地方使用。
4. 請勿將產品、電源線或插頭置于水或其他液體中。
5. 電源線、插頭等零部件損壞或產品出現故障時，應立即停止使用並送維修點檢修，不得自行修理。
6. 電壓力鍋的零部件不能隨意更換，否則可能會導致觸電、火災或受傷。
7. 每次使用前，應須確認防堵罩及浮子閥、排氣閥等處無阻塞；擦拭內鍋外表面及發熱盤，確認上面無雜物；檢查排氣閥，確認其處於密封處。
8. 使用時，勿將電源線懸掛在易絆倒處。
9. 不要在鍋內煮紫菜、燕麥片等類易發泡和易膨脹的食物，以免出現堵塞現象。
10. 烹飪幹料物品時，請先浸泡一段時間。
11. 烹飪最大量不得超過內鍋的Max線。
12. 工作過程中，請勿搬移本產品，禁止強行開蓋。
13. 工作過程中，手或臉切勿靠近排氣閥口和浮子閥口，以免燙傷。
14. 工作過程中，切勿用手觸摸鍋蓋，以免燙傷。
15. 待食物煮好，確認鍋內完全沒有壓力後，方可開蓋。
16. 烹飪完成開蓋後，不可用手直接碰觸內鍋及鍋蓋內側，以免燙傷。
17. 清潔本產品前，請先拔掉插頭或切斷電源。
18. 本產品除指定用途外，嚴禁他用。

注意事項

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

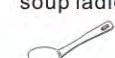
27. DO NOT place your hands or face over the exhaust valve or float valve to avoid scald when the unit is in operation.
28. After cooking, use extreme caution when removing the Cover. Serious burns can result from steam inside the unit.
29. When opening the cover after cooking, do not touch the inner 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. DO NOT touch hot surfaces. Use handles or Knobs.
33. DO NOT use outdoors.
34. DO NOT cover the pressure valves.
35. WARNING: Never deep fry or pressure fry in the unit. It is dangerous and may cause a fire or serious damage.
36. This product is for household use only.
37. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions."
38. 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."
39. 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.
40. Always check the pressure release devices for clogging before use.
41. 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."
42. Do not use this pressure cooker for pressure frying with oil.
43. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.
44. Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should be replaced.
45. The adult should supervise the children in order to make sure the children can not play with the appliance.
46. 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 appliance by a person responsible for their safety.
47. This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.

SAVE THESE INSTRUCTIONS.

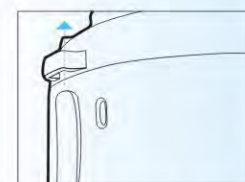
Polarized Plug

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-4L	120V~60Hz	800W	4L	7.87"	70KPa	140° F~176° F
TPC-5L	120V~60Hz	900W	5L	8.66"	70KPa	140° F~176° F
TPC-6L	120V~60Hz	1000W	6L	8.66"	70KPa	140° F~176° F
Accessories	Spoon soup ladle user manual measuring cup					
	   					

- 注:
- ① 排氣閥：從鍋蓋上拔出排氣閥。用刷子和清潔布清洗排氣閥內部、鍋蓋上的排氣閥孔和浮子閥，每月至少清潔一次。
 - ② 密封鎖閥：請將密封鎖閥用清潔劑與刷子清除積存的油污。存積的油污通常發黃如鏽的顏色。經洗刷後，回覆原來的不銹鋼顏色。建議兩個月洗刷密封鎖閥一次。
 - ③ 積水槽：食物煮完之後，所有的蒸汽將變成水積在外鍋的水槽裡。水槽的水需要擦乾以免造成不佳的味道。可用乾淨的布擦拭。

