



Electric Pressure Cooker

User Manual

Model: TPC-6MDB



(Pictures in the text are for reference only,
please refer to the actual product.)

Thank you for purchasing **TATUNG** electric pressure cooker. Please read the User Manual carefully before use and keep it in a convenient place for future reference.

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Important Safeguards

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

1. This product is for household use only. Do not use outdoors.
2. Do not use pressure cooker for other than intended use.
3. Do not place the unit on or near a hot gas or electric burner, or in a heated oven.
4. Do not operate the unit near water or fire. Do not expose the unit to direct sunlight. Keep out of reach of children.
5. Do not operate the unit on an unstable surface. Never operate the unit on or near flammable materials such as newspapers or paper plates.
6. Close supervision is necessary when the pressure cooker is used by or near children.
7. Anyone who has not fully understand all operating and safety instructions in this manual is not qualified to operate or clean the pressure cooker.
8. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
9. Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should be replaced.
10. 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 the Service Center for examination, repair, or adjustment.
11. Do not make unauthorized replacement of any spare part inside the pressure cooker, as this may cause electric shock, fire or injury.
12. The use of accessory attachment not recommended by the appliance manufacturer may cause injuries.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. Caution: to reduce the risk of electric shock, cook only in the provided removable container (cooking pot).
15. 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.

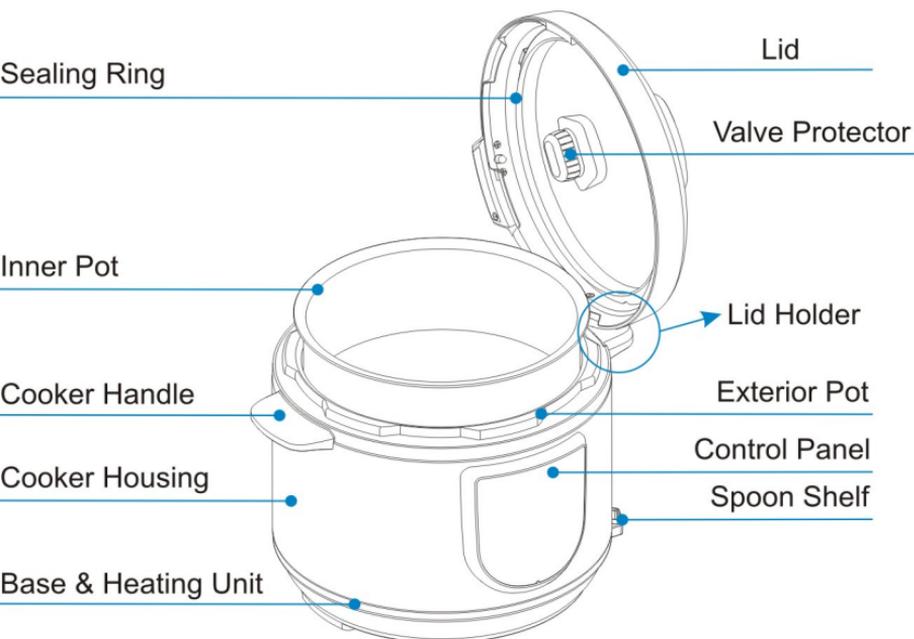
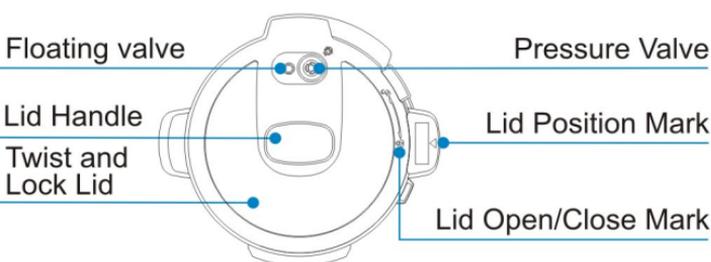
16. Always check the pressure release devices for clogging before use. Do not cover the pressure valves.
17. Be aware that certain food, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device. (steam vents). These foods should only be cooked in a pressure cooker with caution with the inner pot never more than 1/2 full and using natural release.
18. Never fill the unit over MAX level (2/3 full). When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit above the halfway point. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Please see "Cooking Preparation".
19. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. Please see "Cooking Preparation".
20. Never deep fry or pressure fry in the unit with oil. It is dangerous and may cause a fire or serious damage.
21. Do not move this product or force to remove the lid when the unit is in operation.
22. Extreme caution must be used when moving the unit containing hot oil or other hot liquids.
23. Do not touch hot surfaces. Use handles or knobs. Do not place your hands or face over the exhaust valve or float valve to avoid scald when the unit is in operation.
24. After cooking, use extreme caution when removing the lid. Always open the lid away from you to avoid skin contact with any heat or steam. Serious burns can result from steam inside the unit.
25. When opening the lid after cooking, do not touch the inner pot and cover inside with hands directly to avoid scald.
26. 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. Please see "Cooking Preparation".
27. To disconnect, turn any control to "off " then remove plug from wall outlet.
28. Always unplug from outlet when not in use, before removing parts and cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
29. A short power supply cord is provided to reduce the hazards resulting from entanglement and tripping. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least 20 amps and 120 volts. The extension cord must be arranged so that it will not drape over edge of table or counter where it can be pulled by children or tripped over accidentally. This appliance has a fitted plug. Do not attempt to modify the plug in any way.

PLEASE SAVE THESE INSTRUCTIONS

Specifications

Voltage/Frequency	120V~60Hz	Power	1000W
Inner Pot Caliber	22cm	Inner Pot Volume	6L
Working Pressure	70kPa	Warm Temperature	140°F~176°F
Accessories	Rice paddle, Soup spoon, Measuring cup, Condensation water collector, User manual and Recipe booklet.		

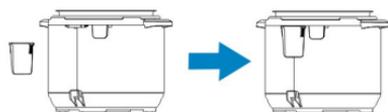
Parts



Parts

Condensation Collector

The condensation collector collects excess condensation during cooking process. Simply align the collector with the 2 grooves on the back of the cooker and slide it in. Make sure to empty and clean the collector after each use.



