

USER'S INSTRUCTIONS

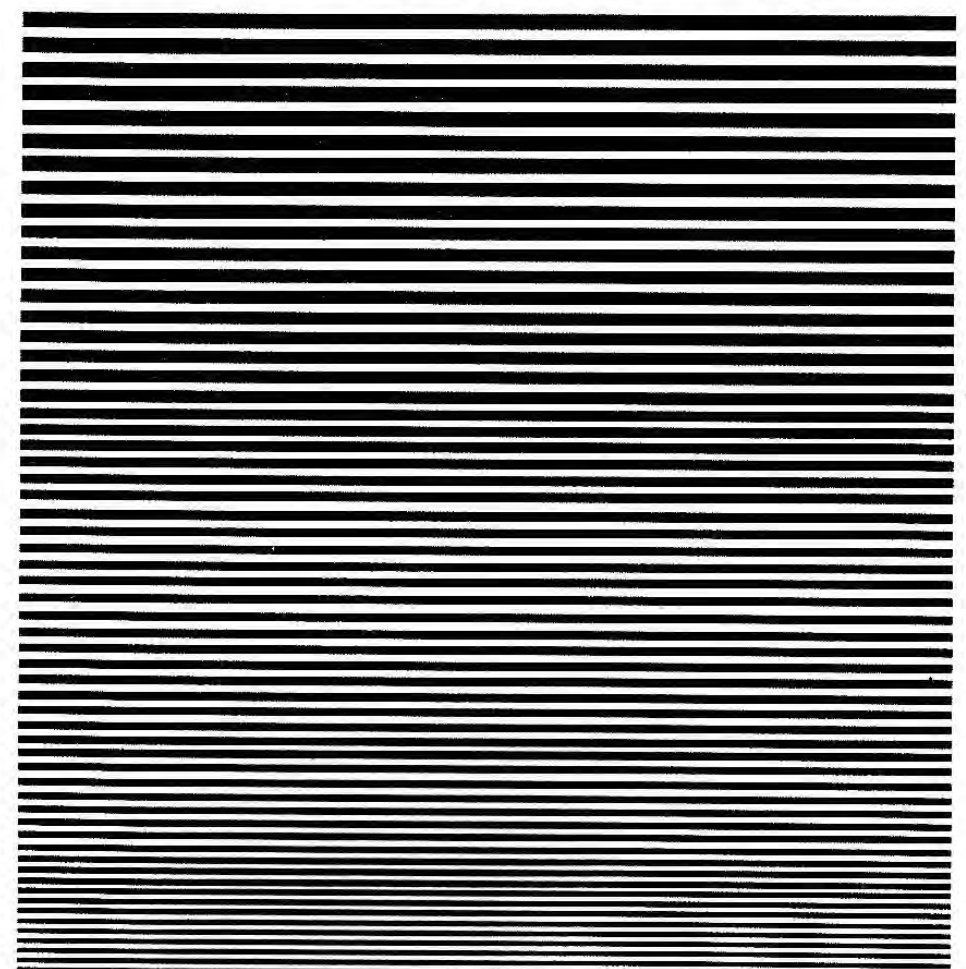
使用說明書



AUTOMATIC 大同電鍋

**COOKER & STEAMER**

TAC-6G (F)/6G (SF) • 10G (F)/10G (SF) (STF)



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**TATUNG Co. of America, Inc.**