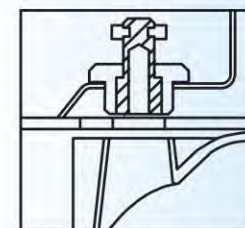


飯勺架使用方法

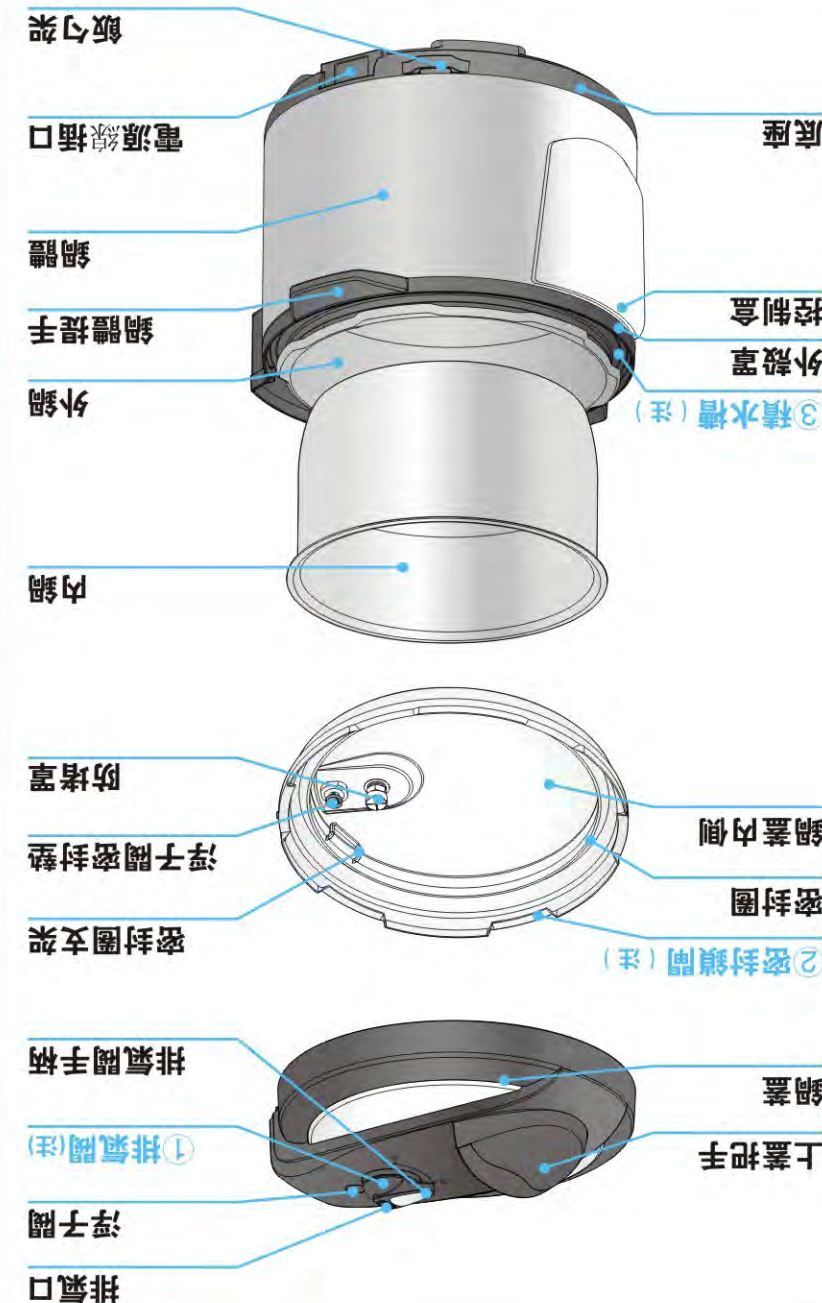
移動產品時，請提鍋體提手；
外殼罩內存有水漬時，請用抹布擦去。

每次將內鍋放入外鍋中以前，務必去除內鍋外側以及外鍋內側附著的雜物和水等；

溫馨提示：
每次使用前須確認浮子閥、防堵罩和密封圈已正確安裝到位；



浮子閥結構圖



用前須知

首次使用，請從鍋體中取出所有附件，仔細閱讀說明書，尤其注意使用方法和注意事項，以免對您造成財物損失或人身傷害。

操作部分

自選保壓功能
該功能可根據個人喜好自行設置保壓時間，通過“+”“-”鍵調節保壓時間。

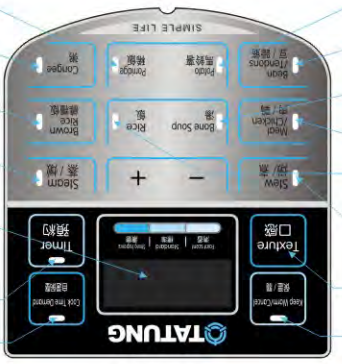
蒸/燉功能
該功能可進行蒸食物和炖食物，同時可根據個人經驗設置保壓時間，通過“+”“-”鍵來調節保壓時間。

預約功能
可通過“+”“-”鍵來設置烹煮結束時間。

“自選保壓”指示燈
“預約”指示燈
顯示螢幕

“蒸/燉”指示燈
“雜糧飯”指示燈
“粥”指示燈
“稀飯”指示燈

“馬鈴薯”指示燈
“豆/蹄筋”指示燈
“湯”指示燈
“肉/雞”指示燈
“飯”指示燈
“燉煮”指示燈
“口味”功能鍵
“保溫/關”指示燈



防堵罩和密封圈的拆卸與安裝

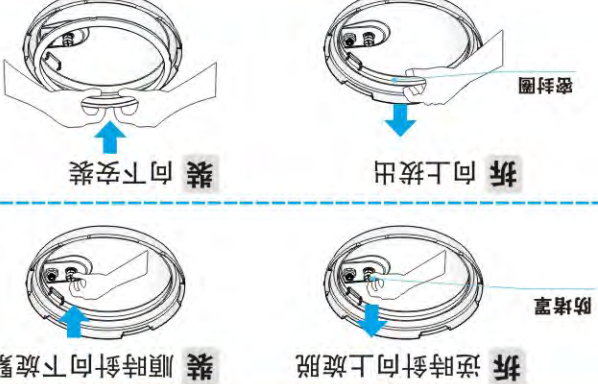
防堵罩的拆卸與安裝

拆 逆時針向上旋脫
裝 順時針向下旋緊

密封圈的拆卸與安裝

拆 向上拔出
裝 向下安裝

1. 請在每次使用前檢查密封圈和防堵罩是否正確安裝到上蓋。
2. 使用後，注意清潔密封圈及防堵罩周圍的異物，保持清潔才不會有異味。
1. 請勿拉扯密封圈，如拉扯變形會影響密封和壓力效果。
2. 密封圈如果損壞則不能再使用，達到維修點進行更換。



不銹鋼內膽的使用與保養

溫馨提示：

光亮的內膽在使用前有平整的鏡面外表。但經長期使用，清洗，其鏡面外表會模糊或失去光澤；並出現被稍硬的清洗物件洗滌後留下的痕迹。此屬於正常現象，不影響產品使用。
(該功能請用戶根據產品實際型號和配置選擇性閱讀。)

