

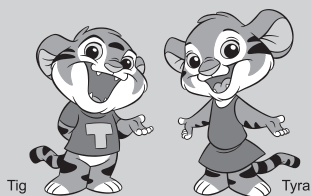


TIGER CORPORATION

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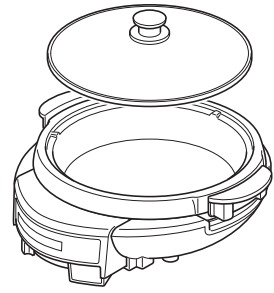


CQD-B10S



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CQD-B



For household use

Electric Skillet

Instruction Manual

Thank you for purchasing this product.
Read all information in this instruction manual before using the appliance.
Keep this manual in a handy location for future reference.

家庭用

電火鍋

使用說明書

感謝您購買本公司產品。請您在使用前，務必詳讀使用說明書，以便正確使用。並請妥善保管本說明書。

家庭用

电火锅烤盘组合器具

使用说明书

非常感谢您购买本公司的产品
在您使用之前，请仔细阅读完本说明书，并妥善保管，以便随时参阅。

English

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IMPORTANT SAFEGUARDS

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

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 any electrical parts in water or other liquid.
4. 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.
6. Do not operate any appliance with a damaged cord or plug, after the appliance has malfunctioned, or has been damaged in any manner. Return appliance to the nearest authorized service facility 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 appliance 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. Always attach plug to the appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS



Servicing should be performed by an authorized service representative.

1 Safety Instructions







Read carefully before using and be sure to follow the instructions.

- * The precautions described below are intended to protect the user and other individuals from physical harm and to safeguard against damage to property. Be sure to follow the instructions since they are important safeguards.
- * Do not remove the safety instructions seal attached to the product.













Safety instructions are classified according to the level of harm and damage caused by improper use as shown below.

	This indicates "There is a possibility of death or serious injury" ¹ when unit is improperly handled by the user.
Warning	
	This indicates "There is a possibility of injury" ² or damage to property" ³ when the unit is improperly handled by the user.
Caution	
<p>*1: "Serious injury" is defined here as a medical condition such as loss of sight, injuries, burns (high-temperature or low-temperature burns), electric shocks, broken bones or poisoning which will have aftereffects and/or which will require hospitalization or long-term outpatient care.</p> <p>*2: "Injury" is defined here as a physical injury, a scald or an electric shock which will not require hospital treatment or long-term outpatient care.</p> <p>*3: "Damage to property" is defined here as damage extending to buildings, household effects, domestic animals, pets, etc.</p>	

Description of symbols used

	The  symbol indicates a warning or caution. The specific details of the warning or caution are indicated inside the symbol or in a picture or text near the symbol.
Caution	
	The  symbol indicates an action which is prohibited. The specific details of prohibited matters are indicated inside the symbol or in a picture or text near the symbol.
Prohibition	
	The  symbol indicates an action or instruction to be taken. The specific details of instructed matters are indicated inside the symbol or in a picture or text near the symbol.
Direction	

Warning

	Do not modify. Do not allow anyone other than a repair technician to disassemble or repair the product. This is to avoid fire, electric shock, or injuries.
	Only use with AC 220-230V. Using the product at any other voltage may result in fire or electric shock.
	Use an AC outlet of 7A or higher exclusively for the product. Connecting other instruments with the same AC outlet may cause the branch socket to overheat, resulting in fire.
	Do not use a damaged power cord, and do not damage the power cord. (Protect the power cord. Do not use force, place near a high humidity area, pull, twist, bundle, place something heavy on top, or tuck.) This is to avoid fire or electric shock.
	If dust collects on the plug for AC outlet, completely wipe off the dust. This is to avoid fire.
	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
	Firmly insert the plug into an AC outlet. This is to avoid electric shock, shorting, smoke, or fire.
	Do not use the product if the plug in the AC outlet is damaged or loose. This is to avoid electric shock, shorting, or fire.
	Do not plug or unplug with wet hands. This is to avoid electric shock or injuries.
	Do not touch the unit with wet hand.
	Do not allow children to use the appliance by themselves and do not put within reach of infants or toddlers. Failing to do so may result in burns, electric shock, or injury.
	Do not use for deep-frying. This is to avoid fire.



Warning



Never immerse the unit in water or other liquid.

Do not submerge the heater unit in water or pour water on it.

This is to avoid shorting, electric shock, or malfunction.



This appliance is not intended for use by persons with physical difficulties or lack of experience and knowledge-unless they have been given supervision or instruction concerning to the use of the appliance by a person responsible for his/her safety.

Unsupervised use may result in burn, electric shock, or injury.



Stop using the product immediately in the event of trouble.

Continued use in anything but proper working order may result in fire, electrical shock, or injuries.

(Examples of trouble)

- The power cord or plug becomes abnormally hot.
- When the power cord is moved, power is supplied at some moments and not supplied at other moments.
- When the product is different than usual, such as it becomes abnormally hot or there is the smell of something burning.
- Other troubles

Immediately unplug the power cord from the AC outlet and contact the place of purchase for inspection and servicing.



Caution



Unplug the power plug.

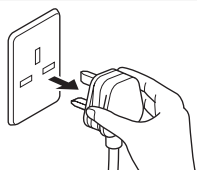
Leave unplugged when not in use.

This is to avoid injuries, scalds, electric shock, or fire caused by a short-circuit.



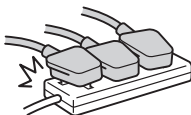
Be sure to firmly hold the plug when removing it from the AC outlet.

This is to avoid electric shock, shorting, or fire.



Do not use multiple outlet receptacles.

This is to avoid fire.



Do not use this product for any purpose other than cooking.

This is to avoid fire.



Do not use near a wall or furniture.

Steam or heat may damage the wall or furniture and cause discoloration or deformation. This may also cause problems or fire.



Do not use the product in the following locations.

- Table, wagon, or coverings (such as those made of vinyl) vulnerable to heat
- Newspaper or other paper
- Tatami or carpet
- Unstable surface
- Near water
- Near curtains
- Near fire
- Any place that cannot support the main unit guard when it is standing on its legs (such as the burner rings of a stove)

Failure to do so may cause fire, electric shock, problems, discoloration, or marks.



Remove foreign objects and stains before use.

If the product is used while the heater, heat insulating board, the bottom of the deep pan or one of the plates (optional accessory), or the heat-sensing rod is contaminated with foreign matter or dirty, this may cause the product or one of the aforementioned items to heat excessively, possibly resulting in scorching of the table on which the product is placed or damage to the product.



Do not leave the product unattended during use.

This is to avoid fire caused by cooking.



Never supply power to the product without first setting the deep pan or a plate (optional accessory) in place in the product.

This is to avoid scalds or fire.

1 Safety Instructions



Caution



Do not apply heat directly to food in can or bottle.
This is to avoid the container becoming ruptured or red hot, which may cause scalds or injuries.



Do not place anything (such as a pot or tea kettle) other than the included deep pan or a plate (optional accessory) on the plate heater.
This is to avoid fire, electric shock, or malfunction.



If you put the lid on the deep pan and then boil water or soup stock, be careful that the content does not boil over.
This is to avoid electric shock, shorting, fire, scalds, or malfunction.



When opening the lid, be careful with any steam coming out.
This is to avoid scalds.



When heating liquids (water, stocks, or soups), stir the liquid well before turning on the heat.
Not doing so could cause the liquid to boil suddenly, possibly causing splattering, burns, or injury.



Do not touch or contact

Do not touch hot surfaces, such as the lid, the deep pan, a plate (optional accessory), the heater, or the heat-sensing rod, while the product is in use or before it has cooled down sufficiently after use.
This is to avoid scalds. Because the handles of the lid and deep pan are very hot, do not touch them with bare hands.



After heating for a long time, do not touch the lid handle with bare hands.
The resin portion becomes hot and may cause scalds.



Do not attempt to replace or to remove the deep pan or a plate (optional accessory) while in use.
This is to avoid scalds.



Do not remove the deep pan, plate (optional accessory), water-holding plate (optional accessory), or water-holding plate cover (optional accessory) from the product when it is still hot or with the power cord connected.
This is to avoid scalds or fire.



The appliance is not intended to be operated by means of an external timer or separate remote-control system.



When removing the deep pan from a gas stove, always use oven mitts.
This is to avoid scalds which may be caused by hot handles.



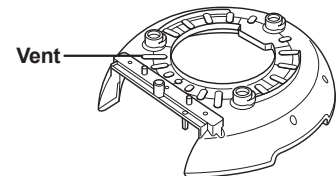
Do not heat the deep pan on a gas stove for more than 10 minutes. Do not use a gas stove to cook anything in the deep pan other than broth-based dishes.
Extended periods of heating may cause the handles of the deep pan to become hot and may cause burn injuries or warping of the deep pan.



Clean after the main unit has cooled down.
This is to avoid scalds caused by touching a hot surface.



Do not block the vent of the main unit guard.
Doing so may cause fires or damage the product.



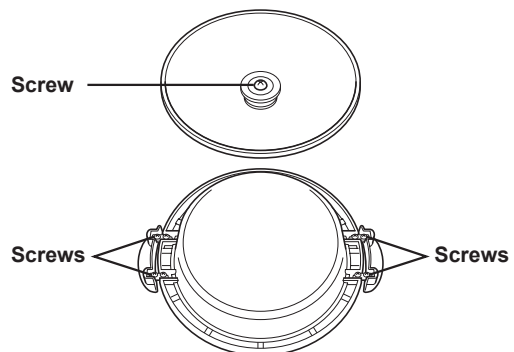
Do not apply excessive force to the safety bracket or alter its shape.
Doing so may cause fires or damage the product.



Do not leave food or moisture in the product for a long time.
The deep pan and plates may corrode and the non-stick coating may peel.



Tighten the screws under the handles of the deep pan, plate (optional accessory), or lid if any of these handles becomes loose.
If you use them with loose handles, the handles may come off causing scalds or injuries.



Do not use the product if the heat insulating board has lost its gloss or is discolored.
This may cause excessive heat, burn to table, or malfunction. Replace it immediately.



Household use only.
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

These safety instructions will allow the electric skillet to be used for many years.

- **Do not subject the temperature controller to shocks.**

Dropping or hitting it with another object may cause malfunction.

- **Do not place the main unit guard, heater unit, or plate (optional accessory) on a gas stove.**

The main unit may burn and the plate may become deformed, causing malfunction.

- **When cooking a dish other than stew, do not use the deep pan on a gas stove.**

Preparing fried food using the deep pan placed on a gas stove will cause the deep pan to become very hot and deformed.

- **Do not place the main unit guard, heater unit, deep pan, or plate (optional accessory) on an induction heating element or similar cooking surface.**

Doing so may cause the main unit guard or heater unit to burn, or cause the deep pan or plate to deform and become damaged.

- **Do not place the deep pan on a gas stove without any food in it.**

The non-stick coating may become damaged or deformed, rendering it unsuitable for use.

- **Do not use the product to cook while any combination of the deep pan and plates (optional accessory) are stacked on top of one another, regardless of whether two or three cooking surfaces have been stacked.**

This may cause malfunction or the temperature may not rise.

- **Do not use a metal spatula or knife.**

The non-stick coating may become damaged or corrode.

- **Do not allow the deep pan or a plate (optional accessory) to come into contact with the main unit guard when the cooking surface is hot.**

The heat may cause deformation of the main unit.

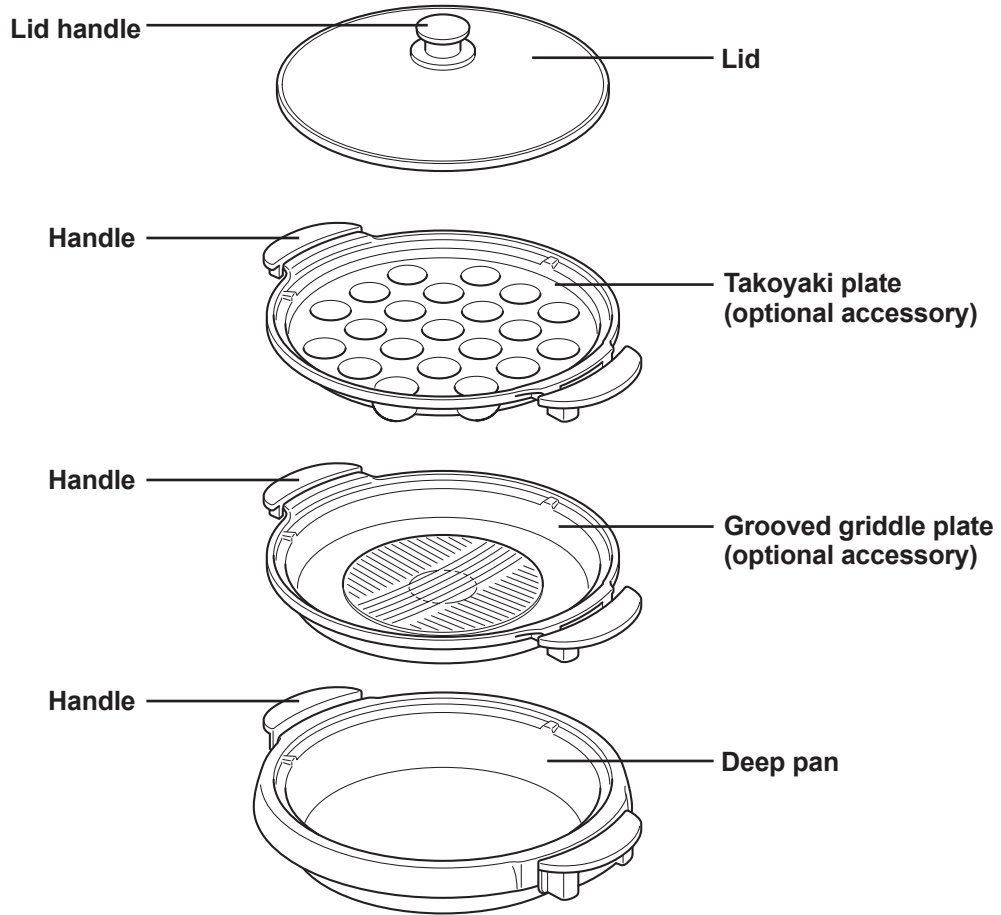
- **When the lid is still hot, do not place it on vinyl fabric or table.**

It may leave marks on the surface.

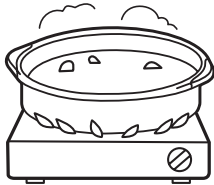
- **To prevent the lid from cracking, do not perform the following tasks.**

- Do not apply heat partially.
- Do not use direct fire.
- Do not use when the lid is not fully in place.
- Do not hit with strong force.
- Do not cool rapidly.
- Do not use scouring powder or metal scourer when cleaning.
- Do not tighten screws on the lid handle beyond what is necessary.

2 Parts



When in a hurry, use a gas stove to speed heating.

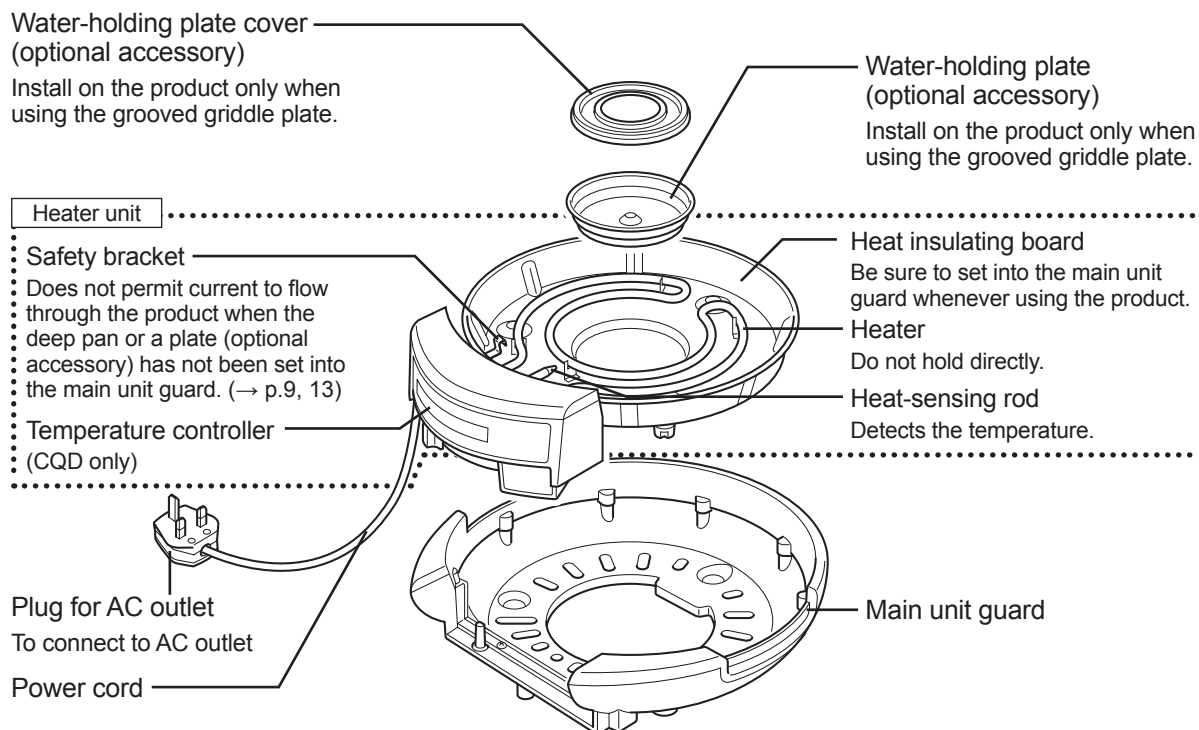


Caution

- Always place the deep pan in the center of the gas stove.
- Do not heat the deep pan when empty.
- Adjust fire so that the flame does not reach the handles. This is to avoid damage.
- Because the handles will become hot, do not hold them directly with bare hands. Always use oven mitts.
- Do not heat the deep pan on a gas stove for more than 10 minutes. Extended period of heating makes the handles of the deep pan hot and dangerous.
- Make sure the lid is set completely in place.