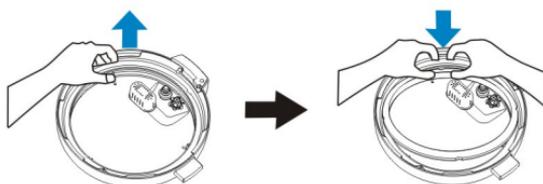
Valve Protector

The valve protector protects the valve and can be removed for cleaning. To install the valve protector position it in place and press down.



Sealing Ring

The sealing ring creates air tight seal for pressure cooking. To install the sealing ring simply press down into the rack section by section. The sealing ring can be installed on either side facing up. To remove the sealing ring, simply pull upwards section by section.



Controls Panel Overview

The control panel of your electric pressure cooker consists of an LED display, 3 mode indicators, 2 operation keys and 12 function keys. Each function key has a function indicator light.



LED display

Mode indicators

Operation keys

Function indicators

Function keys

12 Function Keys

1. Keep Warm/Cancel
2. Stew
3. Meat/Chicken
4. Bean/Tendons
5. Bone Soup
6. Potato
7. Porridge
8. Rice
9. Congee
10. Brown Rice
11. Steam
12. Cook Time/Demand

The most important key is "**Keep Warm/Cancel**". When the cooker is being programmed or any program is in effect, pressing this key will cancel the program and take the cooker to standby state. When the cooker is in standby state, pressing this key activates the **Keep-Warm** program.

Before the First Use

Before the first use, please take out all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions and cautions to avoid any injury or property damage. Please wash the inside of the lid and the inner pot with warm soapy water, rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. **Never immerse the cooker housing in water or any other liquid.** The inner pot, sealing ring and exhaust valve and all accessories are dishwasher safe. But never clean the lid and housing in a dishwasher.

Please note the following:

- Prior to each use, inspect to make sure the sealing ring is well seated in the sealing ring rack and the valve protector is mounted properly on the steam release pipe.
- After use, remove any foreign objects from the sealing ring and valve protector.
- Keep the sealing ring clean to avoid odor. Washing the sealing ring in warm soapy water or dishwater can remove odor. However, it is normal for the sealing ring to absorb the smell of certain acidic foods. That is why it is always a good idea to have more than one sealing ring on hand.

Never pull the sealing ring by force, as the pulling may cause deformation and affect its function in sealing the pressure.

- A sealing ring with cracks, cuts or other damages should not be used. A new sealing ring replacement should be used.

Safe Lid Opening (3 Steps)

1. **Make sure the pressure cooking program has completed or press "Keep Warm/Cancel" key to terminate the program.**
2. **Please use the following method to release pressure.**

Natural Release:

- Allow the cooker to cool down naturally until the float valve drops down. This may take 10 to 15 minutes after cooking is finished and the cooker is in Keep-Warm mode.
 - Putting a wet towel on the lid can speed up cooling.
3. **Open the lid: Hold the lid handle, turn the lid counterclockwise to the open position, and lift the lid up to open.**

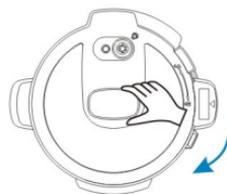
Caution: Do not open the lid until pressure inside the pot is completely released. As a safety feature, until the float valve drops down, the lid is locked and cannot be opened.

If the float valve is stuck due to food debris or stickiness, you can push it down with a chopstick when you are certain the pressure has been released.

Cooking Preparation

1. Open the lid

Holding the lid handle with your hand, rotate approximately 30 degrees clockwise until the "🔒" mark on the lid is aligned with the "▲" mark on the cooker housing rim.



2. Check whether all parts on the lid are assembled properly

Check the float valve and valve protector for obstructions. Make sure that the sealing ring is well seated inside its holding rack, the anti-block shield is installed properly and the float valve can move up and down easily.

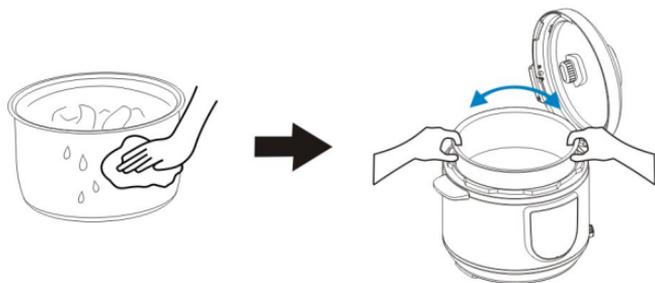
3. Take out inner pot, and put in food and liquid

The total amount of food and water should NEVER exceed the maximum level marking of the inner pot. It is recommended that you do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice, beans or dried vegetables, do not fill the unit over 1/2 full. Over filling may risk clogging the vent pipes and developing excess pressure. This could also cause spillage and may damage to the unit.



4. Place the inner pot inside the cooker housing

Prior to placing the inner pot inside the cooker, be sure to remove foreign objects and wipe dry the outside of the inner pot and the heating element inside of the cooker. Rotate the inner pot to make certain that it is seated properly on the heating plate.



5. Close the lid completely

Hold the lid handle and put the lid on the cooker, with the "🔒" mark on the lid and "▲" mark on the housing rim are aligned. Rotate the lid counterclockwise approximately 30 degrees until the "🔒" mark on the lid is aligned with the "▲" mark on the housing rim.

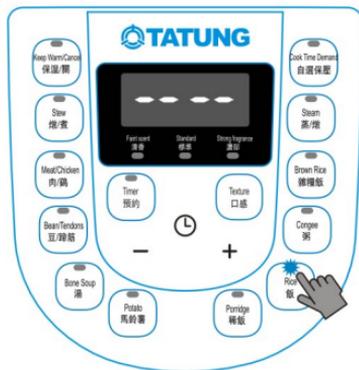


Cooking with Your Cooker

Pressure Cooking

This following procedure is "Steam", "Brown Rice", "Congee", "Rice", "Porridge", "Potato", "Bone Soup", "Bean/Tendons", "Meat/Chicken", and "Stew" functions.

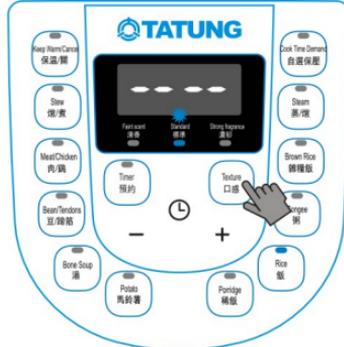
1. Follow steps in the "Cooking Preparation" section of this manual.
2. Contact power cord. The LED display shows "----" indicating that it is in standby state.
3. Select a cooking function, e.g. "Rice". Once a function key is pressed, its indicator lights up.



