

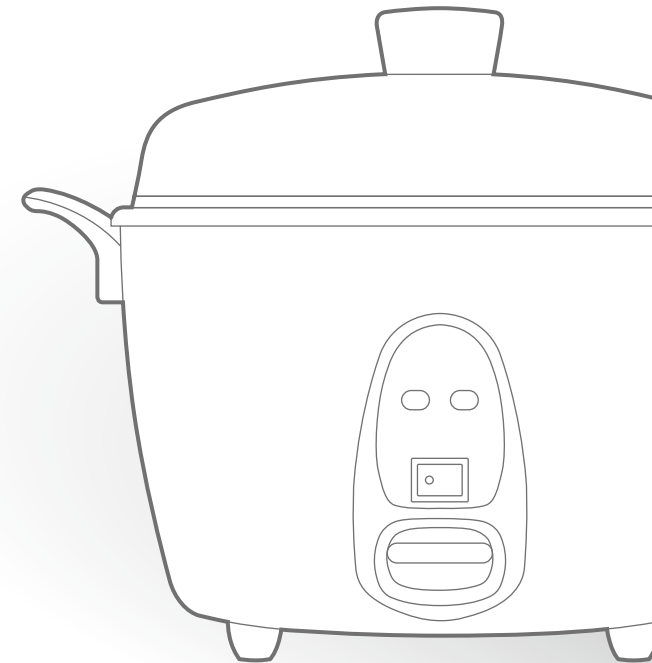


多功能電鍋

Multi-Functional Cooker

TAC-3A/ TAC-6GS/ TAC-06KN/ TAC-06IN

TAC-10GS/ TAC-11KN/ TAC-11QM/ TAC-11TM



Tatung Company

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S/N : BB1H40000010000\_I

USER MANUAL / 使用說明書

# Importantes mesures de sécurité

Appliquez les mesures de sécurité élémentaires suivantes lorsque vous utilisez un appareil électrique:

1. Lisez toutes les instructions.
2. Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons.
3. Pour éviter les chocs électriques, ne plongez pas le cordon, la fiche ou l'appareil portatif (indiquer au besoin d'autres pièces similaires) dans l'eau ou un autre liquide.
4. Surveillez bien les enfants s'ils utilisent un appareil ou s'ils se trouvent à proximité d'un appareil en marche.
5. (i) Appareils portatifs. Débranchez l'appareil de la prise de courant quand vous ne l'utilisez pas, avant d'enlever ou d'installer des pièces et avant de le nettoyer. Laissez l'appareil refroidir avant de le manipuler.  
(ii) Appareils branchés à demeure. Assurez-vous que l'appareil est ARRÊTÉ quand vous ne l'utilisez pas, avant d'enlever ou d'installer des pièces et avant de le nettoyer.
6. Appareils portatifs. Ne faites pas fonctionner l'appareil si le cordon ou la fiche sont endommagés, si l'appareil ne fonctionne pas correctement, s'il est tombé ou s'il a été endommagé. Confiez au service de réparation recommandé le plus proche tout examen, réparation ou réglage électrique ou mécanique de l'appareil.
7. L'utilisation d'accessoires non recommandés par le fabricant de l'appareil peut causer des blessures.
8. N'utilisez pas l'appareil à l'extérieur (cette consigne peut être omise si le produit est destiné à être utilisé à l'extérieur).
9. Ne laissez pas le cordon pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous que le cordon n'est pas en contact avec des surfaces chaudes.
10. Ne placez pas l'appareil près d'un brûleur à gaz allumé ou d'un élément électrique ou tension ou dans un four allumé.

11. Soyez très prudent en déplaçant un appareil qui contient de l'huile ou un autre liquide chaud.
12. Le cas échéant, branchez toujours la fiche à l'appareil et assurez-vous que l'interrupteur de celui-ci est à la position ARRÊT (OFF) avant de brancher la fiche dans la prise. Pour débrancher l'appareil, placez l'interrupteur à ARRÊT (OFF), puis retirez la prise de courant.
13. N'utilisez l'appareil que pour la fonction à laquelle il est destiné.
14. Évitez de toucher les pièces mobiles.
15. **Conservez ces instructions.**

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Misusing the product can cause potential harm to the user.
2. Read all instructions carefully before first use.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. This appliance is not intended for use by individuals with certain disabilities or by children. For their safety, please use with 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 appliance 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.