長時間空燒會使不銹鋼表面出現發黃、彩斑、甚至底部變形。

2. 不要長期盛放高濃度的酸性、鹼性和腌制食品

儘管不銹鋼具有較好的抗腐蝕性，但盛放時間過長，也會引起一定程度的腐蝕；建議保溫時間不要超過2小時。

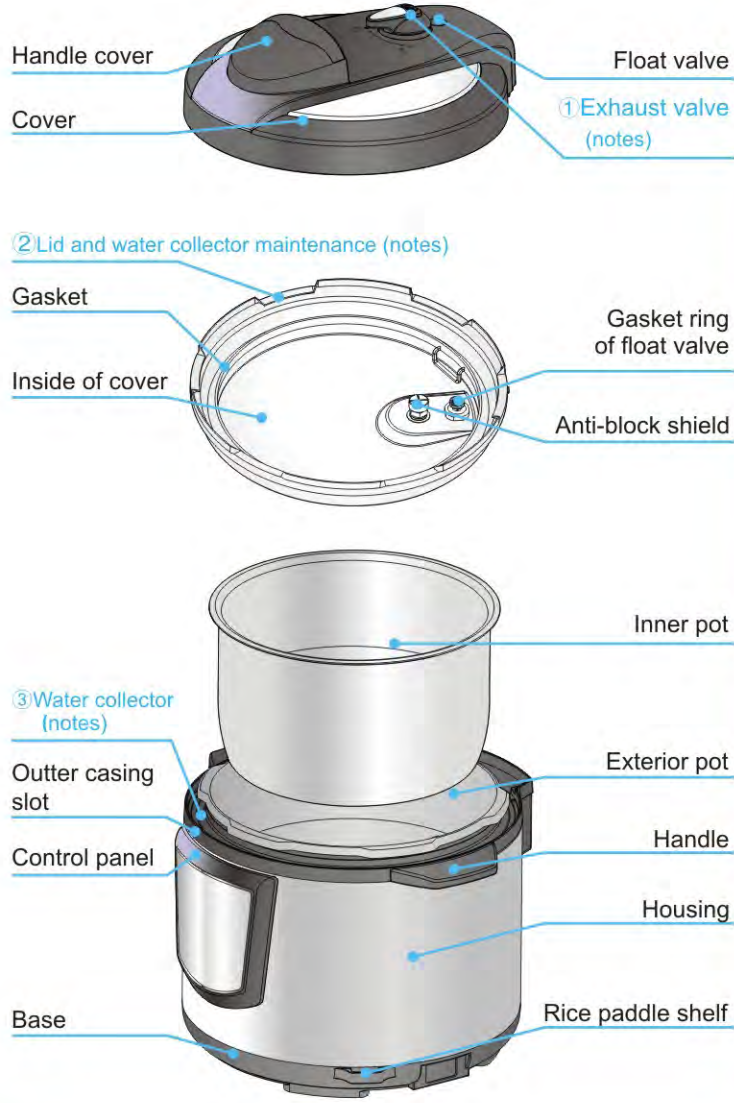
3. 保持清潔以延長其使用壽命

不可長時間用水浸泡不洗。不銹鋼表面有灰塵或油污時，可用肥皂，弱洗滌劑或溫水洗滌。

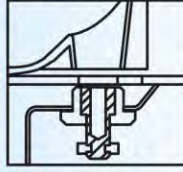
4. 不可用鐵鏟等銳器鏟刮

鍋底有食物黏結，應用水浸軟之後，再處理清洗。

Product Diagram



Structure diagram of float valve



Warm tip:

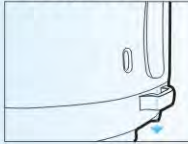
1. Before using each time, be sure to inspect the float valve anti-block shield and gasket for mounting.

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



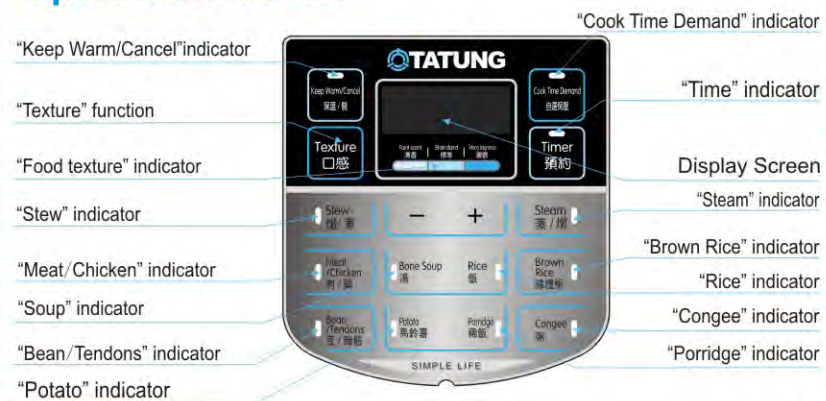
Notes:

- 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.
- Lid and water collector maintenance:** Please use detergent and brush to clean greasy dirt. Accumulated greasiness is usually yellowish as rust.
- 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



On demand Pressure function

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

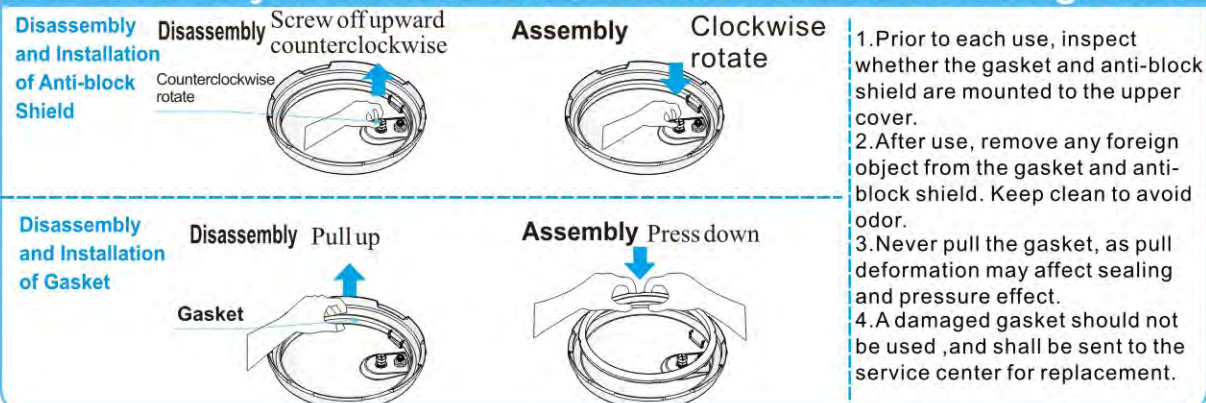
Steam/Stew function

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



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.

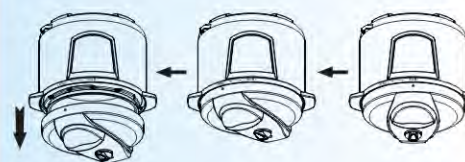
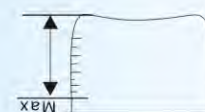
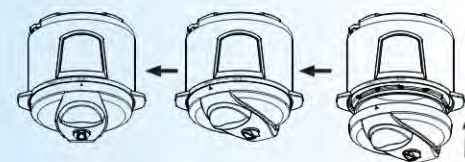
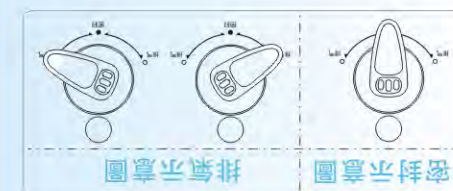
When dust or oil stain is accumulated on stainless steel surface, wash it away with soap, soft detergent or lukewarm water.

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.