Caution

- Do not move the deep pan or a plate (optional accessory) while it is in use or immediately after use. This is to avoid scalds.
- The deep pan and plates (optional accessory) cannot be used with induction heating devices.
- The lid is exclusively for the deep pan. Do not use the lid on the grooved griddle plate or the takoyaki plate.

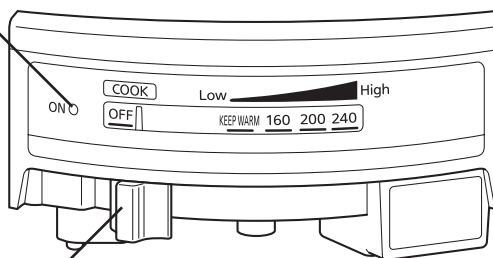


Display unit

Light

The light is on when the temperature is being adjusted, and off when the preset temperature is reached. The light may go on or off depending on the temperature control of the cooking operation.

Temperature control lever



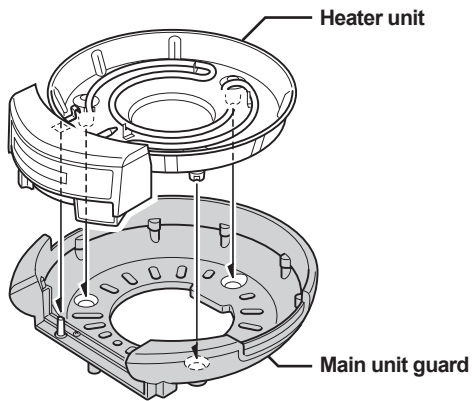
When using the product for the first time or after the product has been stored for a while

- 1** Remove it from the box, and then remove its packing material and cushioning material.

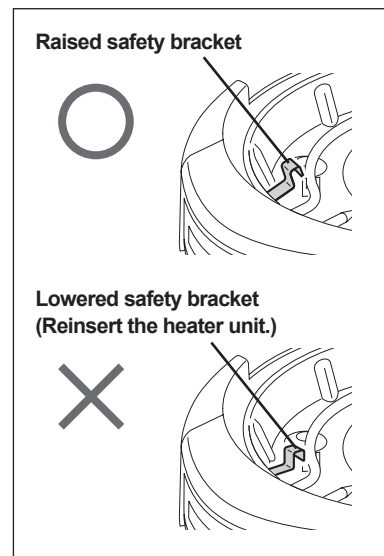
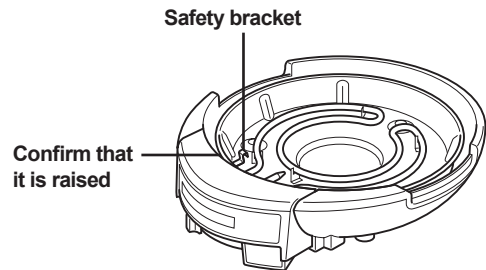
- 2** Clean the lid, the deep pan, and plates (optional accessory) with water. (→ p.18)
When cleaning the bottom of the plate for the first time, there may be some coating there, so use a paper napkin etc to wipe it off.

3 How to use [When cooking with the deep pan or takoyaki plate (optional accessory) installed]

1 Set the heater unit into the main unit guard.



2 Confirm that the safety bracket is raised.

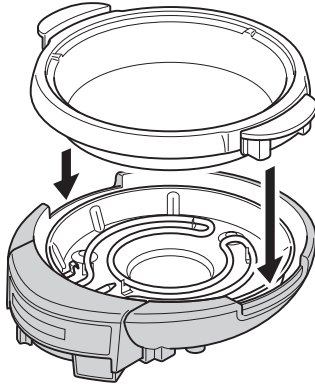


Check when setting

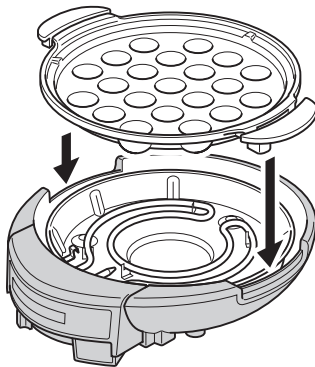
- Before inserting the deep pan or plate (optional accessory), be sure to check that the heater unit has been inserted.
- Check that the heater unit plus the deep pan or plate (optional accessory) are not offset from their proper positions. If any of these are misaligned, current will not flow through the product, because the safety bracket will not operate normally.

3 Insert the deep pan or the takoyaki plate (optional accessory).

[When the deep pan is used]



[When the takoyaki plate (optional accessory) is used]



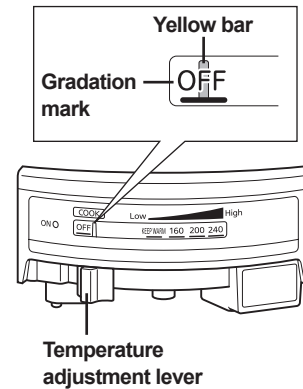
Before cooking

If cooking anything other than a broth-based dish, be sure to spread a thin layer of vegetable oil over the entire surface of the deep pan or plate (optional accessory).

Caution

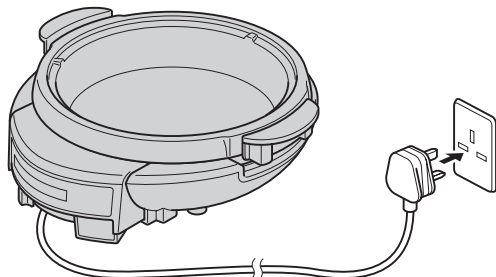
- Cleanly remove any water droplets or foreign matter from the reverse side of the deep pan or plate (optional accessory), heater, heat-sensing rod, or heat insulating board. Failure to do so could cause scorching or fires.
- Do not set the water-holding plate (optional accessory) into the product when cooking with the deep pan or takoyaki plate (optional accessory) inserted. Doing so could damage the product.

4 Confirm that the temperature adjustment lever is toggled to the left end and that the yellow bar has reached the “OFF” position.



3 How to use [When cooking with the deep pan or takoyaki plate (optional accessory) installed]

5 Insert the plug into an AC outlet.



6 Adjust the yellow bar to the intended gradation mark, depending on the food being prepared, using the temperature adjustment lever. Once the deep pan or plate (optional accessory) has heated up, begin cooking.

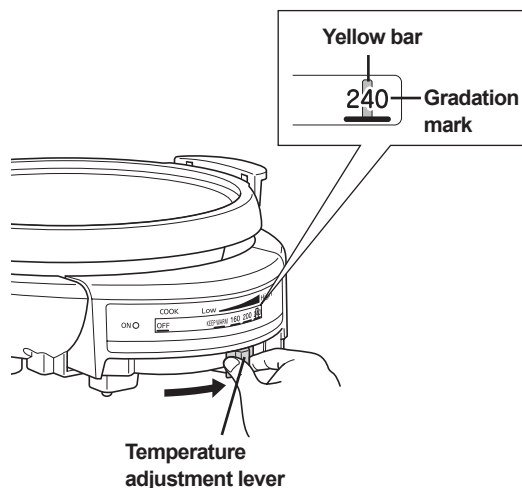
It takes approximately 20 minutes to reach the desired temperature (if the lid is not used).

[The first time power is supplied]

There may be smoke or smell of resin, but it will become less noticeable with use.

[When cooking stew]

When the water or soup stock boils, remove the lid, add ingredients, and then cook.



Light and sound during operation

- The light may go on or off depending on the temperature control of the cooking operation.
- The clicking sound is caused by the plate heater's thermal expansion; it is not a malfunction.

To avoid burned food

Remove any burned residue while cooking.

To keep warm

Move the yellow bar to the "KEEP WARM" marking. Note that keeping prepared food warm for long periods will dry it out and harm its flavor.

Takoyaki should be made with bamboo skewers.

The use of metal skewers or other implements may scratch the plate.

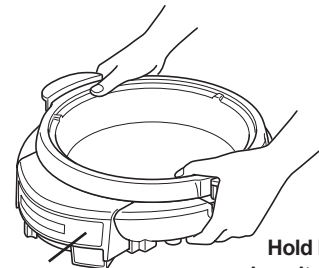
Temperature guideline

Cooking example		Indication
Deep pan	Teppanyaki (iron griddle-style dishes), stir-fried vegetables, fried rice	240
	Potstickers, okonomiyaki (savory Japanese pancakes), stir-fried noodles, fish meunière, Salisbury steak (lower temperature during cooking)	200
	Fried eggs, crêpe-thin omelets, pancakes, crêpes, French toast	160
Takoyaki plate (optional accessory)	Takoyaki	240
	Gambas al ajillo (Spanish shrimp in garlic-oil sauce)	KEEP WARM to 160*
To keep warm		KEEP WARM

- * When using the takoyaki plate for Gambas al Ajillo (Spanish-style Garlic Shrimp) or similar dishes (food stewed in oil), completely wipe off any moisture on the food, place it on the plate at the same time as the oil and cook it with the temperature adjustment lever set between KEEP WARM and 160.
- The indication is a rough temperature guide.
 - The warming temperature is approximately 70 °C to 90 °C.

Caution

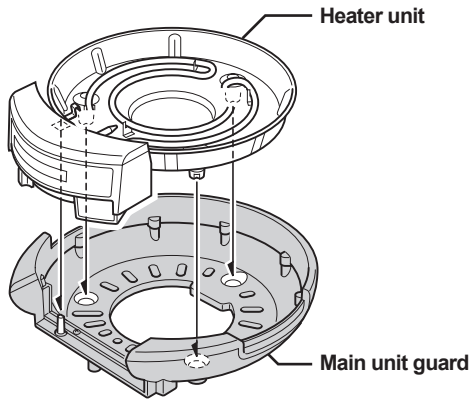
- Do not switch out or remove the deep pan or the plate (optional accessory) while cooking. Doing so may cause burn injuries.
- Wait until the deep pan or plate (optional accessory) and the heater unit have cooled down before attempting to hold or carry the product. Do not hold onto the temperature controller. If the product is held by the temperature controller, it may become unfastened from the main unit guard, allowing the latter to fall.



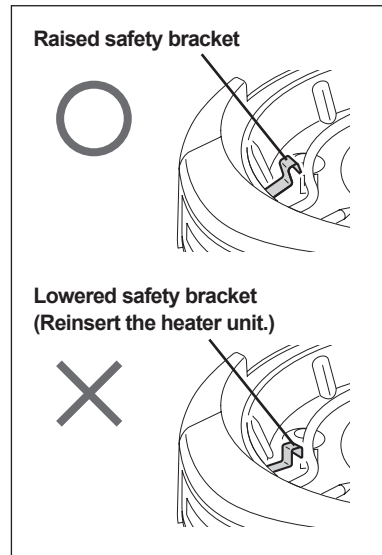
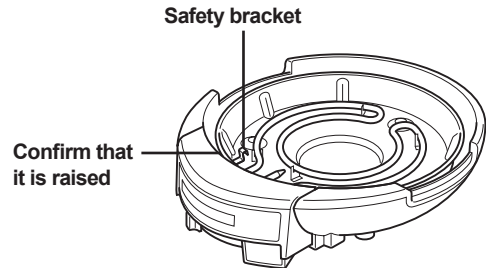
- Do not put a lid over the takoyaki plate (optional accessory). If a lid is placed on top during cooking, water condensed on the bottom of the lid may drip onto the heated plate when the lid is removed and cause splattering of oil and water, resulting in burn injuries. Additionally, a lid may cause the takoyaki plate's temperature to rise, leading to a risk of fire.
- When using the takoyaki plate for Gambas al Ajillo (Spanish-style Garlic Shrimp) or similar dishes (food stewed in oil), completely wipe off any moisture on the food, place it on the plate at the same time as the oil and cook it with the temperature adjustment lever set between KEEP WARM and 160. If the oil and food is cooked too long at 160, the oil may splatter or the food may fly. Adjust the temperature appropriately while cooking.

4 How to use [When grilling with the grooved griddle plate (optional accessory) inserted]

1 Set the heater unit into the main unit guard.

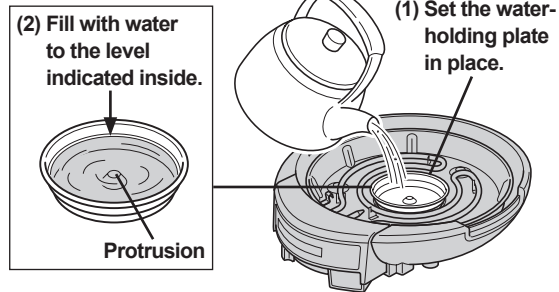


2 Confirm that the safety bracket is raised.



- 3** Insert the water-holding plate (optional accessory), and fill with water to the level indicated on the interior of the water-holding plate.

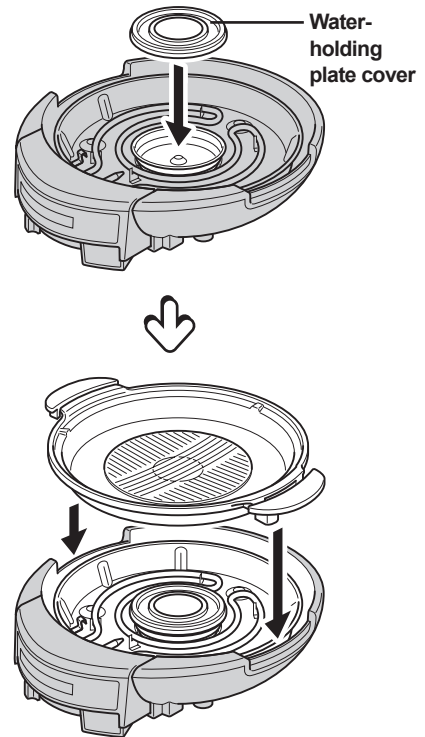
Interior of the water-holding plate



Check when setting

- Before inserting the plate (optional accessory), be sure to check that the heater unit has already been installed.
- Be sure to install the water-holding plate (optional accessory) and water-holding plate cover (optional accessory).
- Be sure to add water to the water-holding plate (optional accessory).
- Confirm that neither the heater unit nor the plate (optional accessory) are misaligned. If either is not installed properly, current will not flow through the product, because the safety bracket will not operate normally.

- 4** Place the water-holding plate cover (optional accessory) and set it into position. Set the grooved griddle plate (optional accessory) into position.

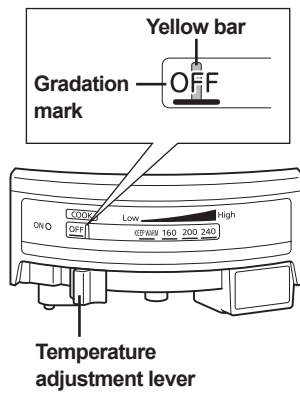


Before cooking

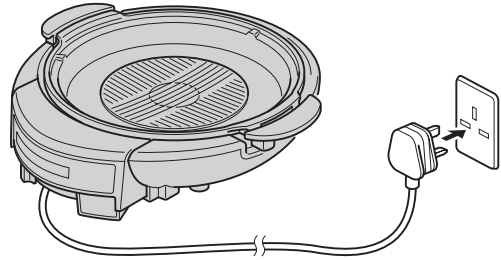
If cooking anything other than a broth-based dish, be sure to spread a thin layer of vegetable oil over the entire surface of the deep pan or plate (optional accessory).

4 How to use [When grilling with the grooved griddle plate (optional accessory) inserted]

5 Confirm that the temperature adjustment lever is toggled to the left end and that the yellow bar has reached the “OFF” position.



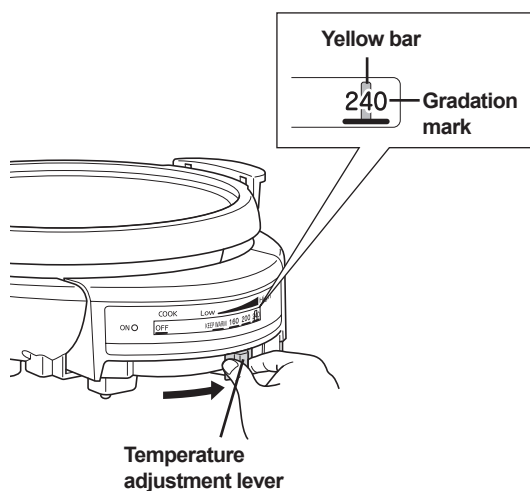
6 Insert the plug into an AC outlet.



7 Adjust the yellow bar to the intended gradation mark, depending on the food being prepared, using the temperature adjustment lever. Once the plate (optional accessory) has heated up, begin cooking.

It takes approximately 20 minutes to reach the desired temperature (if the lid is not used).

