



Multi-Functional Cooker

TAC-03DW



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Multi-Functional Cooker

USER'S INSTRUCTIONS



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1. Creative Design – 5 Convenient Functions

- **One-Touch Operation – Makes Cooking Easy**

Convenient single-key design. Simply load in the ingredients and water, push the button and the pot will start cooking automatically. Delicious food takes only a push of a button.

- **Heat Insulation Good Design – Worry-Free**

The outer pot features a heat-resistant handle and the inner pot features a silicon gel handle. These heat-insulating features make it safe for the user to take out the pot without scalding the user's hand.

- **Preserve The Deliciousness of Ingredients**

This product features the indirect heating techniques of Tatung Multi-Functional Cooker by employing circulating steam to heat up food uniformly. Circulating steam maintains nutrition and brings out your ingredients intended flavor.

- **Stylish Multi-Function Design**

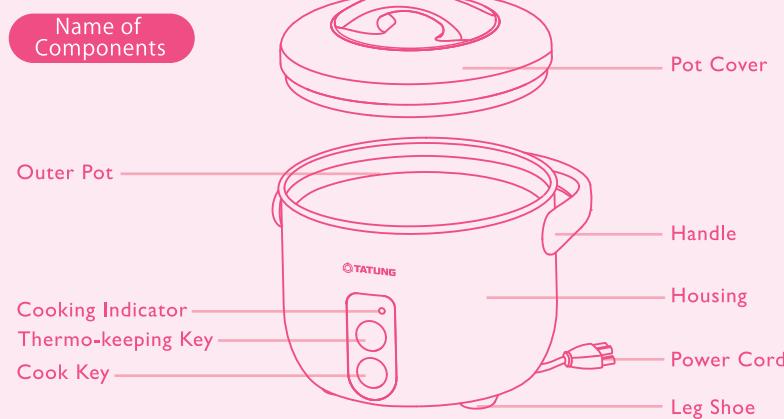
A Stylish smooth configuration matches the cooker's pure-white body finish. The optional thermo-keeping bag is attractive and functional. The user can easily carry the inner pot outdoors and enjoy a warm and delicious cuisine.

- **Auto Warm-Keeping Function – Constant Temperature**

After cooking is completed, the Multi-Functional Cooker enters a thermo-keeping mode to preserve warm rice or warm food at any time.

* Note: During summer, the pot is able to maintain a temperature of 70°C (158°F) (slightly lower during winter).

2. Know Your Multi-Functional Cooker



Accessories



3. Product Specifications

| Spec Model | Voltage | Power | Thermo-keeping Power | Max. Cooking Volume | Serving Count each Meal |
|------------|-----------|--------|----------------------|---------------------|-------------------------|
| TAC-03DW | 120V~60Hz | 350(W) | 35(W) | 0.54(L) | 1~3 persons |

* TAC-03DW power cord belongs to Y-type connecting wire.

4. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precaution should always be followed including the following.

1. Read all instructions carefully before using.
2. This appliance is for household use only.
3. **ALWAYS** attach power plug to appliance first, then plug the power cord into the wall outlet.
4. This appliance is not intended for use by individuals with certain disabilities or by children. For their safety, please have close supervision.
5. To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or other liquid.
6. **ALWAYS** unplug the power cord from the wall outlet when appliance is not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. **ALWAYS** use extreme caution when moving an appliance containing hot oil or other hot liquid.
8. Do not place on or near a hot gas or electric burner, or in a heated oven.
9. **DO NOT** touch any hot surface of appliance. Use handles or knobs.
10. **DO NOT** use outdoors. **FOR HOUSEHOLD USE ONLY.**
11. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.

12. 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 nearest authorized service facility for examination, repair or adjustment.
13. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.

14. SAVE THESE INSTRUCTIONS

Safety Warning

 When switch pop up after cooking complete and power disconnected, do not press the Cook Key again immediately to prevent switch failure.

 Do not wind or kink the power cord and do not use or plug in a damaged power cord. The power cord is made of a special insulating material. If the power cord shows any burning or hardening, cracking or sheath fraying, please send it to the Tatung Service Center for replacement to ensure safety. After using the power cord for over 5 years, be sure to purchase a new one for replacement.