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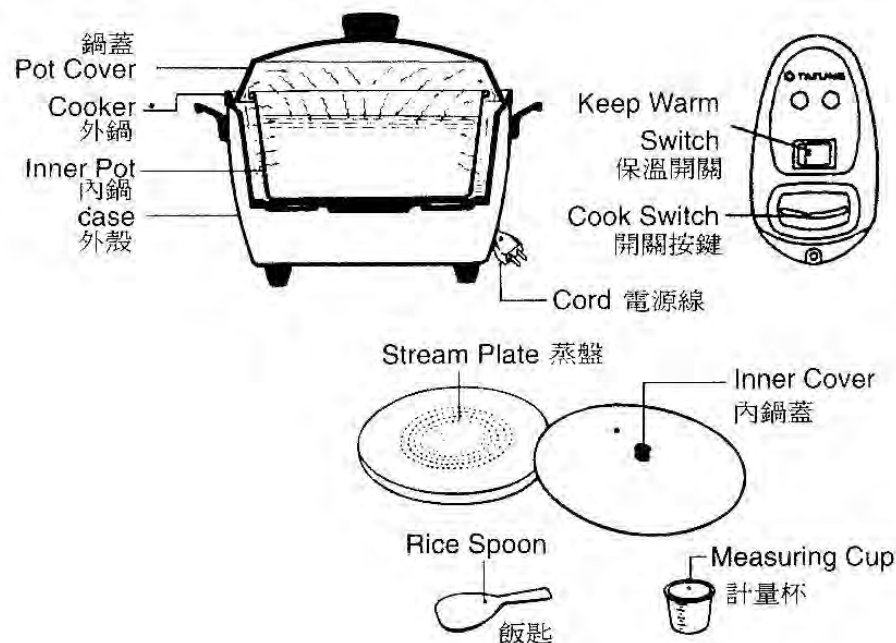
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S/N: 3412006448K

## Names of the Parts 各部名稱



## Material of Attachments 附件材質

Models	Parts	Pot Cover 鍋蓋	Inner Pot 內鍋	Inner Cover 內鍋蓋	Steam Plate 蒸盤
TAC-6G(F)/10G(F)		Aluminum 鋁	Stainless Steel 不銹鋼	Aluminum 鋁	Aluminum 鋁
TAC-6G(SF)/10G(SF)(STF)		Stainless Steel 不銹鋼	Stainless Steel 不銹鋼	Stainless Steel 不銹鋼	Stainless Steel 不銹鋼

## Specification 規格表

Models 型式	Spcs 規格		Voltage 電壓 (V)	Watts 電功率 (W)	Watts for Warm Keeping 保溫功率 (W)
	Maximum Capacity 最大容量 (Cups)	(ℓ)			
TAC-6G(F)/6G(SF)	6	1.1	120	600	35
TAC-10G(F)/10G(SF)(STF)	10	1.8	120	800	40

Other voltages and cycles can be made to order.  
電壓規格可依訂單承製

## IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS before using appliance.
2. ALWAYS attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove from wall outlet.
3. ALWAYS supervise closely when appliance is used by or near children.
4. ALWAYS unplug cord from wall outlet when appliance is not in use and before cleaning. Allow to cool before putting on or taking off parts.
5. ALWAYS use extreme caution when moving an appliance containing hot oil or other hot liquid.
6. ALWAYS hold the central parts of the handle when moving an appliance and do not touch any hooking part of the handle.
7. DO NOT immerse cord, plug, appliance in water or other liquid.
8. DO NOT use appliance on or near the kitchen range or in an oven.
9. DO NOT touch any hot surface of appliance. Use handles or knobs.
10. DO NOT use appliance outdoors. FOR HOUSEHOLD USE ONLY.
11. DO NOT use appliance for other than its intended purpose. Do not use accessories on or with appliance unless recommended by TATUNG CO.
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 station for examination and/or repair.
13. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
14. **SAVE THESE INSTRUCTIONS.**

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## Directions

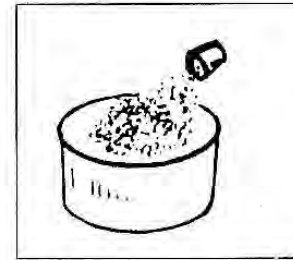
- \* Use the measuring cup to measure the quantity of rice desired and put the rice into the inner pot. Clean the rice with water if necessary.
- \* Then measure the quantity of water for inner pot and cooker according to the table on page 8.
  - a) Water in the inner pot: There are water level lines graduated 2, 4 and 6 on the wall of the inner pot, and the quantity of water shown by these lines includes the rice in the pot. So rice has to be put in first, then water.
  - b) Water in the cooker: Measure the water with the measuring cup and pour it into the cooker.