[The first time power is supplied]
There may be smoke or smell of resin, but it will become less noticeable with use.

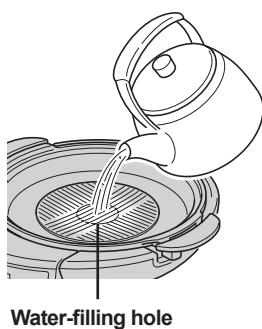


To avoid burned food

Remove any burned residue while cooking.

When the water level in the water-holding plate has gone down

Slowly add water through the water-filling hole of the grooved griddle plate until the protrusion in the middle of the water-holding plate is covered. (Be careful, as there will be steam.) (→ p.14)



Light and sound during operation

- The light may go on or off depending on the temperature control of the cooking operation.
- The clicking sound is caused by the plate heater's thermal expansion; it is not a malfunction.

To keep warm

Move the yellow bar to the "KEEP WARM" marking. Note that keeping prepared food warm for long periods will dry it out and harm its flavor.

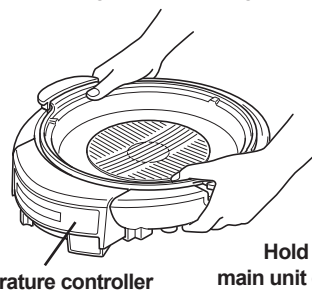
Temperature guideline

Cooking example	Indication
Steak, barbecued meat	240
To keep warm	KEEP WARM

- * The indication is a rough temperature guide.
- * The warming temperature is approximately 70 °C to 90 °C.

Caution

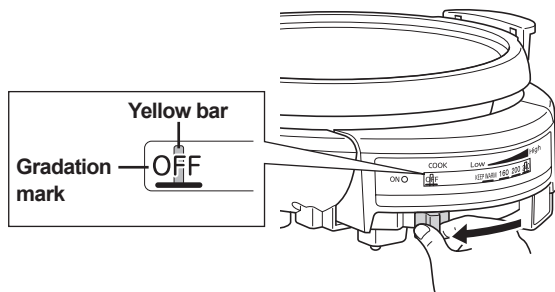
- Cleanly remove any water droplets or foreign matter from the heater, heat-sensing rod, insulating board, or the reverse side of the plate (optional accessory). Failure to do so could cause scorching or fires.
- Failure to add water to the water-holding plate (optional accessory) may cause excessive heating, resulting in warping, discoloration, damage, or fire.
- Do not add water past the level indicated on the inside of the water-holding plate (optional accessory). Doing so could cause water to overflow onto the heat insulating board, possibly resulting in stains that cannot be cleaned and failure of the product to cook properly.
- Do not switch out or remove the plate (optional accessory) while cooking. Doing so may cause burn injuries.
- Wait until the plate (optional accessory) and the heater unit have cooled down before attempting to hold or carry the product. Do not hold onto the temperature controller. If the product is held by the temperature controller, it may become unfastened from the main unit guard, allowing the latter to fall.



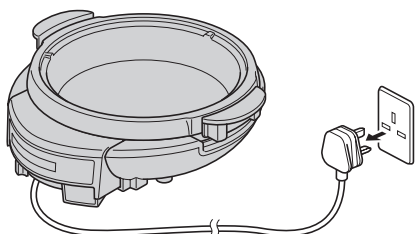
- Do not place the lid on the grooved griddle plate. The handle will get hot, which may cause burns.

5 After use

- 1 Move the temperature adjustment lever to the left end, and line the yellow bar up with the "OFF" marking.



- 2 Disconnect the plug from the AC outlet.

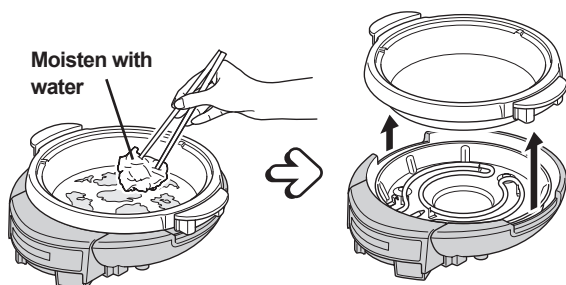


Do not leave anything in the plate or deep pan.

This may cause the non-stick coating to peel. Therefore, always wipe off burnt residue or seasoning, then start cleaning. (→ p.18)

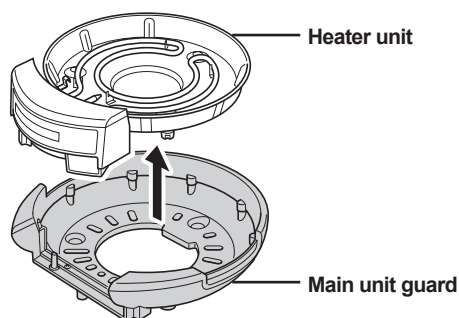
- 3 Allow the deep pan or plate (optional accessory) to cool off slightly. While still warm, wipe away any scorched-on bits, seasonings, or other grime from the cooking surface with a soft paper napkin or similar implement. Once the product has cooled down further, remove the deep pan or plate from the main unit.

* After cooking stew, discard any sauce left first, and then carry out the step 3.



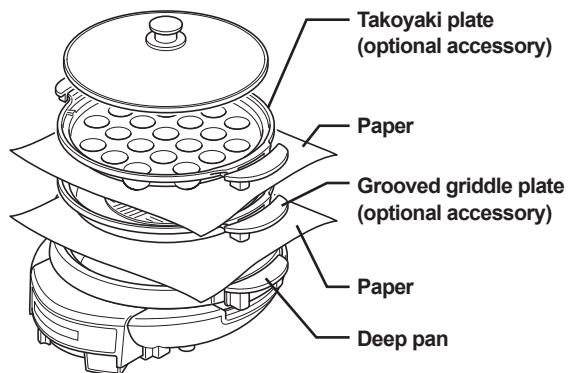
- 4 Once the heater has sufficiently cooled, remove the heater unit.

Press down on the main unit guard and remove it by pulling it upward while continuing to press down. (For care and maintenance, → p.18.)



How to store

- After cleaning, store them in the original box. The storage instructions can be found on the box.
- If not storing the product in the box in which it came, stack the following parts on top of the main unit in the order given: deep pan, grooved griddle plate (optional accessory), takoyaki plate (optional accessory). Stack paper or similar material between the deep pan and both plates (optional accessory) to protect them during storage. Stacking these items directly on top one another may scratch the fluororesin coatings or black heat-absorbing treatments on their surfaces.



Caution

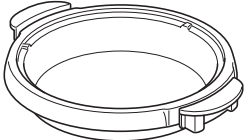
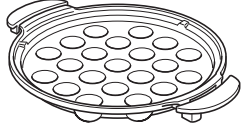
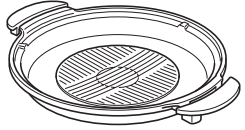
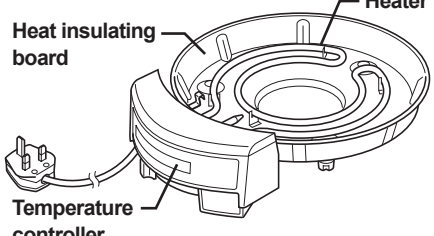
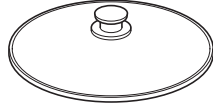
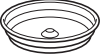

- Do not touch the deep pan, plates (optional accessory), heater, or heat insulating board until they have sufficiently cooled. Touching any of these items before they are cooled may cause burn injuries.
- Remove the heater unit with an upward-moving motion. Doing otherwise may damage or break the unit.

6 Cleaning

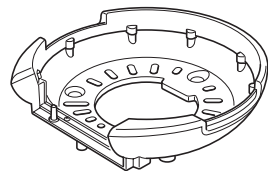
Any other servicing should be performed by an authorized service representative.

- ◆ Unplug the power cord and allow the product to cool down before cleaning.
- ◆ For detergents, use only those developed for kitchen use (dishes and cooking utensils).
- ◆ Only use clean soft materials such as cloth or sponge.

Parts to be cleaned whenever they are used

<p>Deep pan</p>  <p>Takoyaki plate (optional accessory)</p>  <p>Grooved griddle plate (optional accessory)</p> 	<ol style="list-style-type: none"> ❶ If stain is found, place the plate or deep pan in warm water (for about one hour). ❷ Use a sponge moistened with detergent diluted with water or warm water to clean. Then, rinse with water. ❸ Use a dry cloth to wipe off water and make them dry. When cleaning the bottom of the plate or deep pan for the first time, there may be some coating there, so use a paper napkin etc to wipe it off. 	<p>Caution</p> <ul style="list-style-type: none"> ● Do not use harmful materials such as thinner, cleanser, bleach, metal scrubber, nylon scrubber, and chemically treated wiping cloths. ● Do not put in the dishwasher or dish dryer, or use boiling water. ● Do not rub the plate or deep pan excessively. ● When cleaning the product with detergent, use a synthetic kitchen detergent (formulated for dishware, pots, and pans), and rinse thoroughly. * Detergent not rinsed from the product may cause resin and other materials to deteriorate or discolor. ● Do not submerge the heater unit in water or pour water on it.
<p>Heater unit</p> 	<ol style="list-style-type: none"> ❶ To wipe down the heat insulating board, use a cloth soaked in detergent diluted in warm water and then wrung out thoroughly. Use a dry cloth to wipe down the heater and temperature controller. ❷ Wipe away any detergent residue with a dry cloth. 	
<p>Lid</p>  <p>Water-holding plate (optional accessory)</p>  <p>Water-holding plate cover (optional accessory)</p> 	<ol style="list-style-type: none"> ❶ Use a sponge moistened with detergent diluted with water or warm water to clean. Then, rinse with water. ❷ Use a dry cloth to dry. 	

Places to be cleaned whenever they become dirty

<p>Main unit guard</p> 	<ol style="list-style-type: none"> ❶ Use a sponge moistened with detergent diluted with water or warm water to clean. Then, rinse with water. ❷ Use a dry cloth to wipe off water and make them dry. 	<p>Caution</p> <ul style="list-style-type: none"> ● Do not rub the seal or printed area on the main unit with force.
<p>Power cord</p>	<p>Use a dry cloth to wipe.</p>	

7 Troubleshooting

Check the following before asking for a repair.

When	Check	Action	Reference page
The deep pan or a plate (optional accessory) fails to heat up.	▶ Is the power cord plugged into an AC outlet?	▶ Firmly insert the plug into an AC outlet.	▶ 11•15
	▶ Is the product connected to a multi-plug outlet?	▶ Use an AC outlet of 7A exclusively for the product.	▶ 3•4
	▶ Is the yellow bar in the "OFF" position?	▶ Adjust the yellow bar to the appropriate gradation mark, depending on the dish being prepared.	▶ 10•11 15•16
	▶ Is the deep pan or one of the plates (optional accessory) wobbly or leaning?	▶ Carefully set the deep pan or plate (optional accessory) in position.	▶ 9•10 13•14
	▶ Is there any foreign matter stuck to the bottom of the deep pan or plate (optional accessory) or to the heater?	▶ Remove the foreign object.	▶ 12•16
Cooked food is badly burnt.	▶ Has the surface of the deep pan or plate (optional accessory) been sufficiently cleaned? Is there any food still left?	▶ Clean them.	▶ 18
	▶ Has the non-stick coating peeled off? This may cause burnt food.	▶ Even if the non-stick coating has peeled off, there is no harm to human body and no problem to the quality of the product. However, if you are concerned, contact the Tiger product retailer where you purchased the product.	▶ 5•20
There is smoke and smell.	▶ Have the packing material and cushioning material been removed?	▶ Always remove them before use.	▶ 8
When the grooved griddle plate (optional accessory) is being used, smoke is produced or there is a burning smell.	▶ Have the water-holding plate (optional accessory) and the water-holding plate cover (optional accessory) been set in place, and have they been filled with water? ▶ Has the water evaporated?	▶ Set the water-holding plate (optional accessory) and the water-holding plate cover (optional accessory) in place, and fill with water. Pour in more water if the water level goes down during cooking.	▶ 14•16

When	Reason
There are marks (cracks) in the resin areas of the lid handle.	▶ They are formed during resin molding, and does not pose any problem to the quality of the product.
Some of the plastic areas show lines or waves.	▶ They are formed during resin molding, and does not pose any problem to the quality of the product.
The color of the deep pan or of one of the plates (optional accessory) becomes uneven, or the piece becomes discolored.	▶ After a long period of use, oil from foods that are prepared with the product may cause discoloration of the deep pan or plate (optional accessory), but their functional qualities remain unaffected.
The bottom of the deep pan or of one of the plates (optional accessory) becomes scratched.	▶ The coatings on the bottoms of the deep pan and the plates (optional accessory) may become scratched when these pieces are attached to, or removed from, the rest of the product, but the pieces' functional qualities remain unaffected.

When	Reason
The non-stick coating has peeled off.	▶ Food leftover or simply normal use may cause the non-stick coating to peel off. This does not pose any harm to human body and no problem to the quality of the product. However, if you are concerned, or if there is deformation or corrosion problem, contact the Tiger product retailer where you purchased the product.
The end of the heat-sensing rod appears scorched.	▶ The piece is blackened because it has been welded, but this does not affect the piece's functional qualities.
There is smoke and smell.	▶ During initial use, there may be smoke or smell of resin, but they'll become less noticeable with use.
During use, the light is on but the temperature does not rise.	▶ This may be a malfunction. Contact the Tiger product retailer where you purchased the product for repair.
During use, the light is off.	▶ During use, the light may go on or off according to the temperature control.
"Boom" or clicking sound can be heard during the operation.	▶ The sound is the result of power supplied to the plate heater or thermal expansion of the plate heater. This is not a malfunction.
The power cord is hot.	▶ Because the product consumes a lot of power, the power cord can become hot. This is not a malfunction.
Attempt to tighten the handle's screw still results in loose screw.	▶ Contact the Tiger product retailer where you purchased the product.

Purchasing consumables and optional accessories

These items can be purchased from the Tiger product retailer where you purchased the product.

Deep pan

Lid

Water-holding plate (optional accessory)

Grooved griddle plate (optional accessory)

Water-holding plate cover (optional accessory)

Takoyaki plate (optional accessory)

Resin parts (when they become worn out)

Resin parts in the lid handle, etc. that come into contact with heat or steam may become worn out in use.

Specifications

Power	220-230V 50/60Hz	
Power consumption (W)	1200-1312	
Temperature control range *1 (°C)	KEEP WARM to 240	
Heater	Sheath heater	
External dimensions*2 (cm)	Width	40.2
	Depth	43.2
	Height	18.8
Deep pan	Depth *1 (cm)	6.9
	Full capacity *1 (L)	5.0
Mass *1 (kg)	4.5	
Cord length *1 (m)	1.8	

*1: Approximate value



*2: External dimensions are approximate values obtained when the deep pan is set and the lid is closed.

