Safety Precautions

Keep out of reach of children.

Keep away from cooking ranges, heaters and flames.

Heat can burn, bend and discolor the product.

Do not put raw meat / fish or dairy products in the inner containers.

Such foods spoil easily.

Allow cooked foods to cool off before putting them in the side dish container.

Not doing so may cause the food to spoil.

Do not put rice in the thermal casing.

Doing so may cause rusting.

Do not use the containers for storing soups.

Soups and other liquids may leak.

Do not store anything other than food in the inner containers.

Do not use the lunch box for any purpose other than keeping food warm or cold.

Consume all foods within 6 hours.

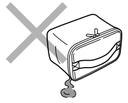
Prolonged storage may cause the food to spoil.

Do not heat the thermal casing in a microwave.

Electric sparks and other malfunctions may occur and cause injuries.

Do not lay the lunch box on its side.

Doing so may cause contents to leak.



Do not knock over, drop, or subject the lunch box to strong shocks.

This may cause the damage, the decline of temperature retention, burns, transformation, rust and peeling of the coating, or leaking of contents.

Do not swing the lunch box.

Doing so may cause injuries or damage to people and objects.

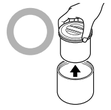
Do not remove the protective sheet on the underside of thermal casing.

Temperature retention may decline.

How to Use

1 Remove the rice container from the thermal casing.

- Hold the rice container, and remove as illustrated.

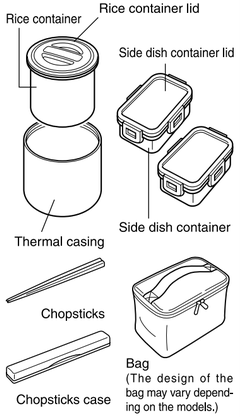


- Do not hold the container by the lid when removing. (The container may drop off.)
- Make sure that the gaskets for the rice and side dish containers are attached. →P.5

When Using for the First Time

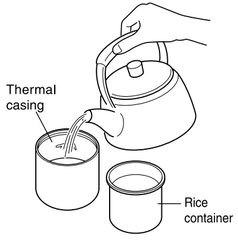
Wash the containers, lids, chopsticks, and chopsticks case. →P.5

【Names of Parts】



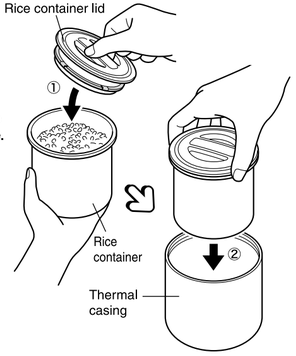
2 Fill the thermal casing and rice container halfway with hot water, and allow them to preheat for 1 to 2 minutes.

- After preheating, pour out the hot water, and wipe the casing and container dry. Be careful of burns.
- Do not warm up the side dish container.



3 Put hot rice in the rice container, and put the container in the thermal casing.

Use rice container for plain white rice and brown rice only. Do not use rice container for soup or mixed rice.

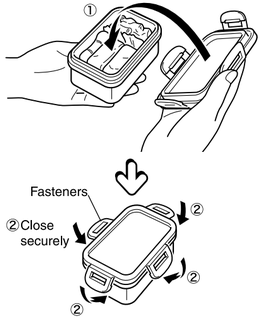


4 Put the side dish in the side dish container.

- Allow cooked foods to cool off before putting them into the container.
- Use plastic wrap for food containing a lot of spice, vinegar, oil,high-pigmented vegetable such as spinach, red beet.

Note

- Bending or closing the fasteners forcefully may cause them to break.

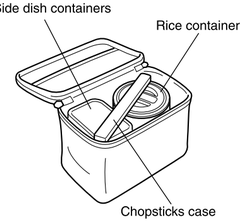


5 Put the rice and side dish containers into the bag.

Do not put the containers into the case wet or upside down.

Note

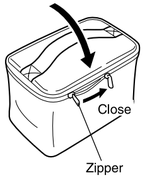
- Make sure to place all of the containers in the insulated carrying bag otherwise temperature retention will decline.



6 Close the bag.

Note

- When carrying the bag,be sure to zip up the bag to prevent the contents from falling out.
  Make sure the zipper is fastened, otherwise containers may fall out and temperature retention will decline.



Microwaving

Detach the lids from the inner containers before microwaving.

Caution

- Do not heat with the lids attached.
- Do not heat the thermal casing in a microwave.
- Do not heat the empty rice and side dish containers.
- Do not heat oily or sugary foods for long periods of time.
- Do not use the grill or oven mode of combination microwave ovens.(If other foods were heated using these modes, allow the microwave to cool off before heating the containers.)

How to Clean

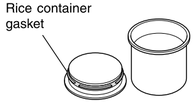
◆ Clean after every use.
◆ Use synthetic kitchen detergent (for plates and cooking utensils).
◆ Use a sponge or soft cloth.