### \* Example: Six cups of rice:

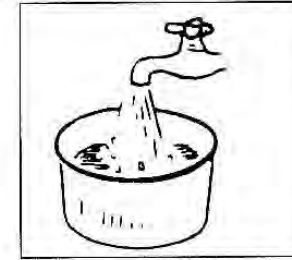
- First: Put the six cups of rice into the inner pot, rinsing the rice if necessary.
- Second: Pour water (called the mixing water) in, till it reaches the line marked "6" on the inner pot.
- Third: Pour the water (called the cooking water) -with cup, filled up to line "6" marked on the inside of the cup-into the cooker and put the inner pot in the center of the cooker.
- Fourth: Put the cover on the cooker, insert the plug in the socket, and push the switch lever down. The red light indicates the switch is on.

## Special Notes for "KEEP WARM" function.

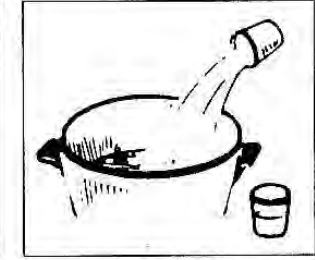
There is a see-saw switch controlling the keeping warm current. You can make a choice whether to keep warm or not simply by pushing the switch.



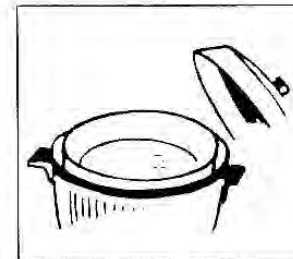
1. Pour rice into the inner pot.



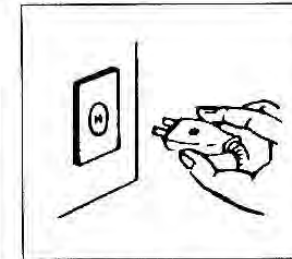
2. Add water up to line marked on the pot.



3. Pour the cooking water into the cooker.



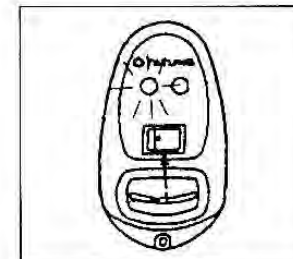
4. Put inner pot into the cooker and make sure it is in the center. Then replace the cover. (It's not necessary to put on inner pot cover while cooking).



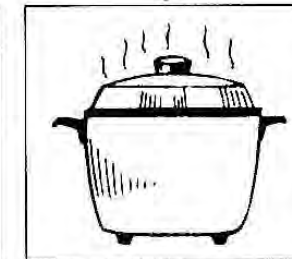
5. Insert the plug in the socket.



6. Push cook switch down.



7. After about 25 minutes, the switch will cut off automatically and the red light goes out.



8. Don't remove the cover immediately but leave the pot as it is for about 15 minutes to complete the steaming effects.



9. After that, it's OK to remove the cover and the rice is ready to serve.

## CLEANING AND MAINTENANCE

- \* Before cleaning the cooker unplug cord from wall outlet firstly and allow to cool.
- \* Use only dish soap or neutral detergent with soft cloth.  
DO NOT use benzine, thinner, abrasive cleaners, scouring pads or metallic brushes since they will damage the surfaces of the cooker and other accessories.

## COOKER BODY (outer pot with cord set)

- \* DO NOT immerse in water or other liquid.
- \* Lightly wipe with a soft cloth soaked in hot potable water. Drops of soap or neutral detergent may be applied if necessary.

## POT COVER AND INNER POT

- \* Lightly wipe with a soft cloth soaked in hot potable water.
- \* Easy way to clean up, fill with or soak in hot potable water everytime after the cooked rice or food is served out, wash with sponge or soft cloth, non-abrasive detergents may be applied if necessary.
- \* Dry thoroughly with a soft cloth.
- \* The knob of pot cover can be disassembled by following steps, if necessary.

### When disassembly:

Press the head of screw from inside of pot cover and turn the knob to counter clockwise direction.