- Within 10 seconds after pressing a function key, you can still adjust cooking duration.

4. Select cooking time.

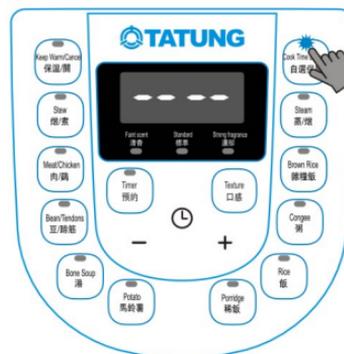
You may use the "Texture" key to adjust cooking duration. Press the "Texture" key repeatedly to change between "Faint scent", "Standard" and "Strong fragrance" modes which will light up on the display.



5. Cooking starts automatically in 10 seconds after the last key press. The LED display shows "----" indicating that the pre-heating state is in progress.

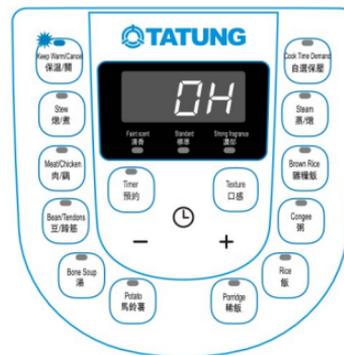
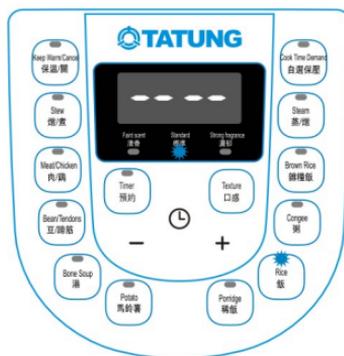
- As the pressure increase inside the cooker, it is perfectly normal for traces of steam to escape from the float valve until the float valve pops up.

- At any time, you can cancel the cooking program in progress and return to standby mode by pressing the "Keep Warm/Cancel" key.



6. When the cooking program finishes, the cooker beeps and automatically goes into the "Keep Warm" function cycle, the LED display shows "04". If the Auto "Keep Warm" cycle finishes, the cooker goes into standby state.

- It is not recommended to leave cooked rice in "Keep Warm" state for too long as it may affect the texture or the taste of the food.

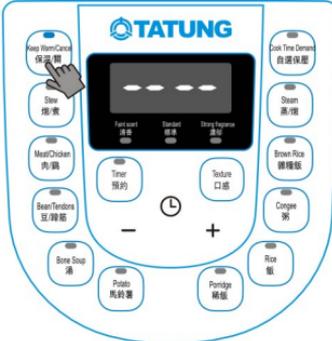


7. To serve the food, press "Keep Warm/Cancel" key to stop the keep-warm cycle and open the lid according to the "Safe Lid Opening" section of this manual.

- When opening the lid, the inner pot may appear to be stuck on the lid by vacuum. This is caused by contraction of air due to cooling.

NOTE:

- If you no need to change the default cooking duration or pressure, skip the fourth step.



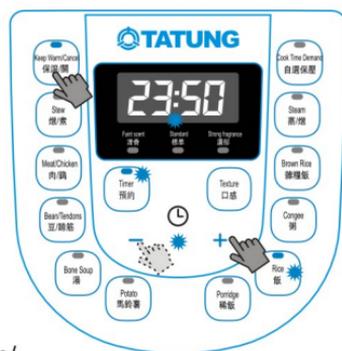
Preset Cooking

Your cooker has a preset function to delay the start of cooking for between 2 hours and 23 hours 50 minutes. The preset function does not apply to the "Keep Warm" functions. The following shows how to program for preset cooking.

1. Follow steps in the previous "Pressure Cooking" section to set a cooking program.

2. Within 10 seconds after program selection, press "+" and "-" keys to set the preset time. The time is the delayed time before the program starts. Please allow sufficient cooking time and cooling down time before serving.

3. 10 seconds after last key press, the "Timer" function starts, the time on LED display counts down, and the "Timer" indicator lights up.



- To cancel the "Timer" operation, press the "Keep Warm/Cancel" key at any time.

4. Your cooker finishes cooking when the preset time counts down to 0, then the cooker beeps and automatically goes into the Auto "Keep Warm" cycle for hours. Please Note:

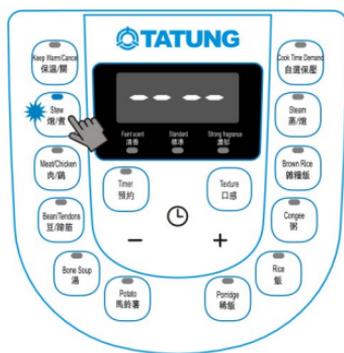
Note:

- We highly discourage using the preset function for perishable foods, such as meat and fish, which may go bad when left at room temperature for hours. Cooked rice may yield overly soft texture due to long soaking time. It may also cause a layer of burned rice at the bottom of the cooker if it is left in Keep-Warm mode for too long.

- Do not cook foods such as applesauce, oatmeal or spaghetti. These foods tend to foam and may block the steam release valve. Never load the inner pot above the max line.

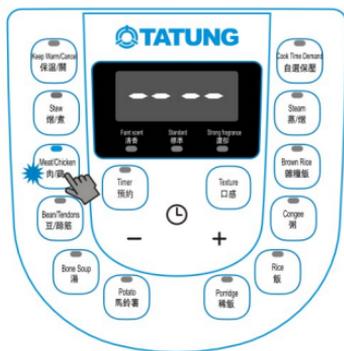
Stew

1. Follow steps in the "Cooking Preparation" section of this manual.
 2. Connect power cord. The LED display shows "----" indicating that it is in standby state.
 3. Close the lid, press "Stew" key.
 4. Heating starts automatically in 10 seconds. The LED display shows "----" indicating that the pre-heating state is in progress.
- The "Stew" program can be cancelled by pressing the "Keep Warm/Cancel" key at any time.
5. When cooking finishes, the cooker beeps and automatically goes into standby state.