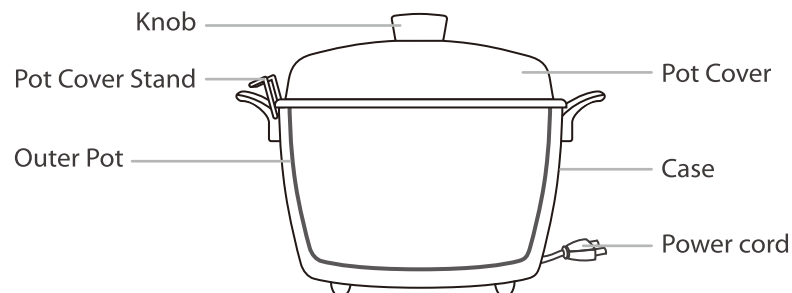
8. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
9. DO NOT touch any hot surface of appliance. Use handles or knobs.
10. DO NOT use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
11. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service provider for examination or repair.
12. DO NOT let cord hang over edge of table or counter, or come in contact with hot surfaces.
13. The heating element surface, including but not limited to the outer pot, the inner pot, the lid, and the pot cover holder, may retain residual heat after use. DO NOT touch until cooled.

## SAVE THESE INSTRUCTIONS

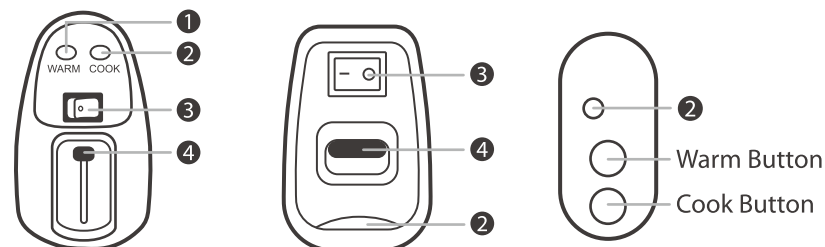
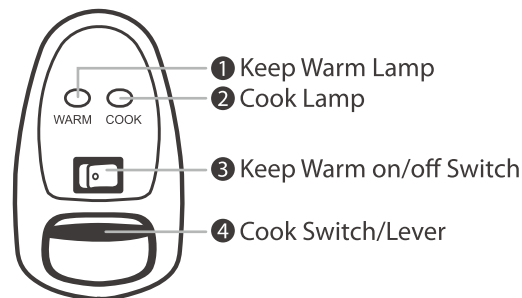
This appliance may have a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to override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

- 1 A short power supply cord is provided to reduce the risk of entanglement or tripping over a longer cord.
- 2 Longer extension cords are available and may be used with care.
- 3 If a longer extension cord is used:
  - a. The Marked electrical rating of the cord set or extension cord should be at least as large as the electrical rating of the appliance; and
  - b. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

## Names of parts



## Control Panel

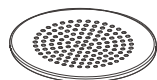


## Accessories

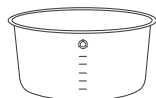
\* Steam plate, inner pot and inner pot cover are made of food grade SUS 304 stainless steel.



Inner Pot Cover



Steam Plate



Inner Pot



Measuring Cup  
(180 ml / 6 fl. oz)



Rice Spatula

© TAC-3A comes without an inner cover and a steam plate.

## Specification

SPEC Models	Outer Pot Material	Rice Capacity		Inner Pot Capacity (L)	Power consumption during cooking model (W)	Power consumption during Keep Warm mode (W)
		Cup	L			
TAC-3A *	A	3	0.54	1.4	350	35
TAC-6GS	A	6	1.08	2.4	600	35
TAC-06KN TAC-06IN	S					
TAC-10GS	A	11	1.98	4	800	40
TAC-11KN TAC-11QM TAC-11TM	S	11	1.98	4	700	40

1. (Remark) " \* " Could be any letter of the alphabet for indicating color of the case.