1 安全須知




在使用前請仔細閱讀並嚴格遵守

- * 此注意項目為事前防止對使用人及他人造成危險或財產損害所標示，內容攸關於安全性的問題，請務必遵守。
- * 貼在本體上的注意貼紙請勿撕下。

以下標示是防止疏忽注意事項並將其誤用時所產生的危險與損害的程度區分。

	表示「誤用時可能導致使用人死亡或受傷」的內容
警告	
	表示「誤用時可能導致使用人受傷害或物體損害」的內容
注意	
*1: 重傷是指失明、負傷、灼傷(高溫·低溫)、觸電、骨折、中毒等所遺留後遺症狀，以及須住院治療或須長期至醫院檢查的情況。	
*2: 傷害是指必須住院治療或須長期至醫院檢查的負傷及灼傷、觸電等情況。	
*3: 物體損害是指房屋、家產及家畜、寵物等擴大損害的情況。	

記號說明

	△ 記號代表警告、注意。具體的注意事項會標示在記號中或在附近以圖文標註。
注意	
	⊘ 記號代表此行為是禁止的。具體的禁止事項會標示在記號中或在附近以圖文標註。
禁止	
	● 記號代表此行為請務必實行。具體的指示事項會標示在記號中或在附近以圖文標註。
指示	

警告

	請勿改造。 請勿讓非技術人員分解或修理。 以免造成火災、觸電、受傷。	禁止分解
	請勿使用交流 220-230V 以外的電壓。 此產品使用在其他任何電壓下可能造成火災和觸電。	
	此產品請單獨使用在 7A 以上的電源插座。 如與其他電器並用電源插座，可能造成插座過熱導致火災。	
	請勿使用破損電源線，並且不要讓電源線破損。 (保護電源線，請勿施以外力、放置於高溫處、拉扯、扭轉、束起、承載重物、夾住等) 以避免火災或觸電。	
	若插頭上有灰塵附著，請仔細清除。 以免引起火災。	
	若電源線損壞時，必須由製造商、其服務處或具有相關資格的人員加以更換以避免危險。	
	請將插頭確實插緊插座。 以免引起觸電、短路、冒煙或起火。	
	插頭及插座如有損傷，請勿使用損壞的電源線或是鬆脫插不牢的插座。 以免引起觸電、短路或火災。	
	手濕請勿插／拔插頭。 以免引起觸電或受傷。	
請勿用濕手觸碰		
	孩童應受監護，以確保孩童不嬉玩電器。 以免引起燒燙傷、觸電或受傷。	
	請勿油炸料理。 以免引起火災。	
	請勿將電熱底座浸泡在水中或用水澆淋。 以免引起短路、觸電或故障。	
請勿沾濕		

警告



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。



當產品異常時，請立即停止使用。若繼續使用，可能造成火災、觸電或受傷。

(異常範例)

- 電源線或插頭異常發熱。
- 拔除電源後仍然有間歇供電的狀況。
- 溫度異常過高或有焦味。
- 其他異常與故障。

請立即拔下電源插頭並聯絡購買店家進行檢修。

注意



拔取插頭

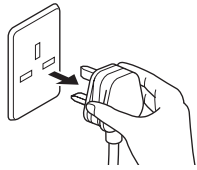
不使用時請將插頭拔下。

以免造成受傷、燒燙傷、觸電或短路引起的火災。



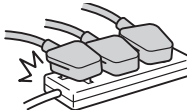
拔下插頭時，請確實握緊插頭拔出。

以免造成觸電、短路或火災。



請勿在同一插座上同時插上數個插頭使用。

以免造成火災。



請勿將本產品使用於烹煮以外任何用途。以免造成火災。



請勿緊靠牆壁或傢俱。

蒸氣與高溫可能損害牆壁或傢俱導致掉色或變形，也可能引起產品故障或引起火災。



請勿在下列之處使用本產品：

- 不耐熱的桌子、推車或塑膠材質上
 - 報紙或其他紙類附近
 - 塌塌米或地毯上
 - 不平穩處
 - 容易被水濺及處
 - 窗簾附近
 - 火源附近
 - 支架無法支撐本產品處(如三腳火爐架)
- 以免造成火災、觸電、故障、退色或髒污。



使用前請清除異物與污漬。

使用時若淺盤、深鍋背面、加熱盤、遮熱板或感熱棒沾有異物或污漬，容易造成異常發熱，導致餐桌燒焦或故障等情形。



使用中請隨時注意。

以免烹煮造成火災。



請勿在未裝置好淺盤(另售)或深鍋的情況下進行通電。

以免造成燒燙傷或火災。



請勿將罐裝或瓶裝產品直接加熱。

以免因產品破裂或溫度過高導致燒燙傷等意外。



請勿在加熱盤上放置，淺盤(另售)或深鍋原產品配件以外的其他鍋具或盤子。

以免造成火災、觸電或故障。



當您將上蓋蓋上煮水或煮湯，請注意別讓水或湯沸騰後溢出。

以免造成觸電、短路、火災、燒燙傷或故障。



使用中打開上蓋時請小心蒸氣。

以免造成傷燙傷。

1 安全須知

⚠ 注意



加熱液體（水或高湯等）前，請先攪拌均勻。否則可能突沸，使烹煮中的食物噴濺，導致燙傷、受傷。



禁止觸碰

使用時和剛使用後，請勿觸摸高溫部分如上蓋、淺盤（另售）、深鍋、加熱盤或加熱棒等。

以免造成燒燙傷。由於上蓋的把手非常燙，請勿徒手觸摸。



長時間加熱後，請勿徒手觸碰上蓋把手。合成樹脂部分將會變得很燙，請勿觸摸以免造成燒燙傷。



使用中請勿放置淺盤或深鍋。同樣的，使用中也不可移開淺盤（另售）或深鍋。

以免造成燒燙傷。



鍋體溫度仍高或電源線尚未拔除時，請勿搬動淺盤（另售）、深鍋、盛水盤（另售）或盛水盤蓋（另售）。

以免造成燒燙傷或火災。



要將深鍋從瓦斯爐搬移時，請務必使用防熱手套。

請勿直接徒手觸摸高溫的把手以免造成燒燙傷。



深鍋請勿置於瓦斯爐上加熱超過 10 分鐘；烹煮火鍋以外的料理時請勿使用瓦斯爐。

長時間加熱會使深鍋的把手熱燙，可能導致變形或使人燙傷。



請待鍋體冷卻後再進行清潔。

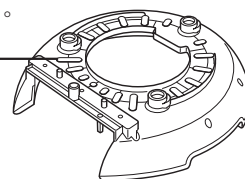
以免觸摸高溫部份而造成燒燙傷。



請勿阻塞本體護圈的排氣口。

以免造成火災或故障。

排氣口



請勿對安全鎖施加不當外力，使之變形。

否則可能發生火災或故障。



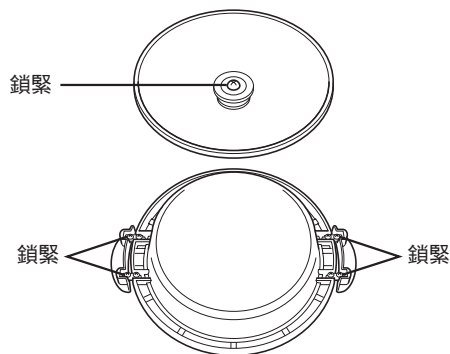
請勿以本產品長時間存放食物或湯汁。

可能造成深鍋及淺盤（另售）受侵蝕以及不沾塗層表面脫落。



深鍋、淺盤（另售）或上蓋的把手若有鬆動，請務必將把手背面的螺絲鎖緊。

如把手鬆脫可能造成燒燙傷或受傷。



如遮熱板掉色或失去光澤請勿繼續使用。

請立即更換以免造成過熱、燒到桌子或故障。



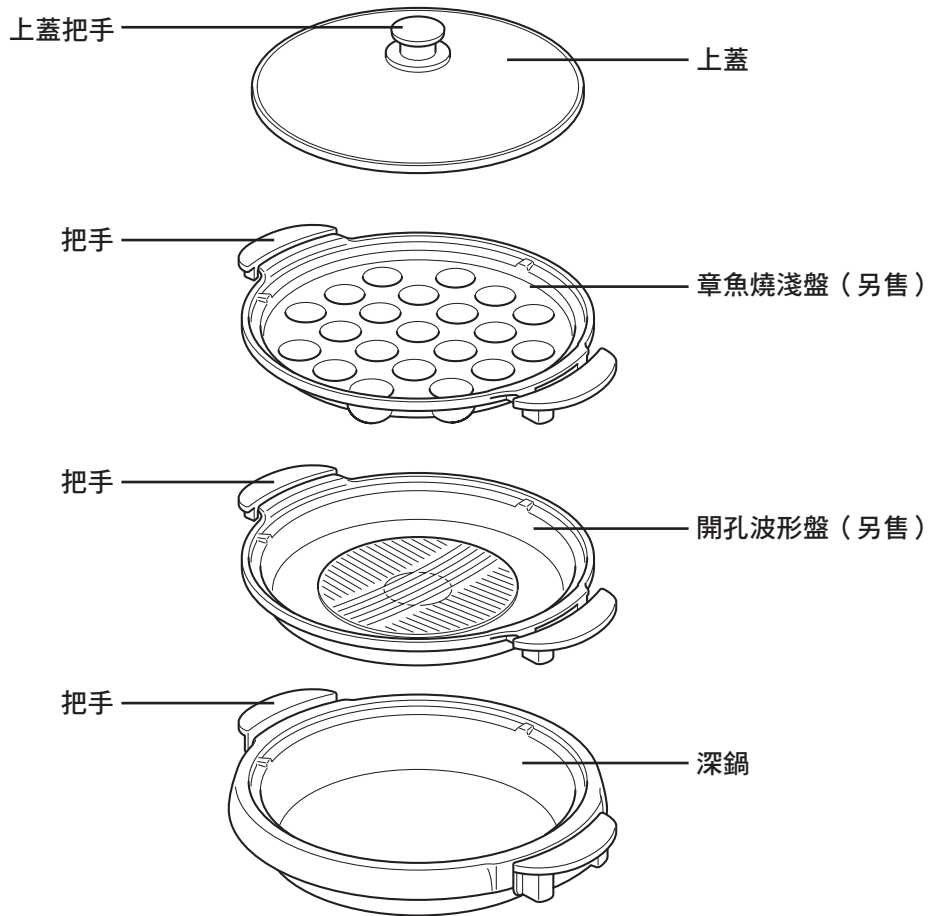
本電器用於家庭或類似場所，如下列所示。

- 商店、辦公室及其他工作環境之員工廚房區域。
- 農莊。
- 旅館、汽車旅館及其他居住型環境。
- 民宿型態之環境。

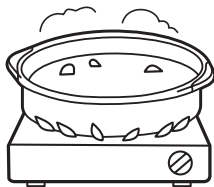
為能永續使用，請務必遵守

- 請勿敲擊溫度調節器。
掉落或施以重擊可能造成故障。
- 請勿將本體護圈、電熱底座或淺盤（另售）置於瓦斯爐上。
可能造成鍋本體燒熔及淺盤（另售）變形而導致故障。
- 請勿將本體護圈、電熱底座、深鍋或淺盤（另售）置於 IH 調理爐上。
否則可能造成本體護圈或電熱底座起火或深鍋、淺盤（另售）變形故障。
- 請勿空燒深鍋或淺盤。
否則容易造成深鍋加工表面或是把手部分發生損壞或變形。
- 使用時請勿將 2、3 個淺盤（另售）或深鍋重疊起來。
以免造成刮傷、故障或無法加溫。
- 請勿使用金屬製的刮刀或刀子。
以免造成塗層表面受損或侵蝕。
- 請勿以高溫的淺盤（另售）或深鍋直接接觸本體護圈。
高溫可能造成鍋本體變形。
- 上蓋溫度過高時，請勿置於塑膠製品或桌子等處。
以免造成表面燒痕。
- 上蓋是採用耐熱玻璃製，但為避免上蓋玻璃破裂損壞，請避免以下行為：
 - 請勿部份加熱上蓋。
 - 請勿將上蓋直接接觸火源。
 - 上蓋未蓋妥時請勿使用本產品。
 - 請勿重擊上蓋。
 - 上蓋高溫時，請勿沖水冷卻上蓋。
 - 請勿使上蓋受損。（請勿以金屬粉末或鋼刷清潔上蓋。）
 - 除非必要否則請勿過度鎖緊螺絲。
- 淺盤及深鍋表面，背面經過加工處理，請勿使用容易對鍋體造成傷痕的餐具、去污粉，硬性材質等器具刷洗。
- 將深鍋裝入鍋本體或取出時，因底部（黑色吸熱加工處），接觸面為金屬材質關係，較易造成刮傷，但無礙於使用品質。
- 使用完畢後，請儘速做清潔動作，以免因殘渣或是湯汁久置，導致淺盤及深鍋加工表面腐蝕或剝落。（酸和鹽份是造成腐蝕的原因）

2 各部位名稱



時間急迫時可用瓦斯爐加熱深鍋。



請注意

- 加熱前請務必將深鍋置於瓦斯爐中央。
- 請勿空燒深鍋。
- 調整瓦斯爐火力請勿大火，以免燒及把手造成受損。
- 由於加熱後把手高溫，請不要徒手觸摸並使用防熱手套。
- 請勿在瓦斯爐上加熱深鍋超過 10 分鐘。加熱時間過長將導致深鍋熱燙，易釀成災害。
- 使用前務必蓋好上蓋。

請注意

- 使用中或使用後請勿移動深鍋以免造成燒燙傷。
- 淺盤 (另售) 與深鍋不適於 IH 調理爐 (電磁爐) 加熱。
- 上蓋為深鍋專用。
請勿使用於開孔波形盤、章魚燒淺盤上。

盛水盤蓋 (另售)
僅於使用開孔波形盤時安裝。

盛水盤 (另售)
僅於使用開孔波形盤時安裝。

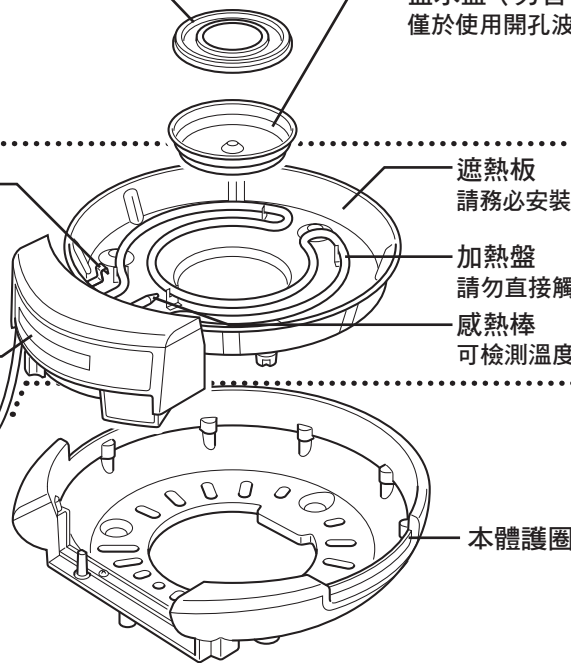
電熱底座

安全鎖
電熱底座、淺盤或深鍋需安裝至本體護圈後方可通電。
(→ P. 27 · 31)

溫度調節器
(CQD 專用)



電源線



遮熱板
請務必安裝至本體護圈後再使用。

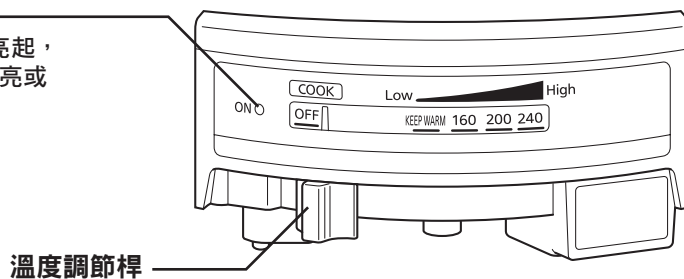
加熱盤
請勿直接觸摸。

感熱棒
可檢測溫度。

本體護圈

表示部

指示燈
使用中因溫度調整關係指示燈會亮起，並於到達預設溫度後熄滅。指示燈亮或滅取決於烹調溫度控制。



溫度調節桿

當初次使用本產品或久未使用本產品

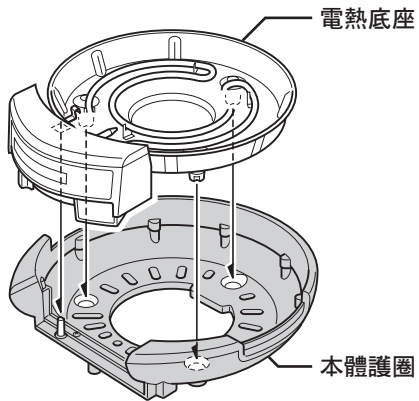
1 將本產品從盒中取出並移除包材。

2 以清水沖洗上蓋、淺盤 (另售) 和深鍋。(→ P. 36)

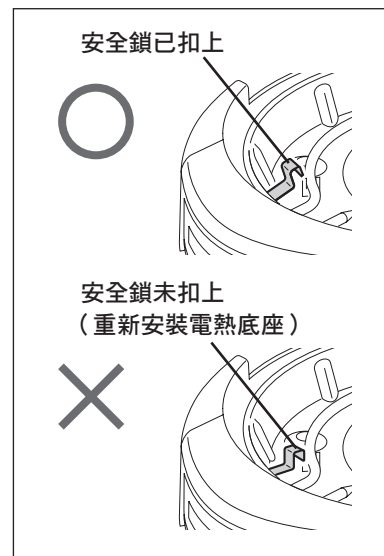
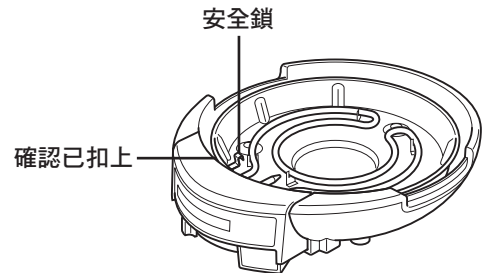
初次使用或長期間未使用時，請先將上蓋、淺盤以及深鍋用清水清洗過後，用乾淨的布將深鍋背面黑色吸熱處擦拭乾淨後再使用。擦拭完後，布上有時會附著黑色塗料，此情形不影響產品品質及功能。

3 使用方法〔安裝深鍋或章魚燒淺盤（另售）烹調時〕

1 將電熱底座安裝至本體護圈。



2 確認安全鎖已扣上。

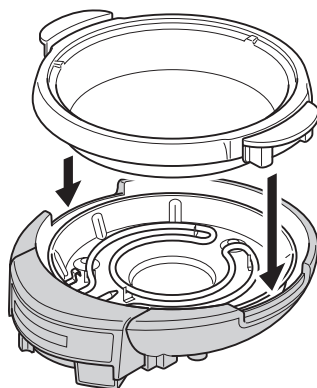


安裝時確認事項

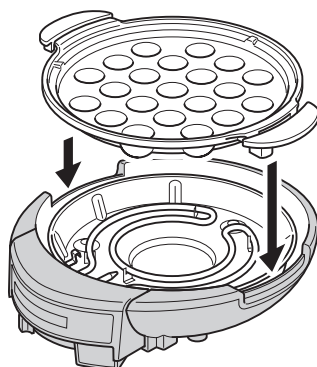
- 安裝深鍋或淺盤（另售）前，請務必確認電熱底座已安裝完成。
- 請確認電熱底座、深鍋及淺盤（另售）的位置是否正確。位置偏移時安全鎖無法正常運作，不會通電。

3 安裝深鍋或章魚燒淺盤（另售）。

[使用深鍋時]



[安裝章魚燒淺盤（另售）時]