Meat/Chicken

1. Follow steps in the "Cooking Preparation" section of this manual.
 2. Connect power cord. The LED display shows "----" indicating that it is in standby state.
 3. Close the lid, press "Meat/Chicken" key.
 4. Heating starts automatically in 10 seconds. The LED display shows "----" indicating that the pre-heating state is in progress.
- The "Meat/Chicken" program can be cancelled by pressing the "Keep Warm/Cancel" key at any time.
5. When cooking finishes, the cooker beeps and automatically goes into standby state.



Keep Warm

Pressing the "Keep Warm/Cancel" key in standby state activates the "Keep Warm" function. When "Keep Warm" function starts, the keep warm indicator is on, and "0H" is displayed on the screen. The time counts up by minutes for up to 12 hours. The "Keep Warm" function can be used with or without the lid closed. When it finishes, the cooker beeps and automatically goes into standby state.

Care and Maintenance

Regular care or maintenance is essential in ensuring that this product is safe for use.

If any of the following circumstances take place, please stop using the appliance immediately and contact support team.

- Power cord and plug suffer from expansion, deformation, discoloration, damages, etc.
- A portion of the power cord or the plug gets hotter than usual.
- Electric pressure cooker heats abnormally, emitting a burnt smell.
- When powered on, there are unusual sounds or vibrations.

If there is dust or dirt on the plug or socket, please remove dust or dirt with a dry brush.

Cleaning

Caution: please make sure the appliance has cooled down and is unplugged before cleaning.

1. Clean the product after each use. Wipe the black inner housing rim and slot dry with cloth to prevent rusting on the exterior pot rim.
2. Remove the lid and take out the inner pot, wash them with detergent, rinse with clear water and then wipe dry with a soft cloth. The stainless steel inner pot is also dishwasher safe.
3. Use water to clean the lid, including the sealing ring (which can be removed), pressure valve, valve protector, and wipe them clean with dry soft cloth. Do not take apart the steam release pipe assembly.
4. Clean the cooker body with a clean damp cloth. Do not immerse the cooker into water. Do not use a wet cloth to clean the pot while the power cord is plugged into the power outlet.

Troubleshooting

The cases in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting our service department for repair.

	Problem		Possible Reason	Solution
1	Difficult to close the lid		Sealing ring not installed properly	Position the sealing ring well
			Float valve in the popped-up position	Press the float valve lightly downwards
2	Difficult to open the lid		Pressure exists inside the cooker	Use the steam release handle to reduce the internal pressure. Open the lid after the pressure is completely released.
			Float valve stuck at the popped-up position	Press the float valve lightly with a pen or chopstick.
3	Steam leaks from the side of the lid		No sealing ring	Install the sealing ring
			Sealing ring damaged	Replace the sealing ring
			Food debris attached to the sealing ring	Clean the sealing ring
			Lid not closed properly	Open then close the lid again
4	Steam leaks from float valve for over 2 minutes		Food debris on the float valve silicone seal	Clean the float valve silicone seal
			Float valve silicone ring worn-out	Replace the float valve silicone seal
5	Float valve unable to rise		Too little food or water in inner pot	Add water according to the recipe
			Float valve obstructed by the lid locking pin	Close the lid completely
6	Steam comes out from exhaust valve non-stop		Steam release handle not in sealing position	Turn the release handle to the sealing position
			Pressure control fails	Contact support online
7	Display remains blank after connecting the power cord		Bad power connection or no power	Inspect the power cord to ensure a good connection, check the power outlet is active.
			Cooker's electrical fuse was blown	Contact support online
8	All LEDs flash with a code appearing on screen	C1 code	Faulty temperature sensor (cannot be detected)	Contact support online
		C2 code	Faulty temperature sensor (short circuited)	Contact support online
		C5 code	Temperature is too high because inner pot is not placed	Put in the inner pot properly
			Temperature is too high because there is no water in inner pot	Put food and water in the inner pot
C6 code	Faulty pressure sensor	Contact support online		
9	Rice half cooked or too hard		Too litter water	Adjust dry-rice and water ratio according to recipe
			Cover opened prematurely	After cooking cycle completes, leave the cover on for 5 more minutes.
10	Rice too soft		Too much water	Adjust dry-rice and water ratio according to recipe



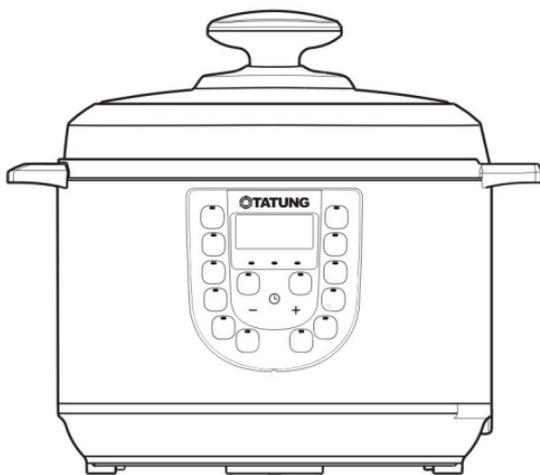
For any technical improvement or change in appearance or name plate, changes shall be placed in the revised manual without further notice. In case of changes in appearance and color, please refer to the actual product for detailed information.

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電壓力鍋

使用說明書

型號: TPC-6MDB



(文本中的圖片僅供參考，產品以實物為準。)