2. Outer pot material : A (aluminum alloy) · S (SUS304 stainless steel)

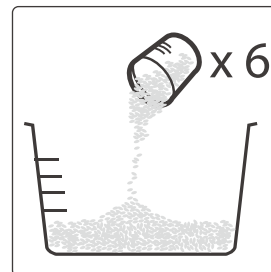
## How to Cook Rice

- Set aside the steam plate, as it is not needed.
- Take out the inner pot and add the desired amount of rice using the provided measuring cup. Rinse the rice and drain, repeating multiple times if needed until the water runs clear.
- Fill the inner pot with water until it reaches the numbered line that corresponds to the number of cups of rice added (see example next).
- Place the inner pot inside the outer pot. Then, use the measuring cup to add water to the outer pot according to the ratio listed on the table on page 12.

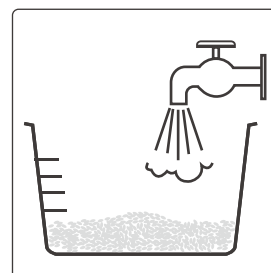
### Special notes for "KEEP WARM" function

After cooking, keep food warm in the cooker by turning on the Keep Warm On/Off switch until the Warm Light is lit. Do not leave on for more than 3 hours or if the cooker is empty.

### Example: Cooking 6 Cups of Rice



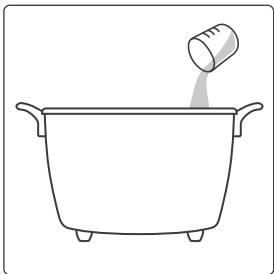
1. Put the six cups of rice into the inner pot.



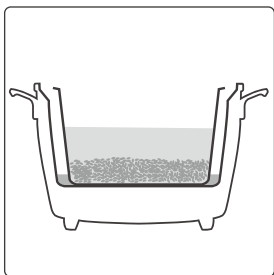
2. Rinse the rice and drain until the water runs clear (may have to repeat 2-3 times)



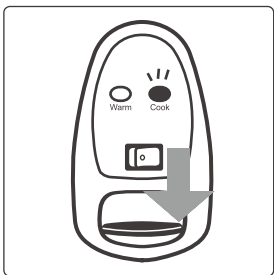
3. In the inner pot, fill water until the line marked with a 6. Make sure the rice is in a flat even layer.



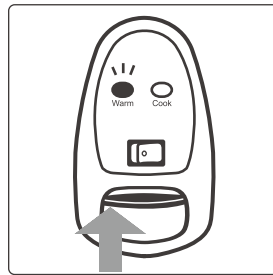
4. Then add 1.5 cups of water to the outer pot.



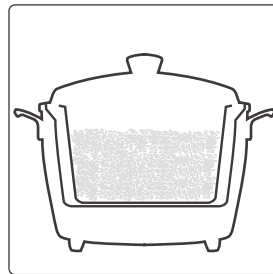
5. Place inner pot in the center of the outer pot.



6. Cover the rice cooker with the pot cover (the inner pot cover should not be used while cooking). Plug in the rice cooker and push the switch lever down to "Cook" position.



7. After 25-30 minutes, the lever will "jump" up to the warm position and the warm light will be lit. This signals that cooking has finished. The rice cooker is now in warming mode. Note that the outer pot and cover may be hot.



8. For optimal texture, leave cover covered and let rice steam for 10-15 minutes before serving. Always turn off the cooker after use.

## Cleaning and Maintenance

- Unplug your Tatung rice cooker and allow to cool before cleaning.
- Use only dish soap or neutral detergent with a soft cloth. DO NOT use benzene, thinner, abrasive cleaners, scouring pads or metallic brushes, which will damage the surfaces of the cooker and other accessories.
- DO NOT use baking soda to clean the cooker with aluminum alloy outer pot to prevent it from turning black.