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During use, the Electric Pot should be placed on a firm, flat table or surface without any flammable substance around it. Keep other objects at a distance to prevent any unintentional pressing of the switch which may cause abnormal actions.



The Inner Pot and the Outer Pot should be maintained in constant clean status. Do not soak the entire Outer Pot in the water. Rinse the inner wall of the Outer Pot with water, and then wipe dry with a dry cloth. Do not wipe the Inner Pot or the Outer Pot with a wire brush.



Do not allow the pot to sustain over 6kg (13lbs) of load to avoid damaging the pot.



To avoid scorching the bottom layer, under cooking, or the overflow of congee or stewed food, which causes delayed tripping of the switch, be sure to use the exclusive Tatung Inner Pot. The water level in the Inner Pot should be limited to the highest level noted.



The Inner Pot Cover shall be used for thermo-keeping and dust-preventing only after taking out the Inner Cover. During the cooking process, do not place the cover on the Inner Pot.



5. Directions of Use(2-serving of rice)

1. Take 2 cups of rice with the measuring cup. Pour the rice in the Inner Pot and rinse briskly. Add water to the rice until the water level reaches the "2" level marked on the Inner Pot.



2. Take 0.5~1 cup of water with the measuring cup and then pour into the Outer Pot. (levels are marked on the measuring cup.)

Gently put the Inner Pot in the center of the Outer Pot and cover with the Pot Cover.



3. Insert the entire plug into the socket and then press the "Cook" key. When the cooking indicator is on, the pot starts cooking the rice.



4. After elapsing for 20 minutes, the switch will trip automatically to disconnect the cooking power and enters the thermo-keeping status. At this time, wait and do not open the Pot Cover immediately. For best results wait for about 15 minutes. The pot will use the remaining heat to steam the rice to present a better flavor.



7. Cleaning and Maintenance

- Before cleaning the Electric Pot, remove the power plug and let it cool down. Use a soft cloth or sponge moistened with warm water, dish detergent or mild cleanser to clean and wipe. Do not use cleaning powder, steel wool, turpentine and/or gasoline as it may damage the surface of the Electric Pot and the accessories.
- If food is attaching to the pot bottom, soak the bottom with water for a while before cleaning and then wipe clean the Inner (Outer) Pot.

Body (Outer Pot, Inner Pot and Power Cord)

1. Do not soak in the water or other kind of liquid.
2. Use warm water and then wipe with soft cloth or sponge lightly. If required, add mild cleanser.
3. To remove the pot scale or scum remained in the Outer Pot, pour 1 measuring cup of vinegar, add water into the Outer Pot till 80% full and then heat up the water till boiling and the pot will resume its original status. However, the above-said phenomenon may occur again due to the water quality or the application method.

Pot Cover and Inner Pot

1. To clean the Pot Cover, use soft cloth or sponge soaked with warm water and then wipe the metal portion till clean. Do not dismantle the Pot Cover or soak the entire unit in the water for cleaning.

2. After each use, soak the Inner Pot in the warm water and then clean with soft cloth or sponge. If needed use a mild detergent as this is the easiest cleaning method.
3. Please use the included heat-resistant plastic or wooden scoop. Do not use any metallic utensils as they may scratch the surface of Inner Pot.
4. After finishing each meal or food, use a soft cloth or sponge soaked with warm water to clean the Inner Pot Cover. If needed, a mild detergent can be used.

Measuring Cup and Scoop

1. Soak the measuring cup or scoop in water and then clean with a sponge or soft cloth.
2. If hard dry rice grains are attaching to the scoop, soak it in the warm water for 5~10 minutes and then clean.

5. Be sure to remove the plug if the thermo-keeping is no longer required after completing the rice cooking.

6. After completing cooking rice, remove the Inner Pot (hold on to the silicon gel section to prevent scalding the hand), cover up the Inner Pot with the Inner Pot Cover and load in the thermo-keeping bag for the outdoors (it is recommended that the food should be used up within 2 hours to prevent it from getting rotten).