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安全注意事項

在使用電器時，應務必遵循包括如下內容的基本安全注意事項，請閱讀全部說明。

1. 本產品只供家庭使用。請不得在室外使用。
2. 請不要將壓力鍋用于非預期用途。
3. 請不要將該設備放在熱氣或電氣燃燒器上面或附近，或加熱的烤箱內。
4. 請不要在靠近濺水或火焰的地方使用。請不要在直接暴露于陽光或油濺的地方使用。請將其放在兒童不能接近的地方。
5. 請不要將設備置于不穩定的位置。嚴禁將其放在報紙、泡沫或可能容易阻塞底部通風孔的其他物體上使用。
6. 使用壓力鍋時，如有兒童在旁邊，請務必密切監護。成年人應該監護兒童，請確保兒童不玩耍電器。
7. 本電器不可由身體、感官或智力能力下降或缺乏經驗與知識的人員(包括兒童)使用，除非由負責其安全的人員陪同。
8. 爲了避免觸電，請不要將電源綫、插座或電器放入水或其他液體內。
9. 在每次使用之前，請確保把手裝配緊固到位。破裂、斷裂或燒焦的把手應予更換。
10. 電源綫或插頭損壞，或電器出現故障，或以任何方式損壞，請不要使用此電器。請將電器送往維修中心檢查、修理或調節。
11. 請不要擅自更換壓力鍋內的任何零部件，否則可能導致觸電、火災或傷害。
12. 使用電器制造商不推薦的附件可能導致傷害。
13. 請不要將電源綫挂在桌櫃邊緣上，或接觸灼熱表面。
14. 注意：爲了降低觸電風險，請必須在配備的可移動式容器(烹飪鍋)內烹飪。
15. 在每次使用之前，請一定檢查防結塊護罩、浮閥和排氣閥是否阻礙，擦拭內鍋和加熱盤表面，確認無異物，確保排氣閥處于密封位置。

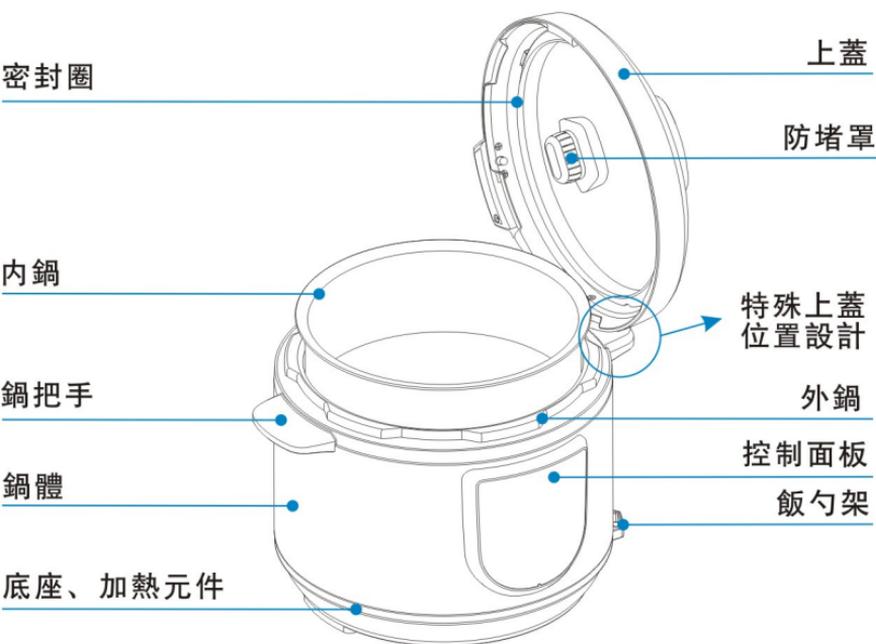
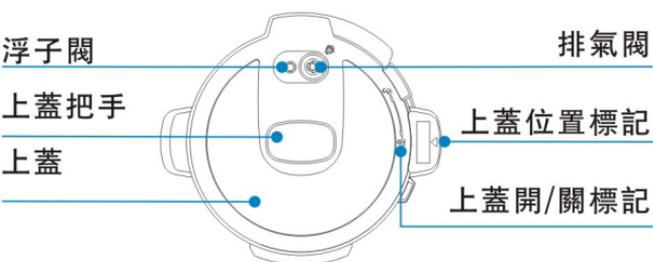
16. 使用之前，請務必檢查壓力釋放裝置是否阻塞。請不要覆蓋壓力閥。
17. 請注意，某些食物，如：蘋果醬、酸果蔓、薏米、燕麥片或其他穀物、豌豆、面條、通心粉、大黃或者意大利面條可能會起泡，產生泡沫，泡沫飛濺，并堵塞壓力釋放裝置。這些食物只應在壓力鍋內小心烹飪，內鍋不超過滿量的1/2，使用自然釋放。
18. 設備的填充量不要超過最大水位（滿量的2/3）。在烹飪烹飪期間會膨脹的食物時，如大米和干菜，請不要將設備填充到滿量的1/2以上。過量填充可能導致通氣管堵塞，產生過大的壓力。請參見“烹飪準備”一節。
19. 本電器在壓力下烹飪。不正確使用可能導致燙傷。請確保在操作之前適當關閉某些設備。請參見“烹飪準備”一節。
20. 請切勿用油在設備內油炸或高壓煎炒。這樣做很危險，可能導致火災或嚴重損壞。
21. 本產品在運行期間切勿移動或強行拿掉蓋子。
22. 在移動裝有熱油或其他灼熱液體的設備時，請必須極為小心。
23. 請不要觸摸灼熱表面。請使用把手或旋鈕。請不要將手或臉放在排氣閥或浮閥上方，避免設備運行時燙傷。
24. 烹飪后，在拿掉蓋子時必須極為小心。設備內的蒸汽可能導致嚴重的灼傷。
25. 烹飪后打開蓋子時，請不要觸摸內鍋，不要用手直接蓋住，避免燙傷。
26. 在設備冷卻及所有內部壓力釋放之前，請不要打開壓力鍋。如果很難將把手推開，這表明壓力鍋仍然受壓——請不要強行打開。鍋內的壓力可能有危險。請參見“烹飪準備”一節。
27. 為斷開電源，請將控制開關移到“關”，然后從牆壁插座上拔掉插頭。
28. 在拆除部件清洗時，請務必在設備不使用時從插座上拔掉插頭。在放上或拿下部件及清理之前，請將設備冷卻。
29. 配置一條短電源綫，可以降低纏繞和絆跌導致的危險。如果能够確保使用安全，可使用延長電源綫。如果使用延長電源綫，其電氣額定值必須至少20安培和120伏特。延長電源綫放置方法是，不應將其懸挂在桌櫃的邊緣，避免可能被兒童牽拉或被偶然絆倒。本電器配備訂做的插頭。請不要試圖以任何方式修改插頭。

請保管好本說明書

規格

電壓/頻率	120V~60Hz	功率	1000W
內鍋直徑	22cm	內鍋容量	6L
工作壓力	70kPa	保溫溫度	140F~176F
附件	飯勺、湯勺、量杯、冷凝水收集器、使用說明書以及菜譜。		