9 放置好排氣閥

- 工作時，須將排氣閥撥轉至密封位，表示電壓力鍋處於密封狀態；
- 需要手動排氣時，撥動排氣閥手柄至排氣位，電壓力鍋則處於排氣狀態；排氣時，手或臉等身體部位不得處於排氣口上方；
- 工作前檢查浮子閥是否落下（未加熱工作前浮子閥是落下的）

5 盒蓋到位

- 盒蓋前檢查密封圈是否已放入鍋蓋內側鋼圈；
- 盒蓋時手握上蓋把手，將上蓋邊沿的“▲”標識對準外殼罩邊沿的“開蓋”標識，使上蓋平放於鍋體上，順時針旋轉上蓋約30度角至鎖盒處，即上蓋邊沿的“▲”標識對準外殼罩邊沿的“盒蓋”標識。

4 將內鍋放入電壓力鍋中

- 放入前請務必除去內鍋外側及電壓力鍋內側附著的雜物和水等；
- 放入後左右輕輕旋轉內鍋，確保內鍋與發熱盤接觸良好。

3 取出內鍋，將食物和水放入內鍋中

- 食物和水的總量不得超出內鍋水位線的MAX線。
- 煮飯時的最大米水總量不得超過內鍋水位線的最

2 檢查鍋蓋零部件是否安裝良好

- 檢查浮子閥和排氣閥有無堵塞，確認密封圈、防堵罩等部件是否安裝良好。

1 正確開蓋

- 右手握住上蓋把手，逆時針旋轉約30度角，直到上蓋邊沿的“▲”標識對準外殼罩邊沿的“開蓋”標識，向上提起上蓋即可。

1. 按05頁方法完成烹飪準備工作

2. 接通電源

- 為確保安全，建議您先將電源線與電壓力鍋連接，再接通電源；
- 若您使用時按鍵不接受操作，請再次確認是否合蓋到位，該系列產品合蓋不到位時，按鍵不能操作。

3. 選擇所需功能檔

- 按某一功能鍵，相應功能檔的指示燈會亮起；
- 稀飯功能和蛋糕功能僅適用於具有此功能檔的產品；
- 不同功能檔的烹飪時間不同，食物量越大，烹飪時間則相應越長。下表中的烹飪時間僅供參考（以食物量+水=8刻度為例）：

烹飪時間=加熱時間+保壓時間

功能鍵	湯	土豆	肉/雞	豆/蹄筋	稀飯	飯	粥	雜糧飯
清香	約40分鐘	約35分鐘	約35分鐘	約45分鐘	約30分鐘	約30分鐘	約45分鐘	約50分鐘
標準	約50分鐘	約40分鐘	約40分鐘	約50分鐘	約30分鐘	約30分鐘	約45分鐘	約50分鐘
香濃	約60分鐘	約50分鐘	約50分鐘	約60分鐘	約30分鐘	約30分鐘	約45分鐘	約50分鐘

4. 按某一功能鍵，10秒鐘後電壓力鍋開始執行所選擇的相應功能程序

- 按下功能鍵10秒鐘內，可進行口感選擇和預約烹飪結束時間，最終確認選擇的10秒鐘後電壓力鍋開始工作。
- 工作過程中按“保溫/關”鍵可取消現有工作狀態，回到待機狀態。
- 烹飪結束後，自動進入保溫狀態！保溫最多不要超過2小時！！

- 烹飪結束後，相應功能指示燈熄滅，保溫燈亮起，同時發出提示音，電壓力鍋進入保溫狀態。
- 在待機狀態下按“保溫/關”鍵，保溫燈亮起，同時發出提示音，表示電壓力鍋進入保溫狀態。

1 切斷電源或拔下電源插頭

2 排氣方法

- A. 快速開蓋法
- 撥轉排氣閥至排氣位置使其排氣，直至浮子落下。（適用非流質食物）
- 用濕毛巾覆蓋在鍋蓋上加快冷卻速度，直至浮子落下。
- B. 一般開蓋法
- 讓電壓力鍋自然冷卻，直至浮子落下。

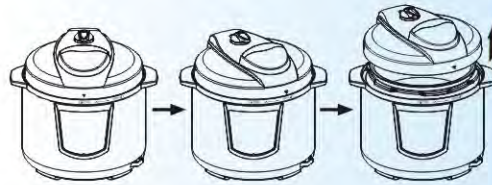
3 打開鍋蓋

- 用左手將上蓋旋手逆時針旋轉至開蓋限位處，右手握住上蓋把手提起，即可打開鍋蓋。
- 直到鍋內壓力充分釋放後，方可開蓋；如開蓋受阻，切勿強行開蓋。
- 撥轉排氣閥排氣時切勿拔出排氣閥。
- 煮流質食物（粥、湯等），烹飪結束後不能撥轉排氣閥，必須切斷電源，用濕毛巾覆蓋在鍋蓋上加快冷卻速度，或者令其自然冷卻，直至浮子落下方可開蓋。
- 煮大量食物時，烹飪過程結束後不宜立即排氣，建議保溫一段時間後再開蓋食用。

Cooking Preparation

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.

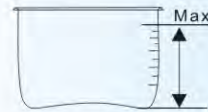


2 Check whether parts on the cover are mounted properly

- 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.



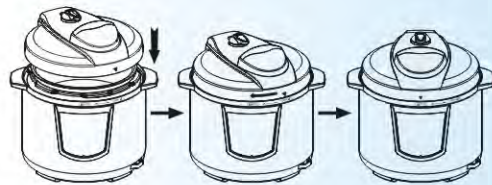
4 Put the inner pot in the electric pressure cooker

- 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.



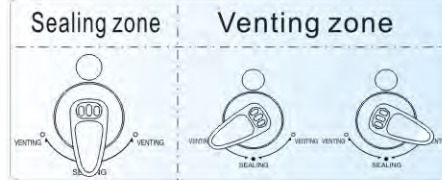
5 Close the cover completely

- 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 “▲” alignment 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	Porridge	Brown Rice
Faint Scent	About 40 mins	About 35 mins	About 35 mins	About 45 mins				
Standard	About 50 mins	About 45 mins	About 40 mins	About 50 mins	About 30 mins	About 30 mins	About 30 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 "Click" 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 "Click" 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 align "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.

- 預約時間到達，烹飪結束，提示音響起，保溫指示燈亮起，電壓力鍋自動進入保溫狀態。

4. 烹飪結束，自動進入保溫狀態

- 預約時間設置完畢，10秒鐘後電壓力鍋進入預約等待狀態。
- 預約時間不得少于2小時。
- 設置完畢後，顯示螢幕顯示的時間表示該時間後烹飪結束。(取消操作可按“保溫/關”鍵)
- 24小時，超過24小時即返回到“2.0”狀態。
- 首次按“預約”鍵，顯示螢幕顯示“2.0”，可按“+”或“-”調節預約時間；預約時間不得超過24小時，超過24小時即返回到“2.0”狀態。
- 功能選擇完畢10秒鐘內，可按“預約”鍵設置烹飪結束時間。