6. Rice and Water Ratio Chart

| Rice | Water | | Cooking Time |
|---------------|-----------------------------------|---------------------------|--------------|
| Measuring Cup | Inner Pot Water Level (with Rice) | Outer Pot (Measuring Cup) | |
| 2 cups | Level 2 | 0.5~1 cup | 15~25 (min) |
| 3 cups | Level 3 | | |

1. The above table is using Japanese rice as the standard.(Water temperature 20°C/68°F)
2. If you prefer cooking harder or new rice, Japanese rice, pour less water in the Inner Pot. If you prefer cooking softer or old rice, Indian rice, add more water in the Inner Pot.
3. The measuring cup of the Electric Pot is configured in 10 levels.

4. The ratio of rice to be cooked should not be lower than the lowest level value of the Inner Pot.



When cooking together with the Side Dish Tray, the Inner Pot can accommodate 1 and half cup of rice at most.



Secret to cooking a pot of delicious rice

1. Selecting uncooked rice: Select crystalline and shiny new rice when buying rice.
2. Rinsing: Rinse the rice briskly for 2 to 3 rounds, but do not rub with force.
3. Water Volume: The ratio between general rice and water will be 1 cup of rice and 1.2 cup of water. Pour them together into the Inner Pot. When cooking new rice, reduce the water to approx. 1.1 cup; as for old rice, add the water to approx. 1.3 cup.
4. Soaking: Soak the rice before cooking. During summer, soak for half an hour; in winter, soak for approx. 1 hour.
5. Covering: Cover the rice for 10~15 minutes after finishing the cooking and do not open the pot over in the entire process.
6. Stirring: Before serving, stir the rice to allow excess moisture to evaporate. Stirring the rice presents a more fragrant and delicious rice.

8. Preparing Other Delicious Cuisine

| Cooking Congee | Cooking Eggs |
|---|--|
| <p>The water volume of the Inner Pot is about 4~5 times of the rice, but limited to the maximum level of the Inner Pot; likewise, the water volume of the Outer Pot is about 0.5~1 time of the measuring cup, adjustable according to the soft/hard preference. For example, to cook 1 cup of rice, add 4 cups of water in the Inner Pot and 0.5 cup of water in the Outer Pot and then press the "Cook" key and the rice will be cooked into congee automatically. After cooking the switch will trip, disconnecting the power. Let the congee rest for about 15 minutes to allow the residual heat in the pot to present a uniformly cooked and delicious congee.</p> | <p>To steam two eggs, mix clear soup or water 3 times and then add a slight amount of salt, soybean sauce, MSG and then blend well. Next, load matsutake, mushroom, shrimp, lotus seed and coriander in the steam bowl. Pour 3 levels of water in the Outer Pot, press the "Cook" key and the egg will be ready for serving in around 20~25 minutes. When cooking the egg with shell, the Inner Pot can be ignored. Place the eggs directly on the steam tray. As for the water volume of Outer Pot, use 0.5~1 cup of water for each bowl. (To steam more than two eggs at the same time, add the water content by the same proportion.)</p> |
| Steaming Cakes | Cooking Brown Rice |
| <p>Blend cake ingredients such as egg, flour, white sugar and soda powder and then pour it into the Inner Pot. The result is a fragrant, delicious and puffy steam cake.</p> | <p>Add 1 cup of water in the Outer Pot or soak the washed rice for over 2 hours and then press the "Cook" key to start the cooking.</p> |

| Cooking Steamed Breads, Steamed Buns, Chinese Dumplings, etc. | Cooking Glutinous Rice and Sticky Rice |
|--|--|
| <p>Add or reduce the water volume of the Outer Pot according to the required steaming duration. When the water volume is 0.5~1 cup, cook for about 15 minutes.</p> | <p>Reduce moderate amount of water of the Inner Pot and the rest will be the same as cooking regular rice. After the rice is well-cooked and the switch trips, disconnecting the power, open the Pot Cover immediately and then add fried ingredients such as meat, mushroom, shrimp and chestnut into the Inner Pot. Moderately blend with the rice and delicious glutinous rice is ready for serving. Same method can be applied to Sticky Rice Pudding.</p> |
| Steaming Cold Meals | |
| <p>Pour the water into the Outer Pot till reaching the level 2~3 marks. Press "Cook" key and the cold meal will be heated for serving.</p> | |