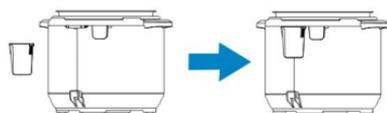
產品結構



部分

安裝冷凝水收集器

要安裝冷凝水收集器，可把其滑入壓力鍋體上的槽中。進行反向的操作，就可移除冷凝水收集器，進行清洗。



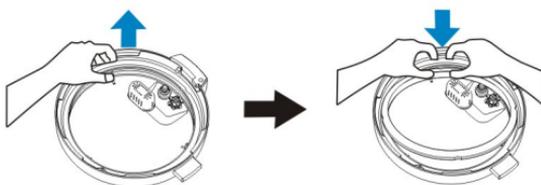
拆卸與安裝防堵罩

將防堵罩推到一側，並向上提起，可將其拆卸下來。要安裝防結塊護罩，請先將其定位后向下按。



拆卸與安裝密封圈

請將密封圈支架分段向上拉，可拆卸密封環。要安裝密封環，請將其一段一段地壓入支架內。可將密封圈面朝上安裝到任何一側。



壓力鍋的控制與狀態

控制面板

電壓力鍋的控制面板由LED顯示器、3個模式指示器、2個操作鍵和12個功能鍵。各功能鍵配有功能指示燈。



12個功能鍵

- 1、 保温/關
- 2、 燉/煮
- 3、 肉/鷄
- 4、 豆/蹄筋
- 5、 湯
- 6、 馬鈴薯
- 7、 稀飯
- 8、 飯
- 9、 粥
- 10、 雜糧飯
- 11、 蒸/燉
- 12、 自選保壓

最重要的按鍵是“保温/取消”鍵。當壓力鍋被編程或程序處于有效狀態時，按此鍵將取消程序，使壓力鍋進入待機狀態。壓力鍋處于待機狀態時，按此鍵將開啓保温程序。

首次使用之前

首次使用之前，請從包裝內取出所有附件，并仔細閱讀本說明書。請特別注意操作說明和注意事項，避免受到傷害或財產損壞。請用溫肥皂水洗滌上蓋的內側和內鍋，并徹底衝洗干燥。請用清潔的濕布擦拭外殼。切勿將壓力鍋外殼浸泡在水或其他液體內。內鍋、密封環和排氣閥及所有附件可以用洗碗機洗滌。但切勿在洗碗機內清洗上蓋和外殼。

請注意以下事項：

- 在每次使用之前，請進行檢查，確保密封圈穩定安裝在密封圈支架內，防堵罩適當安裝在蒸汽釋放管內。
- 使用后，請從密封圈和防堵罩內取出任何異物。
- 請保持密封圈清潔，避免異味。用溫肥皂水或洗碗水可消除異味。然而，密封圈吸收某些酸性食物的味道屬正常現象。這就是為什麼手頭應多準備一些密封圈的原因。

請勿用力拉密封圈，因為拉力可能導致密封圈變形，影響其密封和壓力功能。

- 不應使用有裂紋、切口或其他損壞的密封圈。應該使用新密封圈替換。

安全開蓋(3步驟)

- 1、請確保壓力烹飪程序已完成，或按下“保溫/取消”鍵終止程序。
- 2、請用下面的方法釋放壓力。

自然釋放：

- 容許壓力鍋自然冷卻，直至浮閥掉落。該過程可能需要烹飪完成后10-15分鐘，壓力鍋處於“保溫”模式。
 - 將濕毛巾放在上蓋上可加速冷卻。
3. 打開上蓋：手握上蓋把手，將上蓋逆時針旋轉到打開位置，將上蓋向上提即可打開。

注意：在鍋內的壓力完全釋放之前，請不要打開上蓋。作為一種安全部件，在浮閥掉落之前，上蓋被鎖定，不能打開。

由于食物碎屑或粘性，浮閥被卡住，用筆或筷子可將浮閥向下推。

烹飪準備

- 1、打開上蓋

請用手握住上蓋把手，順時針旋轉30度，直至上蓋上的“”標記與壓力鍋外殼邊緣上的“”標記對齊。



- 2、檢查是否上蓋上的所有部件組裝正確

檢查浮子閥和排氣閥是否阻塞。確保密封圈固定在其托架內，防堵罩安裝正確，浮子閥可自由上下浮動。

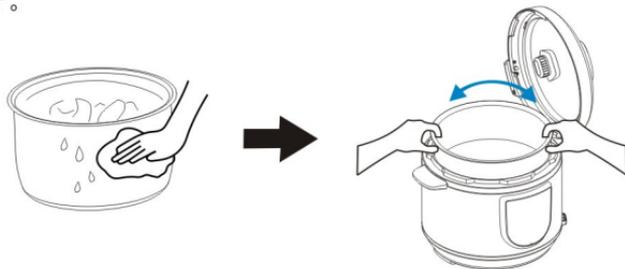
- 3、取出內鍋，放入食品和液體

食品 and 水的總量切勿超過內鍋最大水位標記。建議設備填充量不要超過滿量的2/3。在烹飪期間膨脹的食物時，如：大米和干菜，請不要將設備填充到滿量的1/2以上。過量填充可能導致通氣管堵塞，產生過大的壓力。這可能導致溢出，以及對本產品的損壞。



4、將內鍋放在壓力鍋鍋體內

在此之前，請一定排除异物，并擦干內鍋的外側和壓力鍋的加熱元件內側。將內鍋放在鍋體內之前，請稍微轉動內鍋，確保內鍋與加熱元件之間接觸良好。



5、合蓋到位

握住上蓋把手，將上蓋放在壓力鍋上，將上蓋上的“🔒”標記與壓力鍋外殼邊緣上的“▲”標記對齊。逆時針旋轉30度，直至上蓋上的“🔒”標記與壓力鍋外殼邊緣上的“▲”標記對齊。