### When assembly:

Put the screw through the hole from inside of pot cover and press, then turn the knob to clockwise direction until being tightened.

## MEASURING CUP AND RICE SPOON

- \* Soak in water and wash with sponge or cloth.

## NOTE:

- \* The temperature range of hot potable water mentioned above is 104°F to 113°F.
- \* Rinsing the parts thoroughly after washing with soap or detergent to insure removal of soap.
- \* Do not fill water over the max water level marked in the inner pot, otherwise, water will overflow into the cooker, causing prolong cooking time and damage of the cooker.
- \* For stewing soup, it is suggested that the steam plate is placed underneath the inner pot in order to avoid spill and prolonged cooking time.

## Notice

- \* Owing to season changes and temperature differences, time for cooking may differ somewhat. The attached table is based on standard conditions: voltage, 120 volts, water temperature, 68°F.
- \* The quantity of water suggested in the table on page 8 is based on the quantity of one variety of rice; it is necessary to increase or decrease the water according to the kind of rice and the degree of softness desired.
- \* When putting the inner pot into the cooker, it is better to twist the inner pot gently for a neat fitting; if the inner pot inclines to one side the rice will not be cooked equally.
- \* Insert the plug in the socket and push the switch lever down to "cook" position. The signal light glows when the current is on. When the cooking is over, the switch lever automatically leaps up to "warm" position, the signal light goes out and the electric current for cooking shuts off.
  - a) The automatic switch is specially designed so that once the electric current is shut off, there will be no worry about fusing of the electric wire. If the voltage in your home is below 10% of the rated voltage, the time for cooking will be slightly prolonged, but there is not possibility of getting the rice burned.
  - b) If power failure takes place during cooking, take care not to raise the cover of the pot; just wait until the current is restored and the work will continue.
- \* When the cooking is over, the switch will leap up and the electric current shuts off. Do not remove the cover immediately, but wait 10 to 15 minutes in order to get the rice done thoroughly. When removing the cover, take care that the condensate water does not drop into the cooked rice.
- \* Always keep the cooker clean. When washing, do not plunge the cooker into water. Wash the inside with clean water and then rub it with cloth. If it is too dirty, soap may be used.
  - a) When putting the inner pot into the cooker, remember that its bottom must be perfectly clean. If there is any rice or dirt attached, clear it off first.
  - b) Do not use metallic brush to rub the inner pot.
  - c) The moment the rice is done, wipe off the steam on the inside of the cover.
- \* Keep warm do not over 4 hours.
- \* The outer pot has been under the process of oxidization-resistance. Though the pot would discolor or streak due to the water quality and the way you operate it, please use it without any misgivings. You can pour a

measuring cup of vinegar and water into the outer pot over half. Then, after the water was boiling, the pot would return to normal. But the discoloration and streaks would reappear because of the water quality and the way of operation.

- \* Stainless steel inner pot would have the incrustation and red specks on the surface because of the lime substance and impurities in the water. So pour a measuring cup of vinegar and water over the top into the pot, boil the water, and then the stainless steel will shine as before.
- \* Accessories of stainless steel including pot cover, inner pot, inner cover, upper pot, steam plate. Please clean the accessories before use it.
- \* Do not clean the cooker with protective coating.
- \* Before using rice cooker first time. Clean stainless steel accessories with dish soap or neutral detergent. Then put these accessories (except inner cover) and 2-3 cups of water inside the cooker. Insert the plug in the socket, and push the switch lever down. After 30 minutes, pull the switch lever up.

## How to Use the Attachments

- \* **Steam Plate:** Take the inner pot out of the cooker. To steam eggs, spongecake, and other foods, put the steam plate in the cooker, and pour a little water into the cooker. Then push the switch lever down.
- \* **Inner Cover:** When the rice is done, take the inner pot out with the handle, and cover the inner pot with the inner cover. Then you may use the cooker for some other purposes.