### Cooker body (outer pot with cord set)

- DO NOT immerse in water or other liquid.
- Lightly wipe with a soft warm damp cloth.

### Pot cover and inner pot

- Lightly wipe with a soft warm damp cloth.
- Fill with warm soap water and allow to soak before cleaning, wash with sponge or soft cloth period. Non-abrasive detergents may be applied if necessary. Dry thoroughly.

## Measuring cup and rice spatula

Soak in water and wash with a sponge or cloth.

## Additional Directions: Read Before Use

- Do not fill water over the max water level marked in the inner pot, otherwise water will overflow into the cookers, causing prolonged cooking time and damage to the cooker.
- Exact cooking times will vary based on climate and temperature. The attached table is based on standard conditions: Voltage, 120 volts; Water temperature, 68°F.
- Make sure to center the inner pot within the outer pot to ensure even cooking.
- If the rice cooker accidentally becomes unplugged during cooking, keep the cover on. Cooking will continue automatically once it is plugged back in.
- Condensation may form inside the cover after cooking. Lift the cover carefully to prevent dripping. Condensation may also be hot.
- Do not submerge or place the rice cooker in water for washing. Keep the outer pot clean with water and a soft cloth. If soap is necessary, make sure to remove all residue before next use.
- When putting the inner pot into the cooker, remember that its bottom must be cleaned thoroughly.
- Do not leave the cooker in “warm” mode for over 3 hours.
- The outer pot has been treated for oxidation resistance. If water marks or mineral buildup appear on the outer pot, the rice cooker is still safe to use. To clean off the water streaks, follow the steps below. Pour 1 cup of white vinegar into the outer pot. Then, add water until the outer pot is 80% full. Turn on the cooking switch and bring the water to a boil. Once the water boils, turn off the rice cooker and let cool. Pour out the vinegar water mixture and rinse or wipe the cooker with clean water.
- Please wash all stainless steel accessories (pot cover, inner pot, inner pot cover, steam plate) with water and soap before use.

- Keep inner and outer pots clean all the time. Wipe them dry if they are not in use.
- Don't press the cook switch continuously while using the cooker; additionally, don't press down the cook switch right after the lever leaps up to prevent damage to the product.
- The empty inner pot cannot be heated on the gas stove to avoid deformation or being burnt.
- New appliances have a factory coating to protect the electrical elements during storage. Before cooking for the first time, cover the outer pot and turn on the cooking switch without any food or accessories. Let heat until the switch lever leaps up. This helps to burn off the coating in the first few uses. A small amount of smoke is normal during this process.
- The heating device is located at the bottom of the pot. Through the heat conduction, rings or scales may form on the bottom of the outer pot. This is a normal phenomenon that is harmless to health.
- Don't power on the cooker while no one is at home.
- The empty inner pot cannot be heated on the gas stove to avoid being burnt or deformation.
- Don't plug or unplug the cooker with wet hands to avoid electric shock or injury.

## How to use the accessories

### Steam plate

To steam eggs, spongecakes, and other foods, put food on the steam plate and place the steam plate in the center of the outer pot (without the inner pot). Add a small amount of water to the outer pot (see instructions below), then turn on the cooking mode.

### Inner Pot Cover

Cover the inner pot with the inner pot cover to keep food warm or to protect from dust.

**\* For safety reasons, the inner pot cover should NEVER be placed inside the rice cooker while cooking is in progress.**

# Recipes

## Rice Porridge:

Cook the same way as rice, except adjust with more water to achieve the desired consistency.

**Example:** When cooking 1 cup of rice for porridge, add 4 cups of water into the inner pot and 0.5 cups to the outer pot. After the cooking is done, let rest for 15 minutes before removing the lid, and the delicious rice porridge is ready. The porridge will become thicker over time.

## Buns, Spongecakes, etc.:

Follow the steam plate directions on the previous page to set food for steaming. When adding water to the outer pot, add as much water as needed to thoroughly cook your food. For reference, half a cup of water will steam for roughly 10 minutes.