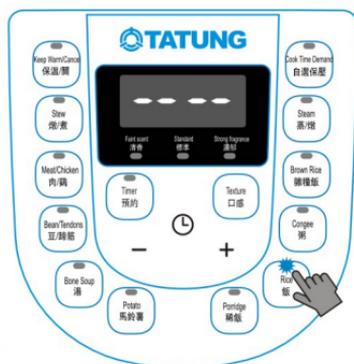


使用壓力鍋烹飪

壓力烹飪

下列順序為“蒸/燉”、“雜糧飯”、“粥”、“飯”、“稀飯”、“馬鈴薯”、“湯”、“豆/蹄筋”、“肉/鷄”和“燉/煮”功能。

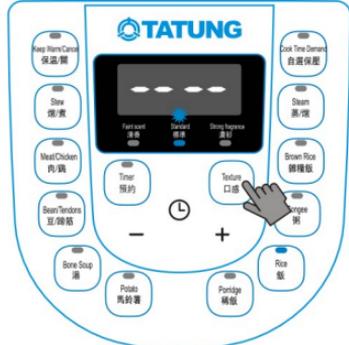
- 1、請遵循本說明書“烹飪準備”一節的步驟。
- 2、連接電源線。LED顯示屏顯示“----”，表明設備處於待機狀態。
- 3、選擇一個烹飪功能，如：“飯”。一旦按下一個功能鍵，其指示燈亮起。



- 在按下功能鍵后的10秒內，也可以調節烹飪時間。

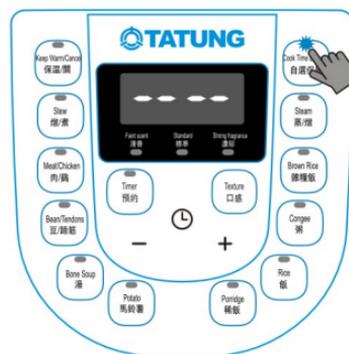
4、選擇烹飪時間。

可以選擇“口感”鍵調節烹飪保壓時間。反復按“口感”鍵，在“清香”、“標準”和“濃郁”之間切換，在顯示屏上亮起。



5、烹飪將在最后鍵按下后的10秒內自動開始。

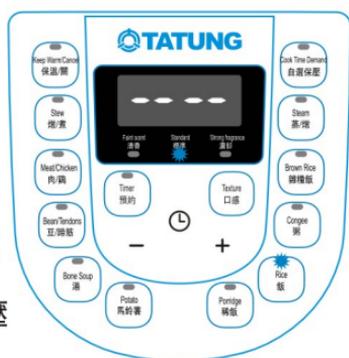
LED顯示器顯示“----”，表明處於預熱狀態。



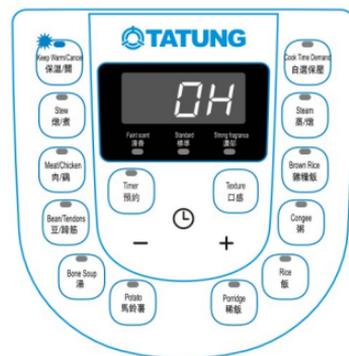
● 隨着鍋內壓力升高，在浮閥彈起之前有少許蒸汽溢出，此屬正常現象。

● 可隨時取消正在進行的烹飪程序，可通過按下“保温/取消”鍵回到待機狀態。

6、烹飪程序完成后，壓力鍋發出嗶嗶聲音，自動進入稱為自動“保温”功能。LED顯示器顯示“OH”。如果自動“保温”循環完成，壓力鍋進入待機狀態。



● 熟飯在“保温狀態”下最好不要時間太長，因為這樣可能影響食物的口感或味道。

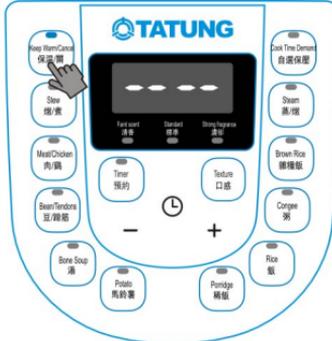


7、食用食物時，按下“保溫/取消”鍵，停止保溫循環，根據本說明書的“安全蓋開啓”一節打開上蓋。

- 打開上蓋時，內鍋由于真空可能卡在上蓋上。這是由于冷卻后抽取空氣收縮所致。

注釋：

- 如果需要更改默認烹飪持續時間或壓力，請跳過第四步驟。



烹飪預設

您的壓力鍋具有預設功能，可將烹飪開始的時間延遲2小時與23小時50分鐘之間。該預設功能不適用於“保溫”功能。如下內容顯示如何進行烹飪預設的編程。

1、請遵循前面“壓力烹飪”一節內的步驟，設置烹飪程序。

2、在程序選擇后的10秒內，按下“+”和“-”鍵，設置預約時間。該時間是程序開始之前延遲的時間。在食用之前，請允許有足够的烹飪時間和冷卻時間。

3、最后鍵按下之后的10秒內，“預約”功能開始，LED顯示器上的時間倒計時，“預約”指示燈亮起。

- 要取消“預約”操作，可以隨時按下“保溫/取消”鍵。



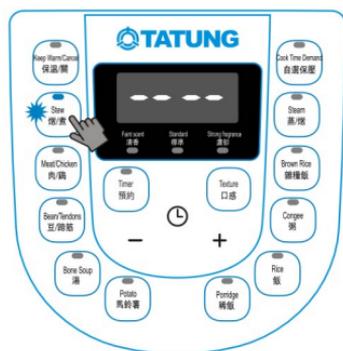
4、預設結束時，壓力鍋開始烹飪，然后，壓力鍋發出嗶嗶聲音，自動進入自動“保溫”循環數小時。請注意：

- 我們不提倡將預設功能用于易腐食品，例如：肉和魚，在室溫下保存數小時可能變壞。熟飯由于長時間浸泡可能導致質地過度松軟。如果在保溫狀態下時間太長，也可能在鍋底留下一層焦糊飯。

- 在將“預約”功能用于燕麥片或其他泡沫狀和粘性食物時，應該小心。由于這些食物有可能使浮子閥脫膠，如果壓力鍋過滿，造成浮子閥不會封閉，這樣導致食物內容溢出，我們強烈建議壓力鍋填充量不要超過一半，理想的做法是在預熱循環期間一定要有人看管。