本產品有24小時預約功能，操作如下：

3. 按“預約”鍵設置烹飪結束時間

- 選擇其他功能檔。(取消操作請按“保溫/關”鍵)
- 按某一功能鍵，相應功能指示燈亮起；10秒鐘內可任意選擇其他功能檔。(取消操作請按“保溫/關”鍵)
- 選擇其他功能檔。(取消操作請按“保溫/關”鍵)
- 建議預約時間在12小時以內。
- 長時間預約，若室溫較高，食物經過長時間浸泡，會產生異味。
- 預約煮飯，米飯口感較軟，內鍋底部會有輕微糊底。

溫馨提示:

1. 按05頁方法完成烹飪準備工作

2. 選擇相應功能檔

預約功能 (該功能請用戶根據產品實際型號和配置選擇性閱讀。)

- 烹飪結束，保溫指示燈亮起，電壓力鍋自動進入保溫狀態。

4. 烹飪結束，自動進入保溫狀態

- 一口感時相應的指示燈會亮起。
- “湯”、“粥”、“肉/雞”、“豆/蹄筋”四個功能檔有口感選擇。
- 確認所需功能檔後，連續按“口感”鍵，可循環選擇“清香”、“標準”、“濃鬱”口感，選擇某一口感時相應的指示燈會亮起。
- 烹飪過程中無法再選擇其他功能，但可以按“保溫/關”鍵取消操作後再進行選擇。

3. 按“口感”鍵進行口感選擇

- 烹飪準備完成後，按某一功能鍵，相應功能指示燈亮起，口感默認為“標準”檔。
- 選擇某一功能檔，10秒鐘內可任意選擇其他功能檔；電壓力鍋將執行最後一次所選擇功能檔的烹飪程序。
- 烹飪過程中無法再選擇其他功能，但可以按“保溫/關”鍵取消操作後再進行選擇。

2. 選擇相應功能檔

1. 按05頁方法完成烹飪準備工作

口感選擇 (該功能請用戶根據產品實際型號和配置選擇性閱讀。)

烹飪程序

自選保壓功能 (該功能請用戶根據產品實際型號和配置選擇性閱讀。)

自選保壓時間，即根據烹飪食物的不同，自主選擇保持工作壓力時間的長短。

- 當烹飪現有功能檔未包含的食物時，或者現有功能檔烹飪的食物不能滿足您的口感需求時，您可以使用“自選保壓”功能，以達到最好的烹飪效果。
- 易熟食物用時較短，難熟食物用時較長。

1. 按05頁方法完成烹飪準備工作

2. 按“自選保壓”鍵，並自選保壓時間

- 按“自選保壓”鍵後，“自選保壓”指示燈亮起，保壓時間默認為30分鐘，可按“+”和“-”鍵對保壓時間在“00”到“60”分鐘內進行調節。



按“自選保壓”鍵
選擇自選保壓功能
按“+”或“-”鍵
選擇保壓時間
10秒鐘後進入工作状态
自選保壓指示燈長亮

- 如果您還需預約時間，在選定保壓時間後10秒鐘內，按“預約”鍵可選擇預約時間。
- 首次按“預約”鍵，顯示螢幕顯示“2.0”，可按“+”或“-”調節預約時間；預約時間不得超過24小時，超過24小時即返回到“2.0”狀態。
- 預約時間選定後，“預約”指示燈閃爍，閃爍10秒後，“預約”指示燈在等待過程中（開始工作之前）處於亮起狀態，顯示螢幕顯示的時間表示該時間後烹飪結束。（取消操作可按“保溫/關”鍵）
- 當預約指示燈熄滅，則表示壓力鍋進入工作状态。



按“預約”鍵
選擇預約功能
按“+”或“-”鍵
設置預約時間
該圖表示10.5小時後
烹飪結束

3. 烹飪結束，開蓋享用美食

- 待提示音響起，“自選保壓”指示燈熄滅，保溫燈亮起，電壓力鍋自動進入保溫狀態；如您不需食物保溫，請按“保溫/關”鍵取消保溫，然後按06頁安全開蓋方法開蓋；此時您可以享用美味的食物了。



Cooking Examples

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 I

- 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)

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.

Cooking Examples

Cook Time Demand Function

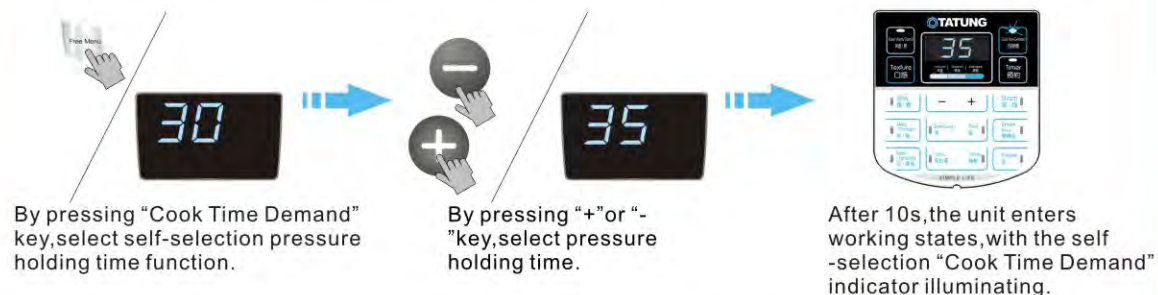
Cook Time Demand varies with cooking food. You can choose the length of cooking time in your discretion.

- 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.

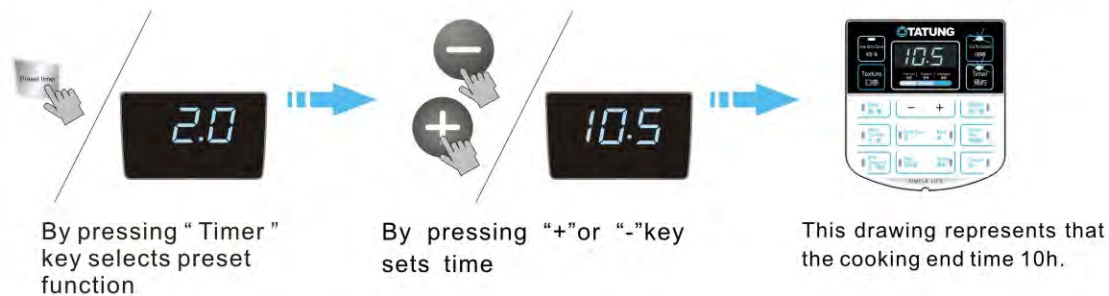
1. Finish cooking preparation according to page 5

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.