## Japanese Chawanmushi:

Mix 2 eggs and 3 times the amount of water or broth. Add salt, soy sauce, and spices to taste. Stir well and pour into a porcelain or ceramic bowl. Lay mushrooms, shrimps, and parsley into the egg mixture. Place the bowl on top of the steaming plate and add 1 cup of water to the outer pot. Steam for 20~25 minutes until egg is cooked.

## Hard Boiled Eggs:

Place whole eggs directly on the steam plate and center in the outer pot. Using a ratio of 0.5 cups of water to 4 eggs, add water to the outer pot and cook.

## Glutinous Oil Rice:

Glutinous oil rice is commonly cooked from glutinous rice. Follow the same instructions as cooking rice, except add slightly less water to the inner pot.

When the rice is done, remove the cover immediately and add toppings, such as fried meat, mushrooms, shrimps, chestnuts, and oil, into the inner pot and mix with the rice. The palatable glutinous oil rice is now served. Rice pudding can be prepared in the same way.

## Brown Rice:

Add 1 more cup of water to the outer pot to cook brown rice. Or, follow the same ratio but soak the rice for 2 hours before cooking.

## Miscellaneous:

The rice cooker and steamer may be generally used across any cooking that require steaming or boiling.



<https://goo.gl/78sgyN>

Scan for a short video on how to use the rice cooker, along with some classic recipes

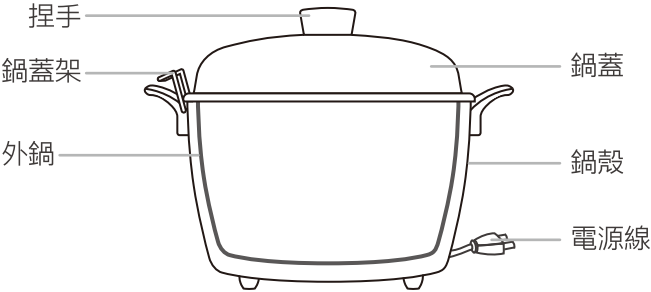
## Rice to Water Cooking Ratio

Quantity of rice (Cup)	Water in the inner pot <u>Rice and water included</u> (Mark)	Water in the outer pot (Cup)	Time needed for cooking (Minutes)
1	1	0.5-1	15-35
2	2		
3	3		
4	4		
5	5	1.5	30-55
6	6		
7	7		
8	8		
9	9		
10	10		
11	11	2	40-55

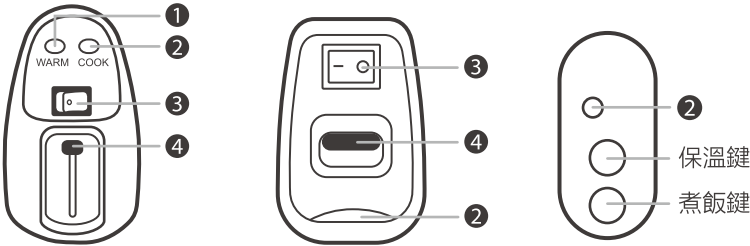
\* The amount of water suggested on the table is a general suggestion for short-grain white rice. Depending on the type of rice used and the desired texture, the amount of water may need to be adjusted.

\* For the best results, please don't cook less than 2 cups of rice in 6-Cup and 11-Cup rice cookers.