## Miscellaneous Uses of the TATUNG Automatic Cooker and Steamer

- \* **Rice Gruel:** Increase the quantity of water four or five times in the inner pot, and three or five times in the cooker.
  - \* Example: In cooking a cup of rice gruel, put 4 cups of water into the inner pot (the quantity may be increased or decreased) and add water up to the 3rd water level line of the cup into the cooker, then push down the switch lever. After the electric current is shut off, wait 15 minutes before removing the cover, and you have delicious rice gruel.
- \* **Buns, Wafers, etc.:** Increase or decrease the quantity of water in the cooker according to the length of time needed for thorough cooking. If you add the quantity of water up to 1.5-2 water level line, it will take 20-25 minutes to cook.
- \* **Eggs:** It is also convenient to steam eggs with the cooker.

\* Example: In steaming 2 eggs, add three times of soup or water, a little salt, soy sauce and essence to taste, stir them well, then place them into a suitable porcelain bowl together with dried mushrooms, shrimps parsley for steaming. Fill water to the 1st water level line in the inner pot, pour water into the cooker up to the 2nd water level line. Steam for 20-25 minutes. You can use steam plate instead of the inner pot. But the quantity of water in the cooker should be in proportion to the 1-1.5 water level line on the measuring cup.

- \* **Greasy Rice:** Greasy rice is commonly cooked from glutinous rice. When cooking it, considerably lessen the quantity of water in the inner pot, the other procedures are the same as those for cooking rice, except that when the rice is done, remove the cover immediately and put flavors, such as fried meat, mushrooms, shrimps, chestnuts, and oil, into the inner pot, and mix them with the rice. Thus the palatable greasy rice is served. Rice Pudding can be cooked in the same way.
- \* **Brown Rice:** Increase at least one cup of water in the cooker or soak it fully in water for at least 2 hours before cooking.
- \* **Miscellaneous:** Generally, it may be used in all jobs requiring steaming or boiling.

## Proportion of the Quantity of Rice to the Quantity of Water.

Quantity of Rice	Water in the inner Pot (including rice)	Water in the Cooker (shown by marks on the measuring cup)	Time Needed for Cooking
2 cups	filled up to the 2nd water level line	2	20~25 Minutes
3 cups	filled up to the 3rd water level line	3	
4 cups	filled up to the 4th water level line	4	25~30 Minutes
5 cups	filled up to the 5th water level line	5	
6 cups	filled up to the 6th water level line	6	30~35 Minutes
8 cups	filled up to the 8th water level line	8	
10 cups	filled up to the 10th water level line	10	

## 安全須知

### 使用電器時請遵守下列各項安全準則。

- 1.請詳閱各項使用說明。
- 2.使用時請先把產品開關切到「關」的位置，再把插頭插入電源插座內；欲拔下插頭時請先關掉開關。
- 3.若電器靠近幼童或由幼童使用時，務請特別小心注意。
- 4.當電器不使用或須擦拭時請先拔下插頭。欲取出或放入物品時請待電器稍冷後再進行。
- 5.當電器裝有熱水或熱油而必須移動時，務請特別小心。
- 6.當移動電器或附件時，請握住提把的中央部位。
- 7.請勿將電器及電源線浸於水中以防漏電。
- 8.使用電器時請勿靠近火爐或放在加熱中的烤箱內。
- 9.請勿接觸電器的高溫部分，請利用提把或揸手。
- 10.請勿在戶外使用。
- 11.請勿把電器在非指定之狀況下使用。
- 12.若電器或其電源有損壞、故障或不正常時，請停止使用，並送到服務站去檢修，調整或換新。
- 13.請勿把電源線跨在有尖角的桌邊或接觸高溫的地方。

### 14. 請妥善保存此說明書。

#### 備註：

本電器採用安全的極性插頭（兩電極寬度不相等），只允許以固定的方向插入電源插座，使用時如無法順利插入插座，請反向再試一次，若仍無法插入時，請洽詢合格的電工，請勿企圖移除此安全裝置。