燉煮

1. 洗淨原料

將原料過沸水燙，洗去腥和血沫等物。

2. 隔水燉法

將原料放入瓷質或陶制的盆鉢體內，加入葱、姜、酒等調味品和水，加蓋或用紙封口後將鉢放入內鍋中，內鍋中的加水需低於鉢體。

- * 建議喝湯之前去淨浮油；
- * 建議開蓋後再放鹽和調味品；

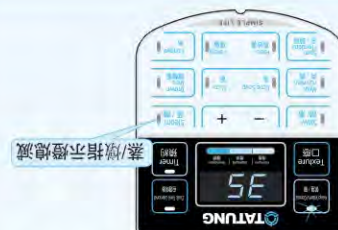
② 不隔水燉法

將原料、調味品和水直接放入內鍋中，加水一般比原材料稍多一些。

3. 盒蓋到位後連接好電源，按“燉煮”鍵，選擇10秒鐘後執行所選烹飪程序。

4. 烹飪結束後，“燉煮”指示燈熄滅，保溫燈亮起，同時發出提示音，表示電壓力鍋進入保溫狀態。（不建議長時間保溫）

5. 按08頁“安全開蓋法”開蓋後，加少量鹽即可。（該功能請用戶根據產品實際型號和配置選擇性閱讀。）



- 選擇完畢10秒鐘後，提示音響起，顯示螢幕顯示保溫時間，電壓力鍋執行蒸/燉功能。（取消操作請按“保溫/關”鍵）
- 如您需預約烹飪，則參照08頁“自選保溫”的預約過程。

3. 烹飪結束，開蓋享用美食

- 待提示音響起，“蒸/燉”指示燈熄滅，保溫燈亮起，電壓力鍋自動進入保溫狀態；此時您可以開蓋享用美味的食物了。

功能	加水量	設定時間	總時間
點心/饅頭	2杯水	0分鐘	13分鐘
蛋/魚	2杯水	3分鐘	16分鐘
玉米	2杯水	5分鐘	18分鐘
肉/排骨	2杯水	15分鐘	28分鐘
小塊豬蹄	2杯水	10分鐘	23分鐘
大塊豬蹄	2杯水	20分鐘	33分鐘

- 按“蒸/燉”鍵後，“蒸/燉”指示燈亮起，蒸/燉時間默認為前次設置的時間（首次使用默認為30分鐘），可按“+”或“-”鍵對蒸/燉時間在“00”到“60”分鐘內進行調節。
- 您可根據個人口感需求、蒸/燉的食物及烹飪經驗，自由選擇保溫時間；
- 蒸/燉食物時，所加水量不得少於2杯水，下表為加入2杯水時，蒸食物所需要的大約時間（該表格中所示時間僅供參考），您可根據個人口感和烹飪經驗自行選擇保溫時間；
- 設定時間為保溫時間，即設定時間時螢幕顯示時間；
- 總時間為電壓力鍋開始工作到可以開蓋的時間。

2. 按“蒸/燉”鍵，並自選蒸燉時間

1. 按05頁方法完成烹飪準備工作

- 分鐘左右。
- 易熟食物用時較短，難熟食物用時較長。例如：蒸魚選擇3分鐘左右即可，豆類、蹄筋則應選擇20分鐘左右。
- 當烹飪現有功能檔未包含的食物時，或者您需要蒸/燉食物時，您可以使用“蒸/燉”功能，以達到最好的烹飪效果。
- 易熟食物用時較短，難熟食物用時較長。例如：蒸魚選擇3分鐘左右即可，豆類、蹄筋則應選擇20分鐘左右。

蒸/燉功能，可根據您選擇的烹飪食物，自主選擇保持工作壓力時間的長短。

（該功能請用戶根據產品實際型號和配置選擇性閱讀。）

烹飪程序

4 盒蓋到位後接通電源

- 插頭應牢固地插在插座上；
- 檢查冷氣閥是否被堵塞；
- 待機狀態下接通電源後，保溫指示燈閃爍，顯示螢幕“——”閃爍；

5 按“飯”功能鍵

- 此時“飯”功能指示燈亮起，其他功能指示燈均為熄滅狀態。
- 10秒鐘後提示音響起電壓力鍋開始烹飪。

6 按“預約”鍵設置烹飪結束時間

- 首次按“預約”鍵，顯示屏顯示“2.0”，可按“+”、“-”鍵調節預約時間，每按一次“+”或“-”鍵，可遞增或遞減0.5小時，將螢幕顯示時間調節至“10.5”即可，表示10.5個小時後電壓力鍋烹飪結束。
- 選擇完畢10秒鐘後電壓力鍋開始執行您所設置的烹飪程序。

7 明早7點30分，烹飪結束

- 烹飪結束後，提示音響起，“飯”功能指示燈熄滅，保溫指示燈亮起，電壓力鍋進入保溫狀態；
- 此時您可以開蓋享用美食了。不建議長時間保溫，以免影響米飯的質量。
- 如果開不了蓋，則說明鍋內尚有餘壓，可按06頁開蓋方法安全開蓋。

小貼士：米的存儲方法

- ★ 儲放於陰涼、乾燥的地方；
- ★ 注意大米的保存期限；
- ★ 若米存放太久會有異味；
- ★ 不宜一次購買過多米量。

預約煮飯

現在是晚上時間9點，您想預約到明早7點30分可以有飯吃。
(以CSG系列產品為例)

1 用量杯量好米的份量並洗淨

- 一量杯米約150g，約為一人食用份量。
- 正確使用量杯的方法：

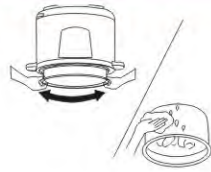
2 加水至相應水位

- 將洗淨的米放入內鍋，並根據米量加水至相應水位；
- 內鍋內側的刻度線為烹飪參考水位刻度線。例：煮2量杯米的份量，則加水至“2”刻度線；
- 用戶可自行根據不同種類的米、以及喜愛米飯的軟硬程度來增減水量，但加水均不能超過內鍋的最大刻度(注：不是Max線)，如圖所示：



3 將內鍋外表面擦乾後放回鍋體

- 請務必擦去內鍋外側(尤其是底部)和外鍋內側附着的米粒或水滴等。
- 放入後左右輕輕旋轉內鍋，確保內鍋與發熱盤接觸良好。



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. For 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 finish.

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 units 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 quantity;

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

- After each use, give timely cleaning on the product.
- Before cleaning, unplug the unit then take out inner pot and the cover after the product cools down completely for cleaning and maintenance.
- 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.
- 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.
- After cleaning and maintenance, install parts back correctly such as gasket, anti-block shield and exhaust valve.