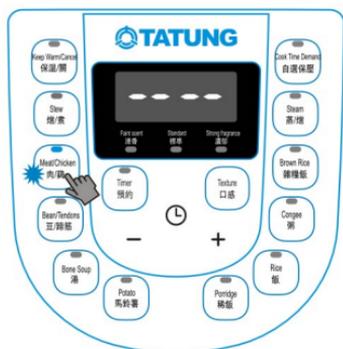
燉/煮

- 1、請遵循本說明書“烹飪準備”一節的步驟。保持上蓋打開，避免鍋內壓力聚集。
 - 2、連接電源綫。LED顯示屏顯示“----”，表明設備處于待機狀態。
 - 3、合上上蓋，按下“燉/煮”鍵。
 - 4、10秒鐘后，加熱自動開始。LED顯示器顯示“----”，表示預熱狀態正在進行。
- 可以隨時按下“保溫/取消”鍵取消“燉/煮”程序。
- 5、烹飪完成后，壓力鍋發出嗶嗶聲音，自動進入保溫狀態。



肉/鷄

- 1、請遵循本說明書“烹飪準備”一節的步驟。保持上蓋打開，避免鍋內壓力聚集。
 - 2、連接電源綫。LED顯示屏顯示“----”，表明設備處于待機狀態。
 - 3、合上上蓋，按下“肉/鷄”鍵。
 - 4、10秒鐘后，加熱自動開始。LED顯示器顯示“----”，表示預熱狀態正在進行。
- 可以隨時按下“保溫/取消”鍵取消“肉/鷄”程序。
- 5、烹飪完成后，壓力鍋發出嗶嗶聲音，自動進入保溫狀態。



保溫

在待機狀態時，按下“保溫/取消”鍵，啓動“保溫”功能。“保溫”功能開始后，保溫指示燈亮起，屏幕上顯示“OH”。時間以小時計數，最大12小時。使用“保溫”功能時，上蓋關閉或打開均可。保溫完成后，壓力鍋發出嗶嗶聲音，自動進入待機狀態。

維護與保養

請定期進行維護與保養，確保本產品使用安全。如果出現下面任何一種情況，請立即停止使用電器，并與支持團隊聯系。

- 電源綫和插頭延長、變形、變色、損壞等。
- 部分電源綫或插頭比平常熱。
- 電壓力鍋加熱異常，發出焦糊味。
- 打開電源，發出異常聲音或振動。

如果插頭或插座上有灰塵或污垢，請用干刷除掉灰塵或污垢。

清洗

注意：在清洗之前，請確保電器已經全部冷卻，并拔下電源插頭。

- 1、每次使用后，請清洗產品。并用布擦干黑色內殼邊緣和凹槽，避免外鍋邊緣生鏽。
- 2、卸掉上蓋，取出內鍋，用洗滌劑洗滌，并用清水清洗，然后用軟布擦干。不銹鋼內鍋也可用洗碗機清洗。
- 3、請用水清洗上蓋，包括密封圈（可以拆卸）、排氣閥、防堵罩，并用軟干布清洗。請不要拆開蒸汽釋放管組件。
- 4、請用清潔的濕布清洗鍋體。請不要將壓力鍋浸入水中。在電源綫插在電源插座期間，請不要使用濕布清洗內鍋。

故障排除

下表中的情況不一定說明壓力鍋出現故障。在聯繫支持人員進行維修之前，請仔細檢查壓力鍋。

	問題	可能原因	解決方案
1	合蓋困難	密封圈未放置好	裝好密封圈
		浮子閥卡住推杆	向下輕輕按浮子閥
2	開蓋困難	鍋內有壓力	使用排氣閥降低內壓。當壓力完全釋放後，打開鍋蓋。
		放氣後浮子閥未落下	使用筆或者筷子輕壓浮子閥
3	鍋蓋漏氣	未放密封圈	安裝密封圈
		密封圈破損	更換密封圈
		密封圈上有異物	清潔密封圈
		未合好蓋	重新合蓋到位
4	浮子閥漏氣 超過2分鐘	浮子閥密封墊上 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	鍋內食物或者水太少	根據食譜加水
		浮子閥被鍋蓋鎖緊銷檔住	完全合蓋，瀏覽“烹飪準備”章節
6	工作時排氣 閥大量排氣	排氣閥沒有處在密封位置	旋轉排氣閥到密封位置
		壓力控制失靈	聯系在綫支持
7	連接電源綫後， 顯示器無顯示。	電源連接不好或無電源	檢查電源綫，確保良好連接， 檢查電源插座是否有效。
		壓力鍋電熔絲被燒斷	聯系在綫支持
8	所有LED 閃爍，屏 幕上出現 一個代碼	代碼C1 溫度傳感器故障 (檢測不到)	聯系在綫支持
		代碼C2 溫度傳感器故障(短路)	聯系在綫支持
		代碼C5 沒有放置內鍋，溫度過高	正確放入內鍋
		代碼C6 內鍋內沒有水，溫度過高	把食物和水放入內鍋
9	米飯半熟或太硬	水太少	按菜譜調整干米和水的比例
		蓋子打開過早	烹飪循環完成後，將 蓋子保留5分鐘以上。
10	米飯太軟	水太多	按菜譜調整干米和水的比例



對於任何技術改進或外觀或銘牌的變更，變更內容會編進修改后的說明書中，恕不另行通知。如果外觀和顏色發生變更，請參考實物了解詳細信息。

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保修卡

美國大同一年保證

- 1、非人為因素，憑收據自購買日起一年保證
- 2、保證期間內，因下列情形故障者，美國大同公司將不負責任
 - a、使用不當或自行拆卸
 - b、不正當清洗
 - c、無收據
 - d、超出保證期限
 - e、天災或未按規定電壓所造成的損害
- 3、保證期間內，美國大同公司僅負責產品維修，產品更換費用及寄回費用，產品送修費用由消費者承擔

美國大同售後服務

2000 E Carson Street

Carson, CA 90810

1-800-827-2850 Ext. 842

Tatung USA One Year Warranty

1. One year carry in warranty from the day of purchase.
2. During the warranty, Tatung USA will not be responsible of the condition listed as below:
 - a. Improper use or self-disassembly.
 - b. Improper maintenance.
 - c. No receipt.
 - d. Exceed one year form the purchased time.
 - e. Natural disaster or product was not used with required voltage.
3. During the warranty period, Tatung USA only responsible for product repairs, product replacement, and rturn delivery fee. Customers are responsible for the postage fee for shipping back products for repair or replacement to Tatung USA.

Tatung USA Customer Service

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