## 使用方法：

### 以煮6人份飯量為例：

- 1.利用計量杯量六杯生米，放進內鍋好好淘洗一下。
- 2.在米上面加水，加到內鍋側面壁記有「6」的刻度位置。
- 3.以計量杯量6刻度的水倒進外鍋裡。（計量杯上刻有刻度）
- 4.將內鍋輕放於外鍋的中央位置，蓋上鍋蓋。
- 5.把插頭插進插座。
- 6.按下開關，煮飯指示燈點亮。開始煮飯。
- 7.約25分鐘左右，開關自動跳上，切斷煮飯電流，成保溫狀態。
- 8.請稍等，不要立刻打開鍋蓋。稍等十五分鐘左右，充分利用餘熱繼續蒸炊，味道會更好。
- 9.使用完畢，若不需保溫時，請拔下插頭。

#### 備註：

- 1.附表（第14頁）以煮蓬萊米的情形為標準。（水溫68°F）
- 2.喜歡吃較硬的或煮新米、蓬萊米時，可少加水，喜歡吃較軟的或煮舊米、再來米時，可多加水。

### 保溫開關的功能：

附保溫切換開關，不保溫時，不必拔下插頭，只要切換保溫開關按鈕即可。

## 清潔與維護

- 清潔電鍋前，先拔掉電源插頭，等其冷卻。僅能使用肥皂、洗碗精及中性清潔劑等以軟布擦拭。
- 請不可使用汽油、松節油、去污粉、菜瓜布、金屬刷等，因其可能造成電鍋表面及附件之損傷。

## 本體（外鍋、外殼與電源線）

- 不要浸於水或其他液體中。
- 輕輕地用可飲用熱水濡濕的軟布擦拭，必要時可加些許清潔劑。

## 鍋蓋與內鍋

- 以可飲用熱水濡濕的軟布輕輕擦拭。
- 每次飯或食物用完後，可將其浸泡於可飲用熱水中以海棉或軟布清洗，必要時也可使用中性清潔劑。這是最容易清潔的方法。
- 請務必以軟布擦乾。
- 鍋蓋鈕必要時可以下列步驟拆解。

拆解時：

從鍋蓋裡壓住螺絲頭，將鍋蓋鈕反時針方向旋鬆即可。

組合時：

把螺絲由內穿過鍋蓋孔並用手壓住，再將鍋蓋鈕順時針方向旋緊即可。

## 量水杯與飯匙

- 置於水中以海棉或軟布洗淨。

## 注意：

- 可飲用熱水水溫約 104°F to 113°F。
- 以上零件清洗時若使用清潔劑，務必要清洗至確定無殘留物。
- 內鍋水量請勿超過最高水位線，不然水溢滿到外鍋，不但影響烹調的時間，並會損傷鍋具。
- 煮、燉湯時，建議將內鍋放置於蒸盤上，以免油水溢滿到外鍋而影響烹調的時間。
- 由於氣候及溫度變化，燉煮時間可能不同，對照表係依電壓 120V、水溫 68°F 為基準。

- 水和米量關係表是以煮蓬萊米的情形為標準（水溫 68°F），喜歡吃較硬的或煮新米、蓬萊米時，可少加水，喜歡吃較軟的或煮舊米、在來米時，可多加水。
- 把內鍋放進外鍋中央，請輕輕地邊轉邊放：如果內鍋偏在一側，煮出來的飯會不均勻。
- 把插頭插進插座，按下開關，煮飯指示燈點亮；當燉煮完成，開關自動跳上，切斷煮飯電流，成保溫狀態。
  - a. 煮飯開關自動切斷電流，並非保險絲燒斷，如電壓低於正常值 10% 時，燉煮時間可能會稍微加長，勿需擔心食物會燒焦。
  - b. 如在燉煮過程中，電源意外中斷時請注意：勿掀開鍋蓋，電線恢復後，燉煮將會繼續。
- 當燉煮完成煮飯開關跳開時，請稍後不要立刻打開鍋蓋。稍等十五分鐘左右，充分利用餘熱繼續蒸炊，味道會更好。

內、外鍋要經常保持清潔，但不可將整個外鍋浸入水中沖洗，外鍋內壁可以水洗，然後用乾布擦乾。內、外鍋不宜用尖銳物或粗糙的菜瓜布、磨粉或金屬刷洗，以免刮傷內、外鍋表面塗層。