保温功能



- 食物煮好後，電壓力鍋會自動進入保溫狀態；保溫狀態下，保溫指示燈亮起；
- 您也可以在此狀態下按“保溫/關”鍵執行保溫功能；
- 保溫溫度為140°F~170°F；
- 不要超過2小時保溫。

日常檢查與維護

處理方法	如有下列情況發生
停止使用， 送大同維修點檢修。	● 電源線和插頭有膨脹、變形、變色、損傷等現象。 ● 電源線的一部分和插頭比平時熱。 ● 電源線活動，通電時斷時續。 ● 電壓力鍋發熱異常，有糊味。 ● 通電過程中，有異常聲音或震動。
除掉灰塵或垃圾。	● 插頭或插座有灰塵或垃圾。

安全注意事項

為了避免對您和他人造成傷害和財產損失，請您務必遵守如下有關安全方面的注意事項：

■ 文本中圖標的意思

● 表示[強制]的內容	● 必須執行	● 拔掉電源插頭
○ 表示[禁止]的內容	○ 禁止接觸	○ 禁止水淋
	○ 一般禁止	○ 禁止分解
		○ 禁止濕手

■ 無視如下警告，因錯誤的使用方法而產生的危害分為兩級

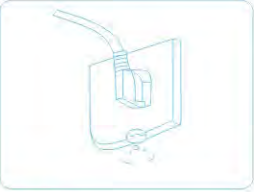
警告 | 違反警告事項時，可能會造成人的死亡或重傷。

注意 | 違反注意事項時，可能會造成人的傷害或物質的損失。

安全注意事項

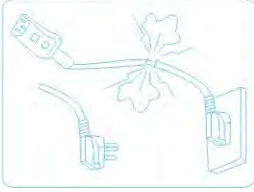
警告

電源插座要單獨使用



- 要單獨使用額定電流 10A 以上的帶接地線插座；
- 如與其他電器合用，插座會異常發熱而引起火災。

電源線損傷時應停止使用



- 如果電源線損壞，必須用專用軟線或從其製造廠或維修部買到的專用組件來更換。

不要放在兒童能觸及的地方使用



- 禁止放在兒童能觸及的地方使用；
- 會引起燙傷或觸電。

不得將產品浸入水中或水淋



- 否則可能會引起觸電和電器短路。

定期檢查



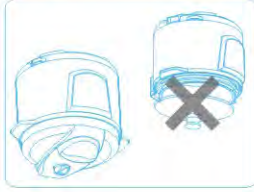
- 必須定期檢查排氣閥和防堵罩，確保不被阻塞；
- 排氣閥上不得添加任何重物或以其他物體替代。

請使用 120V ~ 60Hz 的電源插座



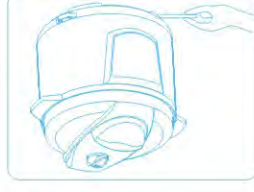
- 如使用非交流 120V ~ 60Hz 電源，會引起火災或觸電。

嚴禁加熱時使用其他鍋蓋



- 加熱(通電)過程中嚴禁使用非原裝鍋蓋。
- 會引起觸電或其他重大傷害。

不要放入異物



- 禁止在縫隙中插入金屬屑、針等異物；
- 可能引起觸電或引起動作異常現象。

不得改造



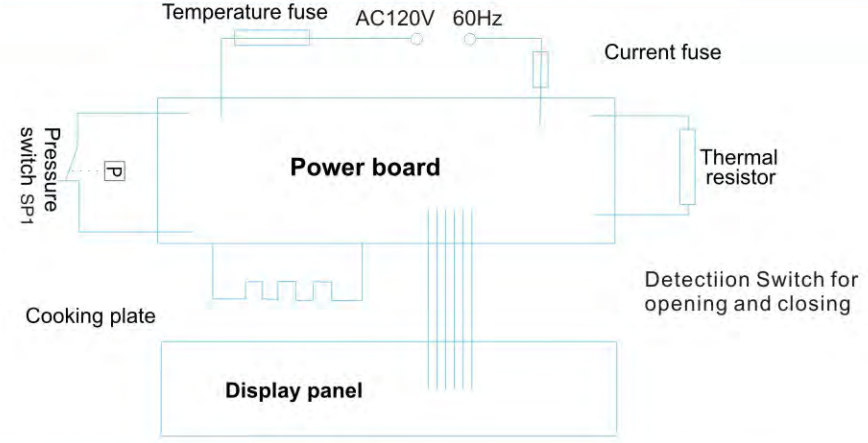
- 禁止改造或者非專業技術人員進行修理。
- 如果違反，可能會引起火災或觸電。
- 修理或更換零部件請到指定維修點。

開蓋警告



- 電壓力鍋未工作時，鍋內沒有壓力，浮子閥是落下的；
- 電壓力鍋工作時，鍋內壓力上升，浮子閥上升；此時不能強行打開鍋蓋，必須等到壓力充分釋放後方可開蓋；
- 如開蓋困難，請勿蠻力打開，否則會引起燙傷或其他傷害。

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
- Power cord and plug suffer from expansion, deformation, discoloration, damage, etc. - A portion of the power cord and the plug are hotter than usual. - Power cord is moveable and electrified intermittently. - Electric pressure cooker heats abnormally, emitting the burnt smell. - In power-on, there is an unusual sound or shock.	Stop the use, and send it to Tatung Service Department.
There is dust or substance on the plug or socket.	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

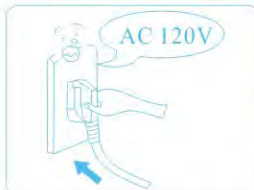
Violation of cautions may cause injuries to persons and properties

Cautions

Warning

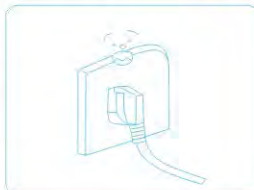
Please use a 120V~60HZ socket

- 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.



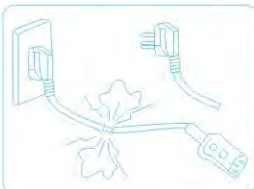
Using other cover in heating is strictly prohibited

- 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.



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.