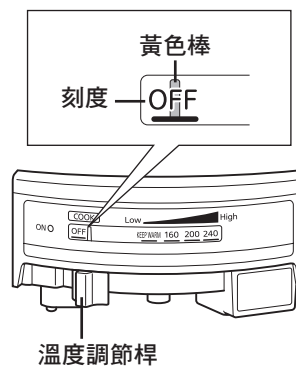
烹煮前

請塗一點油在淺盤（另售）或深鍋的表面上。

請注意

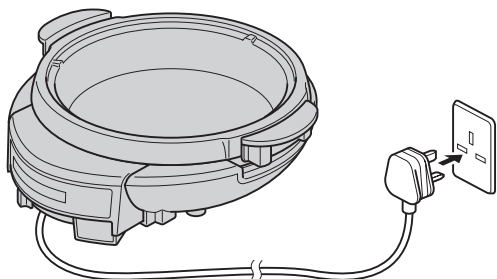
- 深鍋、淺盤（另售）背面、加熱盤、感熱棒或遮熱板有水滴或異物附著時，請擦拭乾淨，否則可能燒焦或引發火災。
- 安裝深鍋或章魚燒淺盤（另售）烹調時，請勿安裝盛水盤（另售），否則可能故障。

4 請確認溫度調節桿位於左方，黃色棒位於「OFF」的位置。



3 使用方法〔安裝深鍋或章魚燒淺盤（另售）烹調時〕

5 請將插頭插入插座中。



6 配合烹調菜色，使用溫度調節桿將黃色棒對準刻度，待深鍋或淺盤（另售）預熱後即可開始烹調。

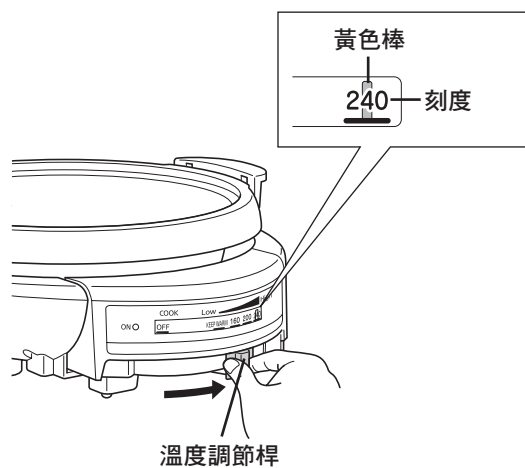
達到預設溫度可能需時 20 分鐘左右（無上蓋的情況下）。

〔新品初次通電〕

初次通電時可能產生一些煙霧及焦味，隨著每次使用將會逐漸減少。

〔烹煮火鍋食材〕

將清水或湯煮沸，打開上蓋，加入食材烹煮。



操作時的指示燈與聲音提示

- 使用中因溫度調整關係指示燈會亮起，並於到達預設溫度後熄滅。指示燈亮或滅取決於烹調溫度控制。
- 若有喀吱聲響，此為加熱盤預熱擴張的聲音，非屬故障。

避免食物燒焦

清除燒焦的食物殘渣再開始烹煮。

欲保溫時

將黃色棒調至「保溫」。然而若保溫時間太長，食物可能會變乾並失去原來的口感。

以竹籤製作章魚燒

如使用金屬籤等會損傷淺盤。

溫度說明

烹煮範例		大約溫度
深鍋	鐵板燒、炒菜、炒飯	240
	煎餃、大阪燒、炒麵、煎魚、漢堡（低溫運作）	200
	炒蛋、千層煎蛋、鬆餅、可麗餅、法國吐司	160
章魚燒淺盤（另售）	章魚燒	240
	西班牙蒜香燉菜	KEEP WARM ~ 160*
食材保溫		KEEP WARM

- * 以章魚燒淺盤製作西班牙蒜香燉菜（油封）等料理時，請將食材水分擦乾後和油一起放入淺盤，將溫度調節桿置為保溫~ 160 度之間進行烹調。
- 上述溫度為未使用上蓋時鐵板表面的溫度。
- 保溫溫度大約為攝氏 70 到 90 度。

請注意

- 使用中請勿放置深鍋或淺盤。同樣的，使用中也不可移開淺盤（另售）或深鍋。以免造成燒燙傷。
- 請靜待深鍋、淺盤（另售）、電熱底座冷卻後再搬動。搬動時請勿抓握溫度調節器，否則可能脫離造成本體護圈掉落。



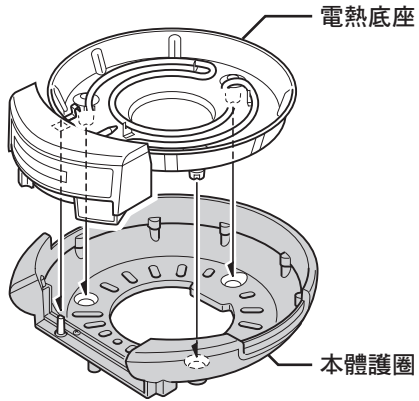
溫度調節器

手持本體護圈

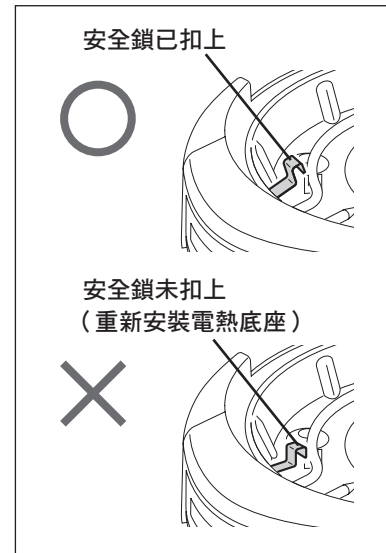
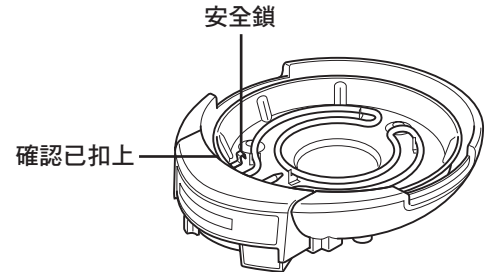
- 章魚燒淺盤（另售）請勿加蓋。若於烹調時加蓋，開蓋時附著在蓋上的水分可能落在熱淺盤上，造成油、水飛濺導致使用者燙傷，亦會使章魚燒淺盤溫度上升，引發起火危險。
- 以章魚燒淺盤製作西班牙蒜香燉菜（油封）等料理時，請將食材水分擦乾後和油一起放入淺盤，將溫度調節桿置為保溫~ 160 度之間進行烹調。若以 160 度高溫長時間加熱過度，可能造成油或食材飛濺，導致使用者燙傷，因此請在飛濺前調節溫度。

4 使用方法(安裝開孔波形盤(另售)燒烤時)

1 將電熱底座安裝至本體護圈。

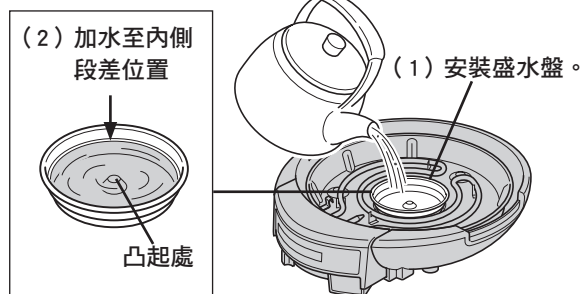


2 確認安全鎖已扣上。



3 安裝盛水盤（另售），並加水至盛水盤內側段差位置。

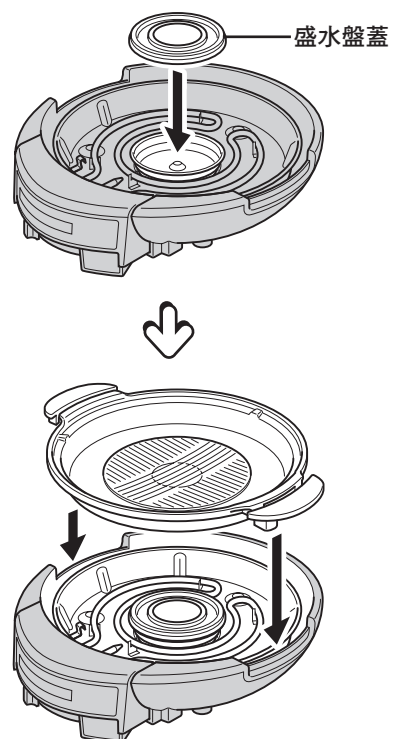
盛水盤內側



安裝時確認事項

- 安裝淺盤（另售）前，請務必確認電熱底座已安裝完成。
- 請務必安裝盛水盤（另售）、盛水盤蓋（另售）。
- 盛水盤（另售）請務必裝水。
- 請確認電熱底座及淺盤（另售）的位置是否正確。位置偏移時安全鎖無法正常運作，不會通電。

4 依序安裝盛水盤蓋（另售）及開孔波形盤（另售）。

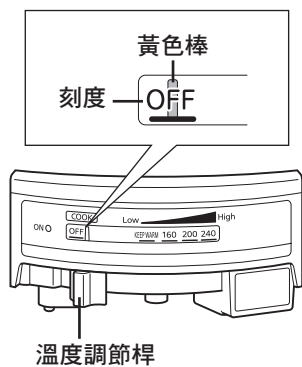


烹煮前

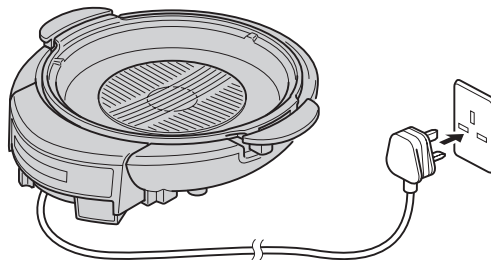
請塗一點油在淺盤（另售）或深鍋的表面上。

4 使用方法〔安裝開孔波形盤（另售）燒烤時〕

- 5 請確認溫度調節桿位於左方，黃色棒位於「OFF」的位置。



- 6 請將插頭插入插座中。

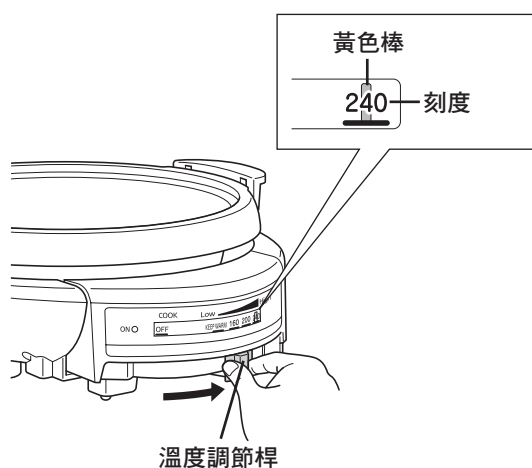


7 配合烹調菜色，使用溫度調節桿將黃色棒對準刻度，待深鍋或淺盤（另售）預熱後即可開始烹調。

達到預設溫度可能需時 20 分鐘左右（無上蓋的情況下）。

[新品初次通電]

初次通電時可能產生一些煙霧及焦味，隨著每次使用將會逐漸減少。

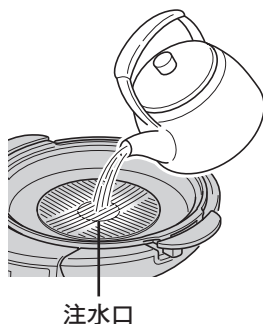


避免食物燒焦

清除燒焦的食物殘渣再開始烹煮。

盛水盤水量減少時

自開孔波形盤的注水口慢慢加水至蓋過盛水盤中央的凸起處。（此時請小心會冒出蒸氣。）（→ P. 32）



操作時的指示燈與聲音提示

- 使用中因溫度調整關係指示燈會亮起，並於到達預設溫度後熄滅。指示燈亮或滅取決於烹調溫度控制。
- 若有喀吱聲響，此為加熱盤預熱擴張的聲音，非屬故障。

欲保溫時

將黃色棒調至「KEEP WARM」。然而若保溫時間太長，食物可能會變乾並失去原來的口感。

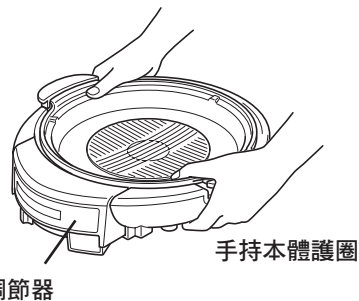
溫度說明

烹煮範例	大約溫度
牛排、烤肉	240
食材保溫	KEEP WARM

- * 上述溫度為未使用上蓋時鐵板表面的溫度。
- * 保溫溫度大約為攝氏 70 到 90 度。

請注意

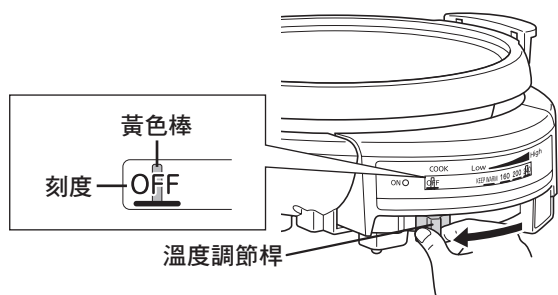
- 淺盤（另售）背面、加熱盤、感熱棒或遮熱板有水滴或異物附著時，請擦拭乾淨，否則可能燒焦或引發火災。
- 盛水盤（另售）內若未注水，可能造成異常發熱，導致變形、變色、故障或引發火災。
- 加水時請勿超過盛水盤（另售）內側的段差位置，否則水可能溢出至遮熱板上，導致髒污無法去除或燒烤失敗。
- 使用中請勿放置淺盤（另售）。同樣的，使用中也不可移開淺盤（另售）。以免造成燒燙傷。
- 請靜待淺盤（另售）或電熱底座冷卻後再搬動。搬動時請勿抓握溫度調節器，否則可能脫離造成本體護圍掉落。



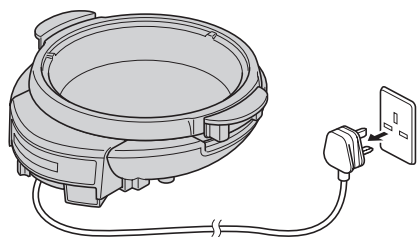
- 開孔波形盤上請勿使用上蓋。把手變熱時，有燙傷風險。

5 使用後

- 1 將溫度調節桿調至左方，黃色棒調至「OFF」的位置。



- 2 拔下插頭。

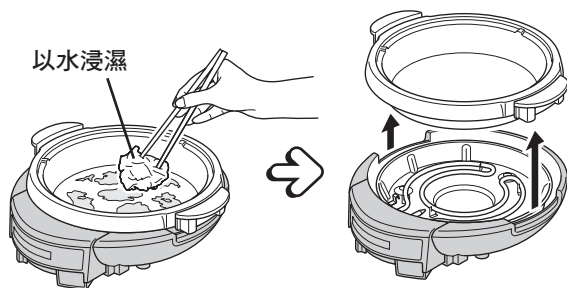


請勿留任何殘餘物在深鍋或淺盤（另售）中。

否則可能造成不沾塗層沾黏。因此請務必清除燒焦的殘餘物或醬料，再開始烹煮。（→ P. 36）

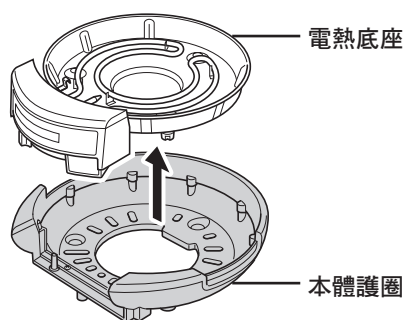
- 3 讓深鍋或淺盤（另售）稍微冷卻，並在表面微溫時先以柔軟的紙巾拭除燒焦食物殘渣或調味料等，待完全冷卻後即可將深鍋及淺盤自本體拆下。

* 烹煮火鍋食材後，請清除殘餘的醬汁。



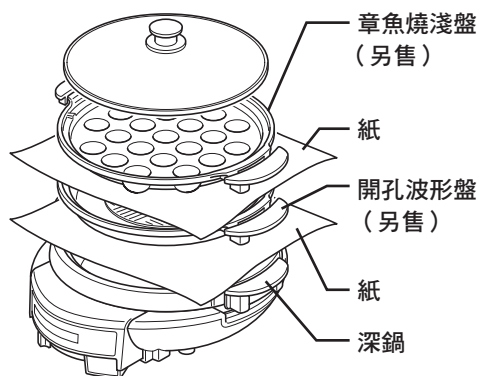
- 4 待加熱盤完全冷卻後，拆下電熱底座。

壓住本體護圈，由下方往上拆除。
（保養方法 → P. 36）



保存方式

- 清潔過後，將本產品置於專用收納箱中。收納的方法都已經記載在箱子上。
- 如不將本產品置於專用收納箱中，請於鍋體上依序疊放深鍋、開孔波形盤（另售）、章魚燒淺盤（另售）。深鍋和各淺盤（另售）之間請夾入紙張等再堆疊收納，以保護各器具，避免直接堆疊傷及表面的氟素樹脂塗層或背面的黑色吸熱塗層。