認識大同多功能電鍋

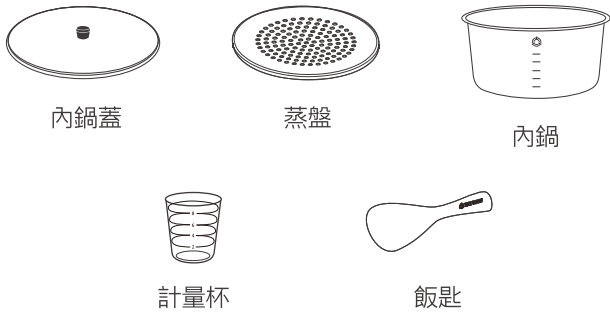


開關指示



配件

\* 配件所使用之不鏽鋼，皆為食品級SUS 304材質



◎ TAC-3A 無包含內鍋蓋、蒸盤等配件

規格

項目 型名	外鍋材質	米容量		內鍋容量 (公升)	煮飯功率 (W)	保溫功率 (W)
		杯	公升			
TAC-3A *	鋁	3	0.54	1.4	350	35
TAC-6GS	鋁	6	1.08	2.4	600	35
TAC-06KN TAC-06IN	SUS304 不鏽鋼					
TAC-10GS	鋁	11	1.98	4	800	40
TAC-11KN TAC-11QM TAC-11TM	SUS304 不鏽鋼	11	1.98	4	700	40

(註)型號 " \* " 代碼位置之英文字母僅表示外殼顏色之不同。



## 煮飯步驟

使用提供的計量杯量米，然後在內鍋中沖洗米。再根據第 20 頁的「米和水份量關係表」將適量的水放入內鍋和外鍋。

- a) 內鍋加水：內鍋內有測量線，顯示加入米飯的水量。米必須在水之前放入。
- b) 外鍋加水：用計量杯量水，倒入外鍋。

### 以煮6杯米量為例：

1. 將蒸盤取出不使用。
2. 利用計量杯量6杯生米,放進內鍋淘洗重複2~3次。
3. 淘洗完成後，將水加入裝有米的內鍋裡，至內鍋記有「6」的刻度位置。
4. 以計量杯量1.5杯的水倒進外鍋裡。(計量杯上有刻度)
5. 將內鍋輕放於外鍋的中央位置，蓋上鍋蓋。
6. 將插頭插進電源插座。
7. 按下煮飯開關，煮飯指示燈亮起，開始煮飯。
8. 約30~55分鐘左右，開關自動跳上，完成煮飯並進入保溫狀態。
9. 請稍等約15分鐘，不要立即打開鍋蓋，利用鍋內餘熱繼續悶蒸，讓米飯均衡吸收水分。

#### 保溫切換開關說明

此開關可用來關閉保溫功能。當此開關維持開啟的狀態，煮飯開關跳起後，電鍋會維持在保溫狀態，以保溫電功率消耗電力。

★ 注意：為維持食物鮮度，保溫不宜超過3小時。

## 安全注意事項

### 使用電器時請遵守下列各項安全準則

1. 產品誤用會造成潛在危害。
2. 產品使用前請先仔細詳讀本使用說明書。
3. 本產品請勿在戶外使用，本產品僅限家庭使用及類似場所之應用如：商店辦公室，農莊，酒店，汽車旅館，民宿等其他工作場所之員工廚房。
4. 本電器不預期供生理、感知、心智能力、經驗或知識不足之使用者(包含孩童)使用，除非在對其負有安全責任的人員之監護或指導下安全使用。
5. 孩童應受監護，以確保孩童不嬉玩電器。
6. 勿將電器及電源線浸於水或其他液體中，或受液體潑灑以防產生漏電。
7. 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卻後再進行。
8. 當電器裝有熱水或熱油時請勿移動，否則易導致燙傷或熱湯溢出。
9. 使用電器時請勿靠近火爐或易沾水之處，也不可放在加熱中的烤箱上。
10. 請勿把電器在非指定之狀況下使用，並請勿使用非原廠指定之配件器具。
11. 若電器或其電源有損壞，故障或不正常時，請停止使用並與客服聯絡。
12. 使用中或使用後請勿接觸加熱表面或鍋蓋，這些高溫部位可能導致燙傷，請利用提把或捏手。
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。

# 清潔與保養

- 清潔電鍋前，先拔掉電源插頭待其冷卻。僅能使用洗碗精及中性清潔劑等清潔，並以軟布擦拭。
- 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金屬之損傷。
- 請勿使用小蘇打粉清潔鋁外鍋機種，以免外鍋變黑。

## 本體(外鍋,鍋殼與電源線)：

- 不要浸於水或其他液體中。
- 用熱水沾濕軟布輕輕擦拭，必要時可以加些許清潔劑。

## 鍋蓋與內鍋：

- 以熱水沾濕軟布輕輕擦拭。
- 每次飯後或食物用完後，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。