- 在搬移產品時，切勿直接提鍋蓋把手，以免鍋蓋脫落。



搬移產品，請提鍋體提手

- 內鍋底部和發熱盤表面有異物時，清除異物後再使用。
- 可能造成過熱、工作異常等。



不要使用專用內鍋以外的鍋

- 以免引起內鍋變形或故障。
- 請使用專用配送內鍋。



內鍋不得放在其他器具上加熱

- 煮食物時的量不能超過Max刻度，否則食物可能煮不熟，或引起故障。



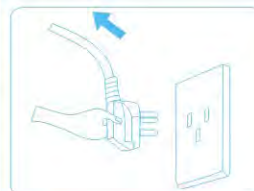
烹飪量不能超過Max刻度

- 產品工作過程中，鍋蓋溫度較高，切勿用手觸摸；可能導致燙傷。



工作過程中請勿觸摸鍋蓋

- 會產生漏電、火災、故障等。



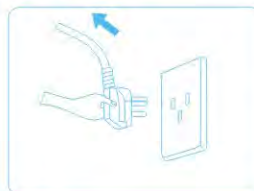
不使用時，要拔下插頭

- 烹飪過程中，不要用抹布等物蓋住排氣閥口。
- 烹飪過程中，手或臉切勿靠近排氣閥口，以免燙傷。



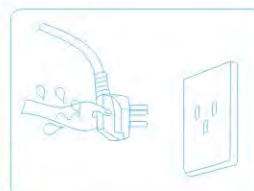
工作時，手切勿靠近排氣閥口

- 拔插頭時，必須捏住插頭柄拔下；不能拉電源線，否則會損傷電源線，造成觸電、短路等。



拔插頭時，應捏住插頭柄拔下

- 會引起觸電。



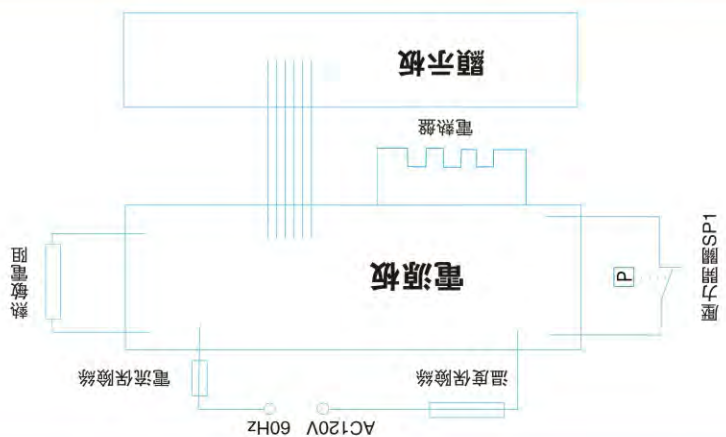
不要用濕手插、拔插頭

注意

安全注意事項

- 1、大同牌壓力鍋實行一年保修期。(僅適用於家庭使用的產品)
- 2、保修期的起始日期以產品發票日期為準。
- 3、下列情況之一者，不屬於保修範圍：
 - 消費者使用、保管、維護不當造成損壞。
 - 非本公司指定維修部自行裝拆修理而造成損壞。
 - 無有效發票。
 - 因不可抗拒力造成損壞。
- 4、不屬於保修範圍內的產品，本公司客戶服務中心仍熱情為您服務。

維修服務保證



電氣原理圖

- 1、每次使用後應及時清洗。
- 2、清潔本產品前請先將電源插頭拔下，待產品完全冷卻後再進行清洗和保養。
- 3、將鍋蓋和內鍋取出，先用清潔劑清洗，然後用水衝洗乾淨，再用軟抹布擦乾。
- 4、用清水清洗鍋蓋內側，其中：密封圈、防堵罩、排氣閥芯、浮子閥均可拆下清洗，清洗後須及時正確安裝，然後用抹布將鍋蓋內側擦拭乾淨。
- 5、用抹布將鍋體擦拭乾淨，禁止將鍋體浸於水中清洗或直接用水噴淋。

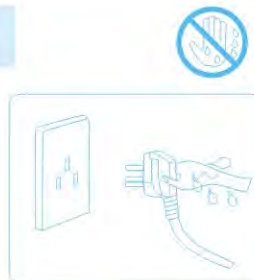
用後清潔

Cautions

Warning

Do not insert and pull off the plug with wet hand

- May cause electric shock.



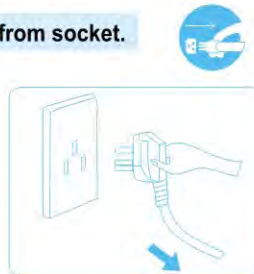
When removing the plug, be sure to pinch the plug handle

- 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 Depaertment 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
			Temperature is too high because inner pot is not placed well	Put the inner pot properly
			C6 appears on nixie tube	Pressure switch fails
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

當使用時出現以下異常現象，並不完全是機器出現故障，請在送出維修前再仔細檢查一次。

常見故障及處理方法

序號	現象	原因	處理方法
1	盒蓋困難	浮子閥卡住推杆	用手輕推推杆
2	開蓋困難	放氣後浮子閥未落下	用筷子輕壓浮子閥
		鍋內有壓力	待鍋內壓力下降後開蓋
3	鍋蓋漏氣	密封圈上粘有異物	清潔密封圈
		密封圈破損	更換密封圈
		未合好蓋	重新盒蓋到位
4	浮子閥漏氣	浮子閥密封墊粘有食物殘渣	清潔浮子閥密封墊
		浮子閥密封墊磨損	更換浮子閥密封墊
5	浮子閥不能上升	鍋內食物和水過少	按規定放食物和水
		鍋蓋或排氣閥漏氣	送維修點檢修
6	工作時排氣閥不斷排氣	排氣閥未放在密封位置	排氣閥撥到密封位置
		壓力控制失靈	送大同維修點檢查
7	通電燈不亮	電源插座接觸不良	請檢查電源插座
8	所有燈閃爍	顯示螢幕顯示C1	送維修點檢修
		顯示螢幕顯示C2	
		顯示螢幕顯示C5	
		顯示螢幕顯示C6	
		未放密封圈	按要求放置好密封圈
		密封圈上粘有異物	清潔密封圈
		密封圈破損	更換密封圈
		未合好蓋	重新盒蓋到位
9	煮飯不熟/太硬	加水過少	適當增加水量
		過早開蓋	烹飪結束5分鐘後排氣開蓋
10	煮飯太軟	加水量過多	適當減少水量

——經以上檢查後，仍不能排除故障，請馬上與本公司維修點聯繫。

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Special Declaration

Addition: Any information on the user manual is subject to change without notice. **TATUNG** keeps the right of interpretation.

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