請注意

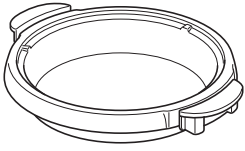
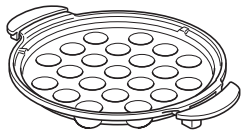
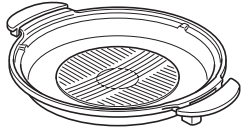
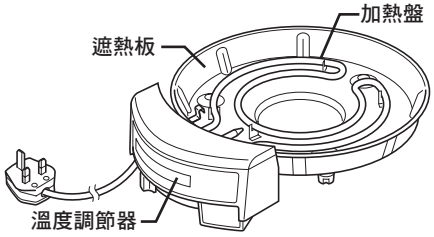
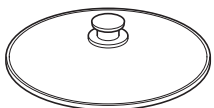


- 深鍋、淺盤（另售）、加熱盤、遮熱板等冷卻之前請勿觸摸，否則可能燙傷。
- 電熱底座請由下方往上拆除，否則可能導致故障或破損。

6 保養方法

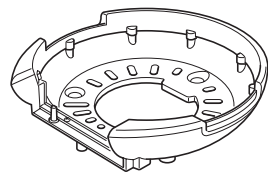
有關其他維修、售後服務、請務必委託本公司指定的保修人員。

- ◆ 拔下電源線等待冷卻之後再做清理。
- ◆ 只能使用廚房器具專用去汙劑（碗盤和烹煮器材專用）。
- ◆ 只能使用軟性清潔用品如合成纖維或海綿。

使用過後請隨時清潔

<p>深鍋</p>  <p>章魚燒淺盤（另售）</p>  <p>開孔波形盤（另售）</p> 	<ol style="list-style-type: none"> ❶ 如有污漬，請將波形盤或深鍋至於溫水中（約 1 小時）。 ❷ 使用清水或溫水沾濕的海綿沾稀釋的去汙劑，再將去汙劑沖洗掉。 ❸ 以乾布將水擦乾。初次清潔淺盤時，可能會有一些塗料殘留，請以餐巾紙清除即可。 	<p>請注意</p> <ul style="list-style-type: none"> • 請勿使用有害物質，如稀釋劑、清潔劑、漂白劑、金屬刷、尼龍刷和化學抹布。 • 請勿使用洗碗機、烘碗機或沸水清潔。 • 請勿過度刷洗淺盤（另售）或深鍋。 • 清潔時，請使用廚房用合成清潔劑（餐具、廚房用具專用）並充分沖洗乾淨。 * 若有清潔劑殘留，可能造成樹脂等劣化、變色。 • 請勿將電熱底座浸泡在水中或用水澆淋。
<p>電熱底座</p> 	<ol style="list-style-type: none"> ❶ 清潔遮熱板時，請以熱水稀釋清潔劑，將布浸泡後確實擰乾再擦拭。加熱盤、溫度調節器請用乾布擦拭。 ❷ 以乾布拭除含清潔劑的水分。 	
<p>上蓋</p>  <p>盛水盤（另售）</p>  <p>盛水盤蓋（另售）</p> 	<ol style="list-style-type: none"> ❶ 使用清水或溫水沾濕的海綿沾稀釋的去汙劑，再將去汙劑沖洗掉。 ❷ 以乾布將水擦乾。 	

當器具變髒，請隨時清潔

<p>本體護圈</p> 	<ol style="list-style-type: none"> ❶ 使用清水或溫水沾濕的海綿沾稀釋的去汙劑，再將去汙劑沖洗掉。 ❷ 使用乾抹布將水擦乾。 	<p>請注意</p> <ul style="list-style-type: none"> • 請勿用力擦拭鍋本體標籤或印刷處。
<p>電源線</p>	<p>使用乾抹布擦拭電源線。</p>	

7 疑難排解

在送修前請確認。

狀況	檢查要點	對策	參照頁
深鍋的溫度無法上升。	▶ 插頭是否已確實插好？	▶ 請將插頭確實插入插座中。	▶ 29•33
	▶ 插頭是否沒有插牢？	▶ 請單獨使用 7A 以上的插座。	▶ 21•22
	▶ 溫度調節桿是否在「OFF」的位置？	▶ 請依食材份量調節溫度調節桿的位置。	▶ 28•29 33•34
	▶ 深鍋或淺盤（另售）是否搖晃或偏向一邊？	▶ 請將深鍋或淺盤（另售）在鍋體上確實放好。	▶ 27•28 31•32
	▶ 深鍋中、淺盤（另售）上或加熱盤是否有異物附著？	▶ 移除附著的異物。	▶ 30•34
調理物嚴重燒焦。	▶ 深鍋或淺盤（另售）表面是否確實清除乾淨？是否仍有食物殘留？	▶ 清除殘餘物。	▶ 36
	▶ 不沾塗層是否已剝落？如剝落會造成食物燒焦。	▶ 即使不沾塗層剝落也對人體沒有傷害，也對本產品的品質沒有影響。然而如果您在意，可以聯絡虎牌零售商購買。	▶ 23•38
冒煙或異味。	▶ 是否已移除包材和保護材料？	▶ 使用前請先移除包材和保護材料。	▶ 26
使用有孔波形盤（另售）時會冒煙或發出燒焦味。	▶ 是否已安裝盛水盤（另售）、盛水盤蓋（另售）並裝水？ ▶ 水有無減少？	▶ 請安裝盛水盤（另售）、盛水盤蓋（另售）並加水。使用時水量若變少，請再加水。	▶ 32•34

狀況	原因
▶ 上蓋把手合成樹脂處有鱗汙（破裂）。	▶ 鑄造成樹脂時自然產生，不會影響產品品質。
▶ 某些塑膠區塊上出現線條或波紋。	▶ 鑄造成樹脂時自然產生，不會影響產品品質。
▶ 深鍋或淺盤（另售）不平坦或變色。	▶ 長時間使用過後，烹煮用油會使深鍋或淺盤（另售）變色，不會影響產品品質。
▶ 深鍋中或淺盤（另售）上有刮痕。	▶ 安裝／移除深鍋或淺盤（另售）過程中可能造成塗層刮痕，不會影響產品品質。
▶ 不沾塗層剝落。	▶ 食物殘渣或不經意的使用可能造成不沾塗層剝落，對人體沒有傷害，不會影響產品品質。然而如果您在意，或有變形或腐蝕等問題，可以聯絡虎牌零售商購買。
▶ 電熱底座的威熱棒前端燒焦了。	▶ 威熱棒為熔接而成，因此會變黑，但並不影響使用品質。
▶ 冒煙或異味。	▶ 初次通電時可能產生一些煙霧及焦味，隨著每次使用將逐漸減少。
▶ 指示燈亮起但溫度沒有升高。	▶ 可能是故障狀況。請聯絡虎牌零售商進行維修。

狀況	原因
使用時指示燈熄滅。	使用時指示燈明滅取決於烹調溫度控制。
操作中有「隆隆聲」或喀吱聲。	若有聲響，此為電熱盤遇熱擴張的聲音，非屬故障。
電源線發熱。	由於此產品消耗大量電力，電源線產生發熱狀況，非屬故障。
把手螺絲無法旋緊。	請聯絡您購買此產品的虎牌零售商

購買消耗品和選購商品

請至全省虎牌直營門市洽購。

深鍋

上蓋

盛水盤（另售）

開孔波形盤（另售）

盛水盤蓋（另售）

章魚燒淺盤（另售）

合成樹脂部件（不能夠再使用時）

上蓋把手的合成樹脂部件接觸時有發熱現象或產生蒸氣時就不能夠再使用了。

規格

電源	220-230V 50/60Hz	
消耗電力 (W)	1200-1312	
溫度調節範圍*1 (°C)	KEEP WARM ~ 240	
加熱器	加熱盤	
外型尺寸*2 (cm)	寬度	40.2
	深度	43.2
	高度	18.8
深鍋	深度*1 (cm)	6.9
	滿水容量*1 (L)	5.0
重量*1 (kg)	4.5	
電源線長度*1 (m)	1.8	

*1 近似值。

*2 外型尺寸為放入深鍋及蓋上上蓋後的近似值。



* 除本說明書所寄載的設計規格之外，若有助於提昇功能而變更零件的情況下，不另行通知。

1 安全注意事项

使用前请仔细阅读，并务必遵守。

- * 这里标明的注意事项是为了防范使用者或他人受到伤害及财产的损失于未然。因为是有关安全的重要内容，请务必遵守。
- * 贴在本体上的有关注意事项贴纸请不要撕掉。

忽视标明的内容，因误操作产生的伤害和损失程度，用以下表示区分说明。

	表示使用错误时，可能会给使用者带来死亡或者重伤*1的内容。
警告	
	表示使用错误时，可能会给使用者带来伤害*2或者带来物质损坏*3的内容。
注意	
*1: 重伤是指，失明，受伤，烫伤（高温·低温），触电，骨折，中毒等带有后遗症的伤害及因治疗需要住院，或需要长期去医院的伤害。	
*2: 伤害是指，治疗不需要住院或长期去医院的烧伤，触电等。	
*3: 物质损坏是指，给房屋·财产及家畜·宠物带来的扩大伤害。	

图记号的说明



注意

△ 记号表示警告，注意。具体的注意内容用图或文章标注在图记号的中间或附近。



禁止

⊘ 记号表示禁止的行为。具体禁止的内容用图或文章标注在图记号的中间或附近。



指示

● 记号表示强制性的行为。具体的指示内容用图或文章标注在图记号的中间或附近。

警告



禁止分解

不要改装。
除维修人员以外请不要拆卸或修理。
以免引发火灾·触电·受伤。



请将插头插到底。
以免引发触电·短路·冒烟·火灾。



请不要使用交流 220-230V 以外的电源。
以免引发火灾·触电。



电源线或插头有破损，插座松动时，禁止使用。
以免引发触电·短路·着火。



单独使用 7A 以上的电源插座。
与其它电器共用时，分路插座会因过热而起火。



请不要用潮湿的手插入或拔出插头。
以免引发触电·受伤。

禁止湿手



请不要使用已破损的电源线。并避免损伤电源线。
(加工·强行弯曲·靠近高温·用力拉·扭曲·捆扎·拿重物压·夹住等行为) 以免引发火灾·触电。



不要让孩童单独使用或放在婴幼儿触摸得到地方使用。
以免引发烫伤·触电·受伤。



如插头上有灰尘，请及时擦拭干净。
以免引发火灾。



不做油炸食品的料理。
以免引发火灾。



如果电源线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。



请不要将加热管组浸在水里或向其泼水。
以免引发短路·触电·故障。

禁止弄湿

警告



请不要让身体行动不便或没有充分理解使用方法的人单独使用本产品。
如需使用，请务必先确信有充分理解使用方法的人在旁指导。
以免引发烫伤·触电·受伤。



有异常或故障时请立即中止使用。
如照常使用可能会引发火灾·触电·受伤。
(异常·故障例)
·电源线或插头会异常变热。
·触动电源线会有通电不稳定的现象。
·与以往不同变得异常热或有烧焦的味道。
·本体有漏水。
·有其它异常或故障。

请立即拔掉插头，委托售后服务部检查·维修。

器具不能在外接定时器或独立的遥控控制系统的方式下运行。

如果电源软线损坏，为了避免危险，必须由制造商，其维修部或类似部门的专业人员更换。

注意

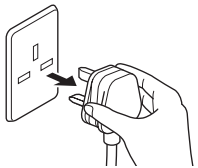


插头拔出

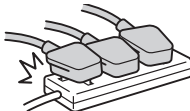
不使用时请将插头从插座上拔出。
以免受伤或烫伤，由绝缘劣化引发触电·漏电起火。



请务必拿住插头再拔出。
以免触电或短路引发火灾。



请不要使用分路插座。
以免引发火灾。



不用于烹调以外的目的。
以免引发火灾。



请不要靠近墙壁或家具使用。
以免因蒸汽和热量导致墙壁或家具受损，变色·变形。另外，还可能导致故障·火灾。



请不要在以下场所使用。

- 耐热性差的垫子上(塑料制等)、餐桌、手推餐桌上
- 新闻纸等纸上
- 榻榻米(草席)、地毯上
- 不稳定的场所
- 容易溅到水的场所
- 窗帘等的附近
- 火源旁边
- 无法用本体保护框支架支撑的场所(煤气炉的支架上)

以免引发火灾·触电·故障·变色或留下痕迹。



请在清理异物及污垢后使用。

在平底锅及深锅内侧·发热盘·遮热板·感热棒上有异物或脏污的情况下继续使用，则会引起异常发热、餐桌烧焦、故障。



使用中请不要走开。

以免烹调物起火。



请绝对不要在深锅或平底锅(另售)未安装至本体的状态下通电。

以免引发烫伤·受伤。

1 安全注意事项

⚠ 注意



请不要直接加热罐装或瓶装罐头。
以免破裂或被烧红，引发烫伤·受伤。



请不要在加热管上面放置随附的深锅或平底锅（另售）以外的物品（锅、水壶等）。
以免引发火灾·触电·故障。



深锅盖上上盖后，加热水或汤汁时，请充分注意不要溢出盖外。
以免触电·短路·火灾·烫伤·故障。



蒸煮料理打开上盖时，请注意蒸汽。
以免烫伤。



加热液体（水或汤汁等汤类料理）时，请在加热前充分搅拌。
以免突然沸腾时烹调物飞溅，引发烫伤·受伤。



禁止触摸

请不要在使用中或刚使用完时，触碰上盖或深锅·平底锅（另售）·加热管·感热棒等高温部。
以免烫伤。上盖把手或深锅把手也会成高温状态，因此请不要直接用手触碰。



加热了长时间时，不要用手直接接触上盖把手。
以免树脂部变烫，引发烫伤。



请不要在使用中更换或取下深锅或平底锅（另售）。
以免烫伤。



请不要在高温或通电状态下从本体上取下深锅·平底锅（另售）·接水盘（另售）·接水盘盖子（另售）。
以免引发烫伤·火灾。



本产品并非以通过外置定时器或个别远程控制系统进行工作为目的而开发。



深锅从煤气炉挪动时请务必使用连指手套。
以免直接用手拿时，因把手的发热，引发烫伤。



用煤气炉加热深锅时，请不要超过 10 分钟。另外，请不要用煤气炉烹调火锅以外的料理。
以免长时间加热导致深锅把手发烫，引发烫伤或变形。

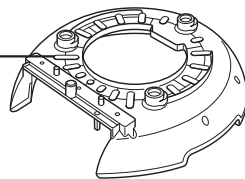


清洗请待冷却后实行。
以免碰触高温部引发烫伤。



请不要堵住本体保护框的排气口。
以免引发火灾·故障

排气口



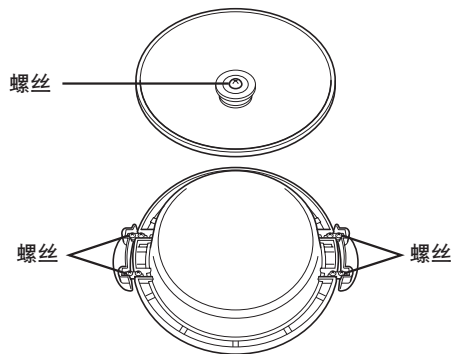
请不要对安全金属支架加强力，使其变形。
以免引发火灾·故障。



请不要在烹调物或水分残留的状态下放任不管。
以免腐蚀深锅或平底锅（另售）的材质，引发氟树脂加工面脱落。



深锅或平底锅（另售）的把手或上盖把手有松动时，请拧紧把手背面的螺丝。
如果松动时继续使用，可能会导致把手脱落引发烫伤·受伤。



遮热板如变得没有光泽或变色请不要继续使用。
以免因异常发热，餐桌被烧焦，引发故障。
请立即更换。

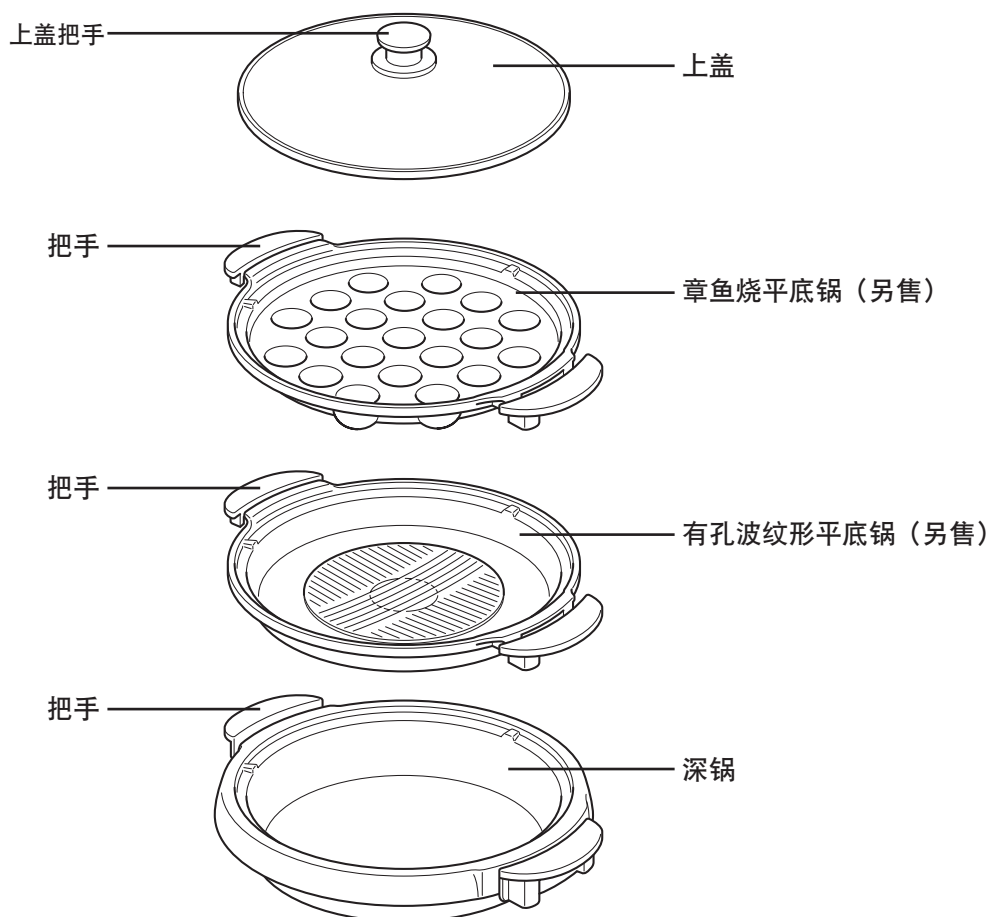


本产品为一般家庭用电器。
该产品在家庭内或在以下场所都可以使用，但需要注意。
· 商店、办公室等的茶水区
· 农场
· 在酒店等住宿的客房
· 在民宿等简易住宿的客房