  - a. 把內鍋放進外鍋時請先清除內鍋、外鍋鍋底米粒或雜物。
  - b. 內、外鍋請隨時保持乾燥，停用或收藏前請務必確實擦乾。
- 保溫不宜超過 4 時。
- 本外鍋已作防氧化處理，在使用後會因水質好壞及使用方式而產生斑紋或變色的現象，請安心使用。可倒入 1 計量杯之白醋並在外鍋加水至八分滿後，予以加熱至水滾，即可回復，但仍會因水質或使用方式而再度產生上述現象。
- 不銹鋼內鍋在使用後會由於水中含有石灰質或雜質，而使表面發生水垢或紅斑等現象，可倒入 1 計量杯之白醋並加水至最高刻度後，予以加熱至水滾即能回復不銹鋼之光彩。
- 第一次使用時，請將不銹鋼材質之附件，以洗碗精或中性清潔劑清洗乾淨，並於外鍋加水 2~3 杯，置入以上附件（內鍋蓋除外）蒸煮約半小時後，再行燉煮食物。

## 附件使用方法：

- 蒸盤：取出內鍋（不使用），將蒸盤置入電鍋內，可蒸蛋、蛋糕或其他食物，然後按下開關燉煮。
- 內鍋蓋：當飯煮好後，取出內鍋，可蓋上內鍋蓋於內鍋上，然後電鍋可繼續燉煮其他食物。

## 大同電鍋的其他用途：

- 煮稀飯：內鍋水量約為米量之四～五倍，但以內鍋之最高刻度為限。外鍋水量為量杯的3～5刻度，可依軟硬的喜好調節。例如：煮一杯米，內鍋放水4杯、外鍋放入量杯3刻度的水，然後按下開關即可自動煮成稀飯，至稱簡便；開關跳上斷電後請靜放約15分鐘利用鍋內餘熱使稀飯更均勻好吃。
- 蒸包子、餃子、糕餅……等依所蒸時間長短，酌予增減外鍋水量。若水量為計量杯5刻度約為15分鐘左右。
- 蒸蛋：例如蒸兩個蛋時，可先加上約三倍的清湯或水，再添上少量的鹽、醬油、味精將之攪拌均勻，然後把松茸、香菇、蝦米、蓮子、香菜等一起放在蒸碗內；在外鍋放進計量杯2刻度的水，按下開關，經過20～25分鐘，即可進餐，帶殼蒸蛋時，可以不使用內鍋而直接將蛋放在蒸盤來蒸，外鍋的水量，每碗以計量杯3～5刻度水量為準。（須同時蒸四個以上時得按比例增加水分）
- 煮油飯：煮油飯、糯米飯時酌量減少內鍋的水，其餘與煮乾飯時相同。煮熟、自動斷電後，請立即打開鍋蓋，將油炒好的肉、香菇、蝦米、栗子等佐料放進內鍋與米飯攪拌適宜，即可得到美味的油飯。八寶飯亦可類推應用。
- 煮糙米、胚芽米至少增加1計量杯的水放進外鍋；或是米洗淨後浸泡2小時以上，然後按下開關即可。

■米和水的份量關係表：

米 和 水 量 分 配			自 動 斷 電 時 間 (分)	備 註
米 量	水 量			
TAC-6G(F)(SF)	內 鍋	外 鍋		1. 本表以煮蓬萊米的情形為標準（水溫 68°F） 2. 喜歡吃較硬的或煮新米、蓬萊米時，可少加水，喜歡吃較軟的或煮舊米、在來米時，可多加水。
TAC-10G(F)(SF)(STF)	內鍋水位線 (連米在內)	計量杯		
2 杯	2 刻	2 刻	15	
3 杯	3 刻	3 刻	25	
4 杯	4 刻	4 刻	25 30	
5 杯	5 刻	5 刻		
6 杯	6 刻	6 刻	30 35	
8 杯	8 刻	8 刻		
10 杯	10 刻	10 刻 (1杯)		