## 計量杯與飯匙：

置於水中以海棉或軟布洗淨。

# 使用須知

- 為避免煮飯焦底、不熟或其他異常現象，請務必使用大同專用內鍋。
- 內鍋水量請勿超過最高水位線，以免水溢到外鍋影響烹調的時間，並會損傷鍋具。
- 由於氣候及溫度變化，燉煮時間可能不同。
- 煮米時，請把內鍋放置在外鍋中央，如果內鍋偏在一側，煮出來的飯會不均勻。
- 把內鍋放進外鍋前，請先清潔內、外鍋鍋底的米粒或雜物。
- 內、外鍋請隨時保持乾燥，不用或收藏前請務必確實擦乾。

- 內鍋不可放在瓦斯爐上空燒。以免鍋體變形與焦黑。
- 初期使用如發現煙霧從開關冒出乃正常現象，此為開關內部潤滑油加熱揮發成煙霧。若使用數次後狀況未改善請與客服聯絡。
- 不鏽鋼材質之配件，已經過超音波清洗處理。購買後以洗碗精或中性清潔劑清洗乾淨，即可進行使用。
- 電鍋加熱至開關跳起後，請勿立刻再次按下開關加熱，以免損壞產品。
- 電鍋使用中請勿以外力壓住開關持續不放，以免損壞產品。
- 電鍋蒸煮時，請勿將內鍋蓋置於鍋內使用，以免發生燉煮不熟現象。
- 外鍋已作防氧化處理，在使用後會因水質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計量杯之白醋或30g之食品級檸檬酸，並在外鍋加水至8分滿後，予以加熱至水滾，此時以手動撥起煮飯開關並靜置至不燙手的溫度後，再將溶液倒掉並以清水沖洗乾淨，接著再以空鍋加熱至開關跳起即可回復，但仍會因水質或使用方式而再度產生上述現象。
- 不鏽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計量杯之白醋並加入水至最高刻度後，予以加熱至水滾即可回復不鏽鋼之光彩。
- 不鏽鋼內/外鍋可能因乾燒或過分受熱，而呈現五彩(彩虹)顏色，此為正常現象對健康無害，可用白醋或不鏽鋼專用清洗劑清潔。
- 外鍋底部與加熱裝置相互配合的結構，經過加熱傳導，會因邊緣聚熱產生痕跡(鍋垢)，是正常的物理現象，對人體無害。
- 請勿用濕的手拔下或插入電源插頭以免觸電或受傷。
- 無人在家時，請勿使用。

# 配件使用方法

## 蒸盤

用於加熱或蒸煮食物，取出內鍋(不使用)然後將蒸盤置入電鍋內，外鍋加入少許水後，將食物放置於蒸盤上，蓋上鍋蓋並按下煮飯開關。

## 內鍋蓋

當內鍋食材烹煮好後取出內鍋,可蓋上內鍋蓋於內鍋上作為保溫防塵用。  
烹煮時請勿將內鍋蓋置於內鍋上使用，以免食材不熟或湯汁外溢現象。

# 簡易料理

## 煮稀飯:

內鍋水量約米量之4~5倍，但以內鍋之最高刻度為限。外鍋水量為量杯的0.5杯。

例如：煮一杯米，內鍋放4杯水，外鍋放入量杯約0.5杯的水，然後按下開關即可自動煮成稀飯，非常簡便。炊煮按鍵跳上斷電後請靜放約10~15分鐘利用鍋內餘熱使稀飯更均勻好吃。保溫時間越長粥越濃稠。

## 蒸包子、餃子、糕餅:

依所蒸時間長短，酌予增減外鍋水量。將包子、餃子放在盤子等容器上，再把裝好食物的容器放置在蒸盤上蒸煮,可以避免食物黏附於鍋具上。

## 茶碗蒸：

例如蒸兩個蛋時，可先加上約3倍的清湯或水，再添上少量的鹽、醬油將之攪拌均勻，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0.5杯水，按下炊煮按鍵，經過20~25分鐘即可享用。