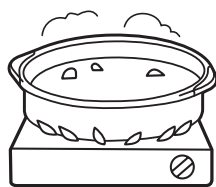
为了长久使用请注意

- 请不要给温度调节器带来冲击。
掉落、与其它物品碰撞，可能引发故障。
- 请不要将本体保护框或加热管组·平底锅（另售）架在煤气炉上。
以免本体保护框燃烧或平底锅（另售）变形引发故障。
- 请不要将本体保护框或加热管组、深锅·平底锅（另售）架在电磁炉等上。
以免本体保护框或加热管组燃烧或深锅·平底锅（另售）变形引发故障。
- 请不要在煤气炉上使用深锅烹调火锅以外的料理。
如果在煤气炉上使用深锅炒菜或蒸制料理，容易导致深锅过度高温，引发变形。
- 请不要在煤气炉上空烧深锅。
以免氟树脂加工面受损，变形而导致无法使用。
- 请不要重叠 2 个或 3 个深锅或平底锅（另售）使用。
以免引发故障或温度升不上去。
- 请不要使用金属制刮铲或刮刀。
以免氟树脂加工面受损、腐蚀。
- 请不要让受热的深锅或平底锅（另售）触碰本体保护框。
以免因热量引发本体保护框变形。
- 请不要将发热的上盖放置在塑料桌布或餐桌上。
以免留下印痕。
- 为防止上盖破裂、请不要进行如下使用。
 - 不要局部加热。
 - 不接触明火。
 - 不要将上盖错位使用。
 - 不要给予强烈冲击。
 - 不要极速冷却。
 - 不要损伤。（不要使用去污粉·钢丝球清洗。）
 - 不要将上盖把手的螺丝过度拧紧。

2 各部名称及附属品



如急需使用，可将深锅直接架在煤气炉上预热。



请注意

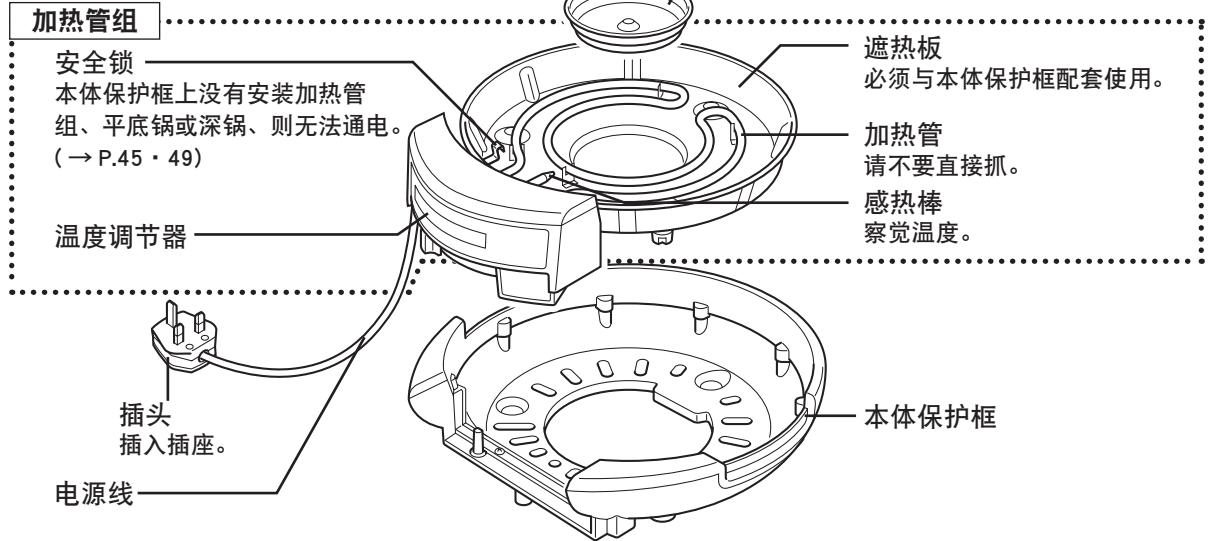
- 深锅请务必放置于煤气炉的中央位置。
- 请不要空烧。
- 调节火力避免让火焰达到把手。
- 把手会变热所以请不要直接用手抓。
挪动时务必要带连指手套。
- 煤气炉上的加热不要超过 10 分钟。
如长时间加热、因深锅把手过热而产生危险。
- 上盖不要盖错位。

请注意

- 请不要搬运使用中或刚使用完的深锅·平底锅（另售）。
以免导致烫伤。
- 深锅·平底锅（另售）无法用于电磁炉。
- 上盖为深锅专用。
请勿用于有孔波纹形平底锅或章鱼烧平底锅。

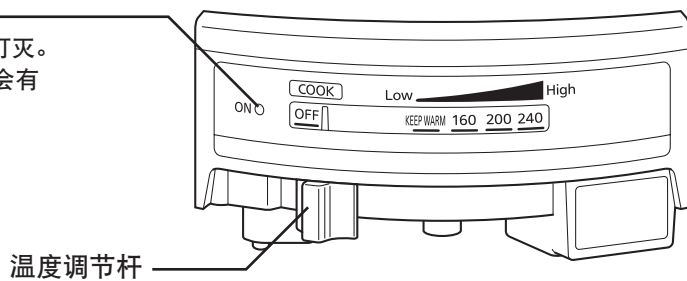
接水盘上盖（另售）
仅限于使用有孔波纹形平底锅时安装。

接水盘（另售）
仅限于使用有孔波纹形平底锅时安装。



温度调节器的表示部

指示灯
调节温度时灯亮，达到设定温度时灯灭。
烹调过程中会根据温度调节指示灯会有闪烁的现象。



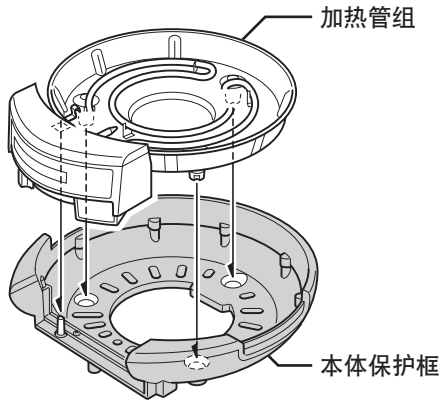
初次使用时 · 有段时间没使用时

1 从箱子中拿出，除掉包装物 · 缓冲物。

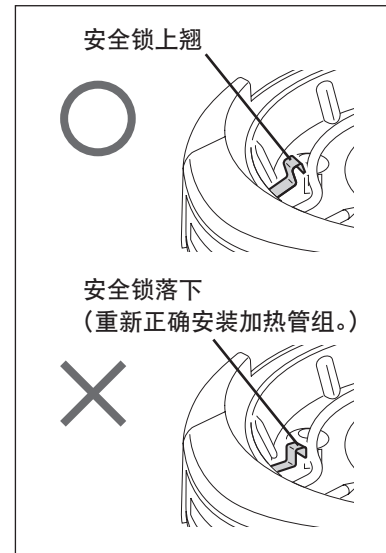
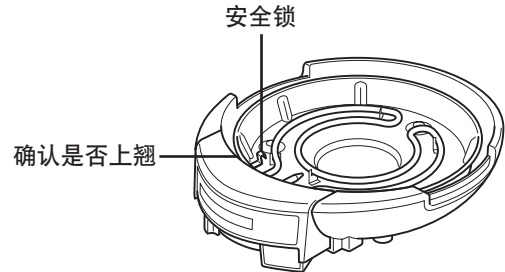
2 用水冲洗上盖 · 深锅 · 平底锅（另售）。（→ P.54）
第一次擦拭平底锅底部时因为涂装的关系请使用纸质抹布。

3 使用方法 [安装深锅或章鱼烧平底锅 (另售) 进行烹调时]

1 将加热管组安装在本体保护框上。



2 确认安全锁是否上翘。

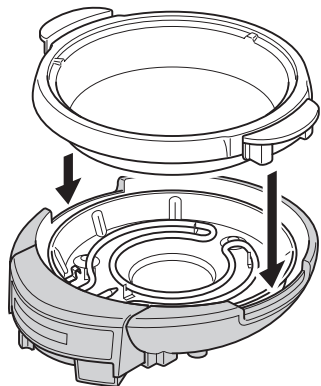


安装时的确认

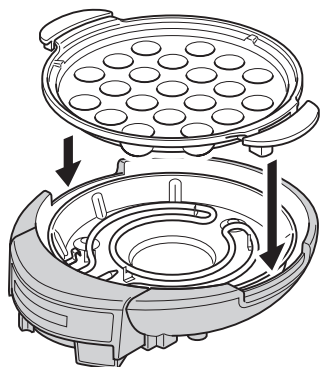
- 安装深锅或平底锅 (另售) 之前, 请务必确认已安装加热管组。
- 请确认加热管组或深锅、平底锅 (另售) 未错位。以免因安全锁无法正常运作导致不通电。

3 安装深锅或章鱼烧平底锅（另售）。

[使用深锅时]



[使用章鱼烧平底锅（另售）时]



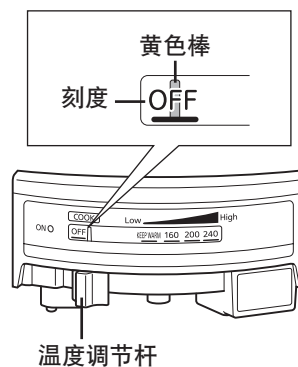
烹调前

烹调火锅以外的料理时,请务必对深锅或平底锅(另售)整体涂抹色拉油。

请注意

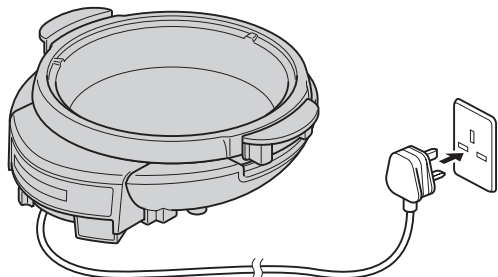
- 深锅或平底锅（另售）背面、加热管、感热棒、遮热板上有水滴或异物时,请清理干净。以免烧焦或引发火灾。
- 安装深锅或章鱼烧平底锅（另售）进行烹调时,请不要安装接水盘（另售）。以免引发故障。

4 确认温度调节杆在左端,黄色棒处于「OFF」处。



3 使用方法[安装深锅或章鱼烧平底锅(另售)进行烹调时]

5 插头插入电源插座。



6 根据要烹调的料理，使用温度调节杆将黄色棒对准相应刻度，待深锅或平底锅（另售）温热后，再开始烹调料理。

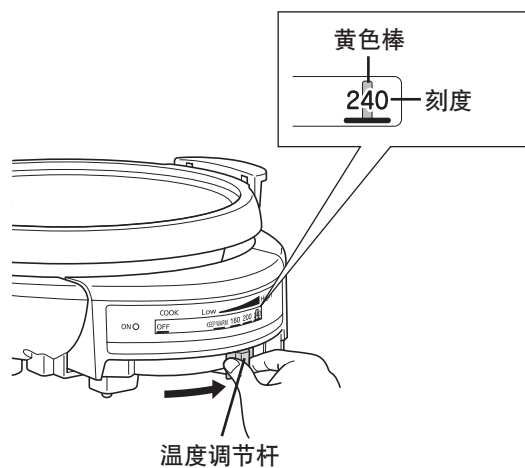
达到适温的目标时间为，约 20 分钟。（没有盖上盖的状态下。）

[第一次通电时]

有可能出现烟雾、树脂等的味道，但会随着使用逐渐减少。

[制作火锅类时]

待水或汤汁（汤）沸腾后打开上盖，放入材料进行烹调。



关于烹调中的指示灯和声音

- 指示灯会随着温度调节器的运作会有闪烁。
- 「咔嚓咔嚓」的声音是加热管热膨胀发出的声音。并非故障。

使用竹签制作章鱼烧

如果使用金属签等，会划伤平底锅。

想保温时

将黄色棒对准「KEEP WARM」。只是，如长时间保温，则烹调物会干燥、失去风味。

为了防止烧焦

边铲开烤焦、烤糊了的食材，边烹调。

设定温度的刻度

烹调例		刻度
深锅	铁板烧·炒菜·炒饭	240
	煎饺·御好烧·炒面·黄油烤鱼·汉堡牛肉饼（烹调过程中降低温度）	200
	煎鸡蛋·薄蛋卷·薄烤饼·法式薄饼·法式吐司	160
章鱼烧平底锅（另售）	章鱼烧	240
	蒜味虾	KEEP WARM ~ 160*
想保温时		KEEP WARM

- * 使用章鱼烧平底锅烹调蒜味虾（油封）等料理时，请充分拭去食材的水分，并与油同时放入，将温度调节杆调至保温~160度之间进行烹饪。
- 刻度是指未盖上上盖时，深锅·平底锅（另售）的大致表面温度。
- 保温温度是指约 70 ~ 90℃。

请注意

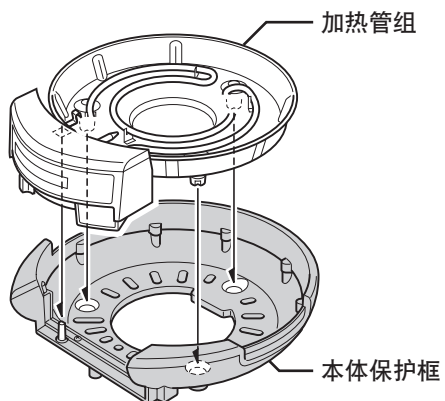
- 烹调过程中请不要更换或取下深锅或平底锅（另售）。以免引发烫伤。
- 搬运时，请等待深锅或平底锅（另售）、加热管组冷却后再进行。另外，请不要握持温度调节器。以免温度调节器脱落导致本体保护框掉落。



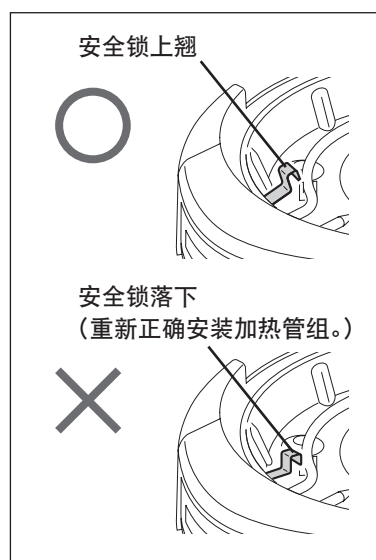
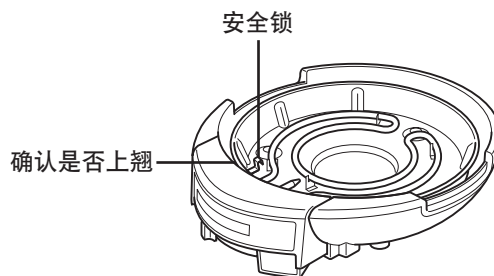
- 请不要为章鱼烧平底锅（另售）盖上上盖。如果在烹调过程中盖上上盖，打开上盖时盖内的水分会滴落到平底锅上，导致油·水分飞溅，导致烫伤。另外，章鱼烧平底锅温度上升可能引发起火。
- 使用章鱼烧平底锅烹调蒜味虾（油封）等料理时，请充分拭去食材的水分，并与油同时放入，将温度调节杆调至保温~160度之间进行烹饪。以160度长时间过度加热，可能导致油或食材飞溅，导致烫伤，请调节为适当温度。

4 使用方法 [安装有孔波纹形平底锅(另售)进行烧烤时]