- **Rice container**
- **Rice container lid**
- **Rice container gasket**
- **Side dish container**
- **Side dish container lid**
- **Side dish container gasket**
- **Chopsticks**
- **Chopsticks case**

1. Wash in warm water with a sponge and detergent, and rinse.
2. Wipe off water with a dry cloth, and allow each piece to dry thoroughly.

∗Dishwasher/dishdryer safe.

- **Thermal casing** — Please follow cleaning direction "1"&"2" above.
  ∗Do not use the dishwasher/dishdryer.
  It may cause the decline of temperature retention and rusting.
- **Bag** — Wipe with a cloth dampened with warm water and thoroughly wrung out. (Do not wash.)



Chopsticks

Chopsticks case

Thermal casing

Bag

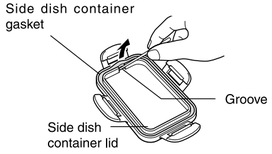
Caution

- Do not use harsh / abrasive materials such as thinner, bleach, chemical cleaners, steel wool, and other hard brushes.
- Do not use boiling water to clean the product.
- Be sure to attach the gaskets for the side dish and rice containers. →**P.6**
- Wash and dry each part thoroughly before storing for long periods without use.

Removing and Attaching the Gasket - Side Dish Containers

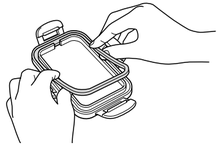
To Remove

Fit the end of a soft pointed rod (toothpick, etc.) into the groove and pull out the gasket. (Do not use metal skewers, etc.)

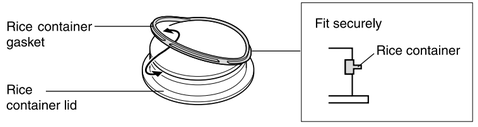


To Attach

Press securely into the groove.



Removing and Attaching the Gasket - Rice Container



Cleaning Rust-like Spots on the Inside of the Thermal casing

- Dilute 1 tablespoon (approx. 10g) of citric acid in warm water and pour into the thermal casing.
- Let it soak for 2 to 3 hours, and then clean with a sponge and rinse abundantly with the water.
- Wipe the inside of the container with a dry cloth and allow to dry thoroughly.

As a substitute:
Use 1/2 cup of white vinegar instead of citric acid.

Replacing and Purchasing Consumable Parts

The gaskets for the rice and side dish containers are consumable parts. Check once every 6 months to 1 year for damage/deterioration. If heavily stained or loose, replace them.
For replacements, contact the shop where you purchased this product.

Inquiries

Tiger Corporation manages product quality very carefully, however, should trouble occur with this product, contact the shop where you purchased, providing them with the following information.
1. Product name
2. Model Number
3. Description of trouble
   (As detailed as possible)

Feel free to send any questions or comments about this product to the shop where you purchased it.

Specifications

Parts name		Materials	Maximum/Minimum temperature tolerance of inner Container	
Thermal casing	Inner flask	Stainless steel	-	
	Outer container	Stainless steel (with acrylic coating)	-	
Rice Container, Side dish container, Side dish container lid		Polypropylene	140°C 284°F	-20°C -4°F
Rice container lid		Polypropylene (Internal: Polystyrene foam)	90°C 194°F	-20°C -4°F
Chopsticks		Acrylic	100°C 212°F	-20°C -4°F
Chopsticks case		ABS	100°C 212°F	-20°C -4°F
Gasket		Silicone	120°C 248°F	-20°C -4°F

∗All the above-mentioned resin parts passed Food Sanitation Act in Japan. These resin parts are made of refractory material and dishwasher/dishdryer safe.

∗Rice container, rice container lid and side dish containers are made of Ag anti-bacterial polypropylene.

∗We use a copper sheet inside of thermal casing to boost the temperature retention. You may hear fricative sound from thermal casing when it shakes. This is caused by the copper sheet and it doesn't affect its performance.

∗For the purpose of performance improvement, designs, specifications and parts shown in this publication are subject to change without notice.

TIGER
TIGER CORPORATION

TIGER CORPORATION
Head Office: 3-1 Hayamicho, Kadoma-City, Osaka, 571-8571 Japan

TIGER
TIGER CORPORATION

MODEL
LWY-E
LWY-F

Thermal Lunch Box

With easy-to-carry bag

Instructions

Thank you for purchasing a "TIGER" Thermal Lunch Box.
Please read the instructions completely before use.
Keep these instructions for future reference.

© 2003 TIGER CORPORATION

Attractive features

- ***Thermal Rice Container***
  Dual structure of temperature retention for your warm lunch
- ***Easy-to-carry compact bag***
- ***Leak-proof side dish containers***