## 水煮蛋：

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，以計量杯0.5杯水為準。(須同時蒸4個以上時得按比例增加水量)

## 煮油飯、糯米飯:

酌量減少內鍋的水，其餘與煮飯時相同。煮熟，自動斷電後，請立即打開鍋蓋，將用油炒好的肉、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:

比白米飯增加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。



<https://goo.gl/78sgyN>

多功能電鍋簡介與美味食譜影音教學

# 米和水份量關係表

米 和 水 量 分 配			煮飯時間 (分鐘)
米 量	水 量		
計 量 杯	(連米在內)內鍋水位線	外 鍋 (計量杯)	
1	1	0.5-1	15-35
2	2		
3	3		
4	4		
5	5	1.5	30-55
6	6		
7	7		
8	8		
9	9		
10	10		
11	11	2	40-55

- \* 「米和水份量關係表」是以煮一般白米的情形為標準(水溫68°F)。針對不同的米種，請依據市售米包裝上的建議來調整內鍋水量。
- \* 為了確保煮飯品質，用6人份及11人份的電鍋煮飯量請勿低於2杯米。

⚠ **WARNING:** This product can expose you to chemicals including DEHP and BPA, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

Why am I seeing this warning?

- This warning was placed in compliance with California Proposition 65, which requires businesses to provide warnings to Californians about exposures to chemicals that cause cancer, birth defects or other reproductive harm. The California government has clarified that “the fact that a product bears a Proposition 65 warning does not mean by itself that the product is unsafe.”
- Based on laboratory test results, the manufacturer is aware of traces of DEHP and BPA in the power cable and exterior panel sticker of this product, none of which come into direct contact with the cooking surfaces. All components of the Tatung Electric Rice Cooker and Steamer that come into contact with food are made from SUS304 stainless steel, which is safe for food and cooking.

這個警告是甚麼意思？

- 美國加州《65號提案》要求所有在加州販售產品的企業在產品包裝上提供產品內含在加州已知會造成癌症、先天性缺陷及其它生殖傷害的化學物質清單。加州政府已澄清「即使產品帶有《65 號提案》警告，不表示該產品不安全。」加州政府也解釋，「民眾可以將《65 號提案》視為一種「知情權」法條，而非純粹的產品安全法」。
- 根據實驗室測試結果，此產品的電線與電源面板貼紙有微量的DEHP和BPA，但這些零件都不會直接與食物接觸。此電鍋會與食物接觸的表面都採用符合食品規定的SUS304不鏽鋼製成。

## One (1) Year Limited Warranty

This product has one (1) year limited warranty from the date of purchase. Warranty varies by region and dealer. A purchase receipt is required for validation of warranty. Without the proof of purchase, the manufacturing date corresponding with product serial number will be warranty-starting date of this unit.

**The warranty does not cover damage resulting from:**

1. Improper use
2. Improper cleaning, maintenance, modification and self-disassembly
3. An accident, natural disaster, insufficient or excessive electrical supply
4. Theft or lost product
5. Wear or tear of the product in regular use
6. Or any other improper treatment of the product

To request the warranty service and any questions, please contact Customer Support. Customer Support information is on the label at the bottom of this product.

## 產品保固

本產品自購買之日起享有一年有限保修，保固依地區及經銷商而有所不同。保固期內申請產品維修須出示購買憑證，若無法提供購買憑證，則產品保固將以機身序號所對應的出廠日期計算。

**下列因素引起之損害或維修要求不在保固範圍內：**

1. 不當的使用
2. 不當的清潔、保養、自行拆卸、改裝或非原廠配件引起之故障或損壞
3. 因天災、遇不可抗力外力、電力供應異常等造成之損害
4. 產品被盜或遺失
5. 正常使用情況下之自然磨損、損耗或氧化
6. 其他不正常使用

若您有任何關於產品的問題或維修需求，請與購買處洽詢或查看機身底板標籤上的經銷商聯絡資訊。