1 将加热管组安装在本体保护框上。

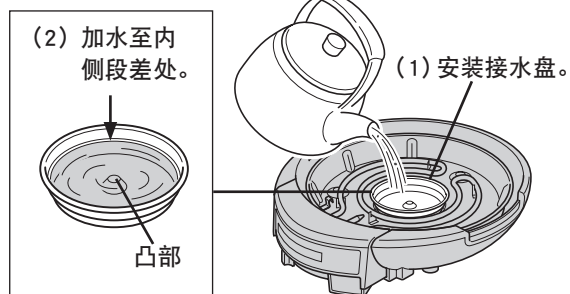


2 确认安全锁是否上翘。



3 安装接水盘（另售），加水至接水盘内侧段差处。

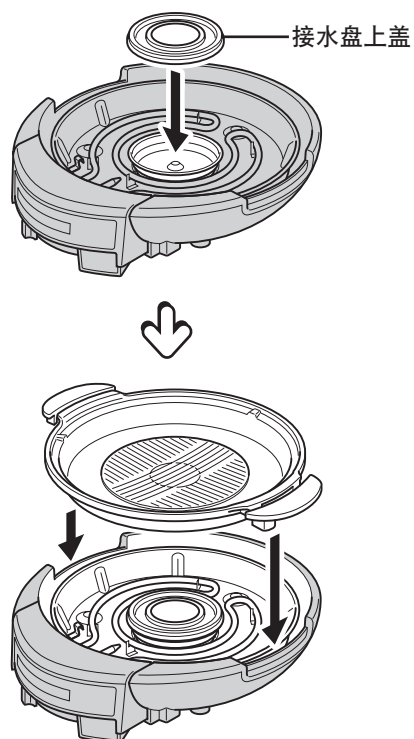
接水盘内侧



安装时的确认

- 安装平底锅（另售）之前，请务必确认已安装加热管组。
- 请务必安装接水盘（另售）· 接水盘上盖（另售）。
- 请务必对接水盘（另售）加水。
- 请确认加热管组或平底锅（另售）未错位。以免因安全锁无法正常运作导致不通电。

4 放置并安装接水盘上盖（另售），然后安装有孔波纹形平底锅（另售）。

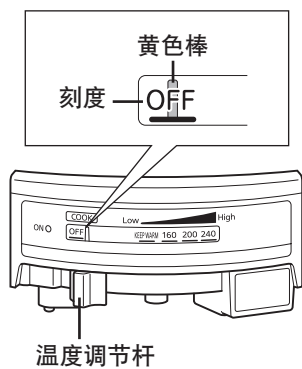


烹调前

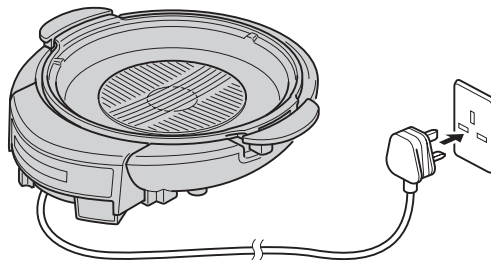
烹调火锅以外的料理时，请务必对深锅或平底锅（另售）整体涂抹色拉油。

4 使用方法 [安装有孔波纹形平底锅(另售)进行烧烤时]

5 确认温度调节杆在左端，黄色棒处于「OFF」处。



6 插头插入电源插座。

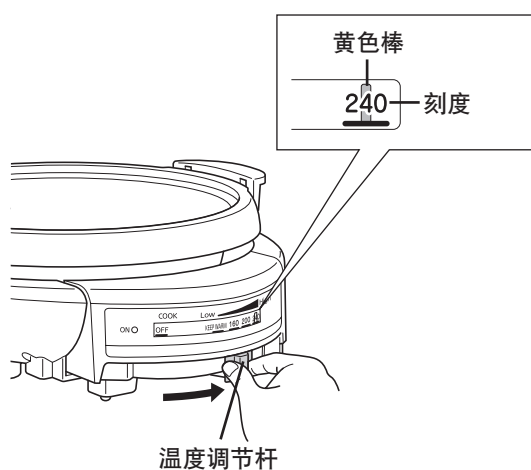


7 根据烹调料理，使用温度调节杆将黄色棒对准相应刻度，待平底锅（另售）温热后，再开始烹调料理。

达到适温的目标时间为，约 20 分钟。（没有盖上盖的状态下。）

[第一次通电时]

有可能出现烟雾、树脂等的味道，但会随着使用逐渐减少。

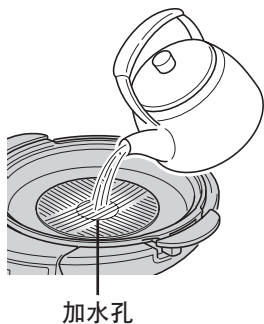


为了防止烧焦

边铲开烤焦、烤糊了的食材，边烹调。

接水盘的水量减少时

从有孔波纹形平底锅的加水孔加水，直至水没过接水盘中央的凸部。（请注意会有蒸汽冒出。）（→ P.50）



关于烹调中的指示灯和声音

- 指示灯会随着温度调节器的运作会有闪烁。
- 「咔嚓咔嚓」的声音是加热管热膨胀发出的声音。并非故障。

想保温时

将黄色棒对准「KEEP WARM」。只是，如长时间保温，则烹调物会干燥、失去风味。

设定温度的刻度

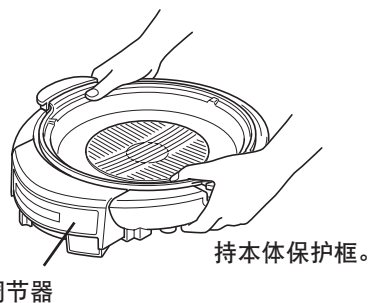
烹调例	刻度
牛排·烤肉	240
想保温时	KEEP WARM

* 刻度是指未盖上上盖时，平底锅的大致表面温度。

* 保温温度是指约 70 ~ 90℃。

请注意

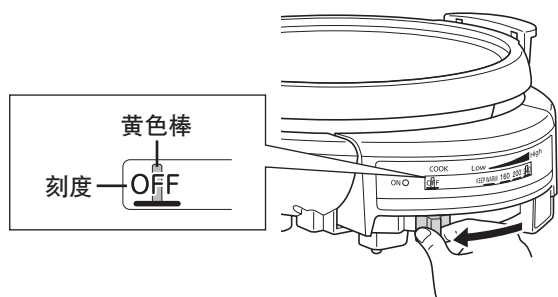
- 平底锅（另售）背面、加热管、感热棒、遮热板上水滴或异物时，请清理干净。以免烧焦或引发火灾。
- 如果接水盘（另售）中未加水，可能引起异常发热，引发变形·变色·故障·火灾。
- 加水时请不要超过接水盘（另售）的内侧段差。以免因溢出到遮热板上，导致无法清除或无法正常烧烤。
- 烹调过程中请不要更换或取下平底锅（另售）。以免引发烫伤。
- 搬运时，请等待平底锅（另售）、加热管组冷却后再进行。另外，请不要握持温度调节器。以免温度调节器脱落导致本体保护框掉落。



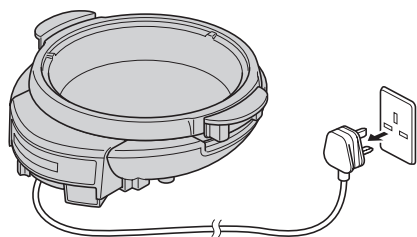
- 请勿将上盖用于有孔波纹形平底锅。以免把手过热，引发烫伤。

5 使用后

- 1 将温度调节杆推至左端、让黄色棒对准「切断」。



- 2 将插头拔出。

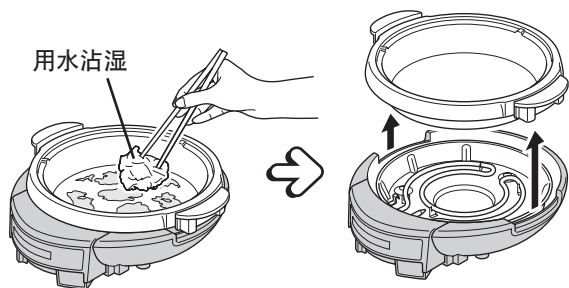


请不要在深锅或平底锅（另售）上放置残留食物

长时间放置残留食物不管会导致氟树脂加工面脱落，因此烹调后，请立即拭去烧焦糊的食物和调味料等，将锅清洗干净。（→ P.54）

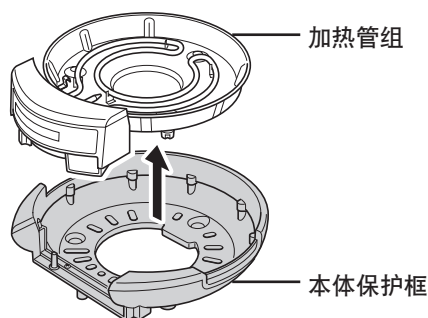
- 3 待深锅或平底锅（另售）稍微冷却后，趁热用柔软的纸巾等拭去烧焦糊的食物和调味料等，待完全冷却后将深锅或平底锅从本体上取下。

* 制作过火锅类时，请先将残留的汤汁倒掉。



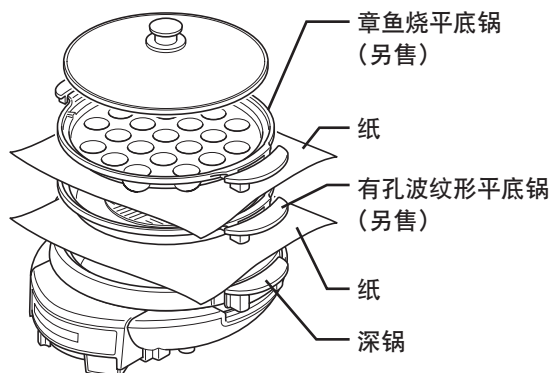
- 4 待加热管完全冷却后拔出加热管组。

按住本体保护框、向上拔出。
清洗方法。（→ P.54）



收藏方法

- 清洗后收藏在专用箱子里。收藏方法在箱子上有记载。
- 如果不装入专用箱子里，请按本体上放置深锅、有孔波纹形平底锅（另售）、章鱼烧平底锅（另售）的顺序叠放。另外，请在深锅、各平底锅（另售）之间夹入纸等以作保护，然后再叠放收藏。如果直接叠放可能会引起表面的氟树脂加工或背面的黑色吸热加工受损。



请注意

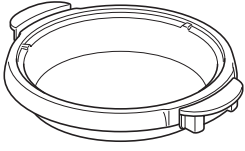
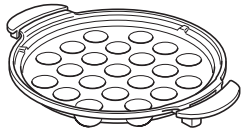
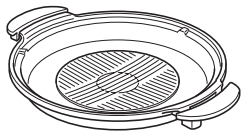
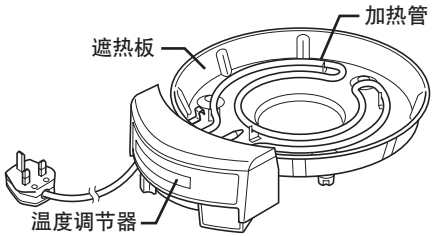
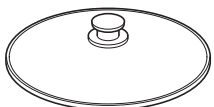


- 请待深锅·平底锅（另售）·加热管·遮热板等充分冷却后再触碰。以免导致烫伤。
- 加热管组，请向上拔出。以免引发故障·破损。

6 清洗

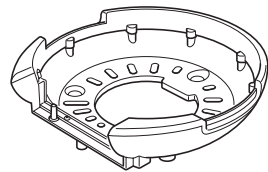
其他修理需求等请委托经本公司认可的修理技术人员。

- ◆ 请拔下插头，等待冷却后再清洗。
- ◆ 使用清洗剂清洗时，请使用厨房用清洗剂（餐具用·烹调器具用）。
- ◆ 请选用柔软的海绵·抹布。

每回使用时都要清洗的部品

<p>深锅</p>  <p>章鱼烧平底锅（另售）</p>  <p>有孔波纹形平底锅（另售）</p> 	<ol style="list-style-type: none"> ① 有附着的脏污时，用温水泡一段时间。 ② 用海绵在稀释过清洗剂的水或温水中清洗，并用水冲洗。 ③ 用干布将水擦干，使其充分干燥。（第一次擦拭平底锅或鸳鸯锅、深锅的背面时，由于会粘到涂装，所以请选用纸巾。） 	<p>请注意</p> <ul style="list-style-type: none"> ● 请不要使用稀释剂·去污粉·漂白剂·化学抹布·金属铲·尼龙刷等清洁用具。 ● 请不要使用洗碗机·烘碗机·开水等。 ● 请不要用力刷洗深锅·平底锅（另售）里面。 ● 使用清洗剂清洗时，请使用厨房用清洗剂（餐具用·烹调器具用），并充分冲洗干净。 * 如果清洗剂残留，可能导致树脂等劣化·变色。 ● 请不要将加热管组浸入水中或向其泼水。
<p>加热管组</p> 	<ol style="list-style-type: none"> ① 清洗遮热板时，先将布浸泡在稀释过清洗剂的温水中，拧紧后擦拭。加热管·温度调节器用干布擦拭。 ② 用干布擦拭清洗剂的残留。 	
<p>上盖</p>  <p>接水盘（另售）</p>  <p>接水盘上盖（另售）</p> 	<ol style="list-style-type: none"> ① 用海绵在稀释过清洗剂的水或温水中清洗，并用水冲洗。 ② 用干布擦拭水分、并充分干燥。 	

弄脏时要清洗的部分

<p>本体保护框</p> 	<ol style="list-style-type: none"> ① 用海绵在稀释过清洗剂的水或温水中清洗，并用水冲洗。 ② 用干布擦拭水分、并充分干燥。 	<p>请注意</p> <ul style="list-style-type: none"> ● 请不要强力搓洗本体保护框的贴纸部分。
<p>插头·电源线</p>	<p>用干布擦拭</p>	

7 认为发生故障时

请在委托维修前，确认一下。

这种情况	要检查的内容	解决方法	参照页次
深锅或平底锅（另售）的温度不上升。	▶ 检查电源插头是否插入。	▶ 电源插头插入插座。	▶ 51•53
	▶ 检查是否使用分路插头。	▶ 单独使用额定7A以上的插座。	▶ 41•42
	▶ 检查黄色棒是否处于「OFF」。	▶ 根据烹调料理将黄色棒对准刻度。	▶ 46•47 50•51
	▶ 检查深锅或平底锅（另售）是否有摇晃、倾斜？	▶ 切实安装深锅或平底锅（另售）。	▶ 45•46 49•50
	▶ 检查深锅或平底锅（另售）背面或加热管上是否有异物粘附？	▶ 清除异物。	▶ 48•52
烹调物严重烧焦。	▶ 检查是否已充分清洗深锅或平底锅（另售）表面？ 是否有残留物。	▶ 清洗。	▶ 54
	▶ 检查氟树脂加工面是否有脱落？ 加工面脱落可能引起食物焦糊。	▶ 氟树脂加工面即使脱落，也于人体无害，对使用品质不会造成影响。 如果担心，请联系当初购买时的销售商购买深锅或平底锅（另售）。	▶ 41•56
有烟雾，有味道。	▶ 检查包装材料·缓冲材料是否完全拆除。	▶ 务必完全拆除。	▶ 44
使用有孔波纹形平底锅（另售）时冒烟、有焦糊味。	▶ 检查是否已安装接水盘（另售）·接水盘上盖（另售）并加水？ 水量是否有减少？	▶ 安装接水盘（另售）·接水盘上盖（另售）后加水。烹调过程中如果水量减少，请补足。	▶ 50•52

这种情况	理由
上盖把手处看起来像划伤的部分。	树脂成形时的痕迹、对使用的品质没有影响。
注塑件上线状或波纹状的部分。	树脂成形时的痕迹、对使用的品质没有影响。
深锅或平底锅（另售）部分变色或变色。	长时间使用后，由于烹调物的油分可能会使深锅或平底锅（另售）变色，但是对使用品质不会造成影响。
深锅或平底锅（另售）背面有擦伤。	装卸深锅或平底锅（另售）时，可能会对背面涂层造成擦伤，但是对使用品质不会造成影响。
氟树脂加工面有脱落。	氟树脂加工由于盛放剩余食品或随着使用带来的消耗可能会脱落，但是对人体无害，对使用的品质也没有影响。如果担心或有变形·腐蚀现象时请联系销售商购买。
加热管组的感热棒尖端有烧焦。	由于是焊接，所以成黑色，但对使用的品质没有影响。
有烟雾，味道。	初次使用时会有烟雾，树脂等的味道，但是会随着使用逐渐减少。
使用中指示灯亮着，但是温度上不去。	有可能是故障。请联系销售商委托维修。
使用中指示灯灭。	使用中会因温度调节的作用，指示灯会闪烁。
使用中有「噙」或「咔嚓咔嚓」的声音。	属于加热管通电时发出的声音或加热管热膨胀时的声音，并非故障。
电源线发热。	由于是功率较高的产品、电源线多少会变热，并非是故障。
拧紧了把手的螺丝，但还是松动。	请联系销售商，委托销售。

关于消耗品的购买和更换

请联系销售商，或封底虎牌在中国的各地分公司进行购买。

深锅

上盖

接水盘（另售）

有孔波纹形平底锅（另售）

接水盘上盖（另售）

章鱼烧平底锅（另售）

树脂部品（有损伤时）

像上盖把手等，接触热气或蒸汽的树脂部品，会随着使用受损。

规格

电源	220-230V 50/60Hz	
功率(W)	1200-1312	
保温调节范围*1(°C)	KEEP WARM ~ 240	
加热管	套管式加热管	
外形尺寸*2 (cm)	宽	40.2
	长	43.2
	高	18.8
深锅	深度*1 (cm)	6.9
	满水容量*1 (L)	5.0
重量*1 (kg)	4.5	
电源线长度*1 (m)	1.8	

*1 是大致数值。

*2 外形尺寸是指，安装深锅盖上上盖时的数值。

memo

Dotted lines for writing.

简体中文

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