



Thermal Magic Cooker 保溫烹調煲

Operating Instructions 使用說明書

Thank you for purchasing a "TIGER" Magic Cooker.
Please read the instructions completely before use.
Keep these instructions for future reference.

感謝顧客選購本公司的產品。
使用前請細心閱讀(說明書)之內容。
閱讀完畢後請好好保存(說明書)。
以便日後如有不明的情況出現時可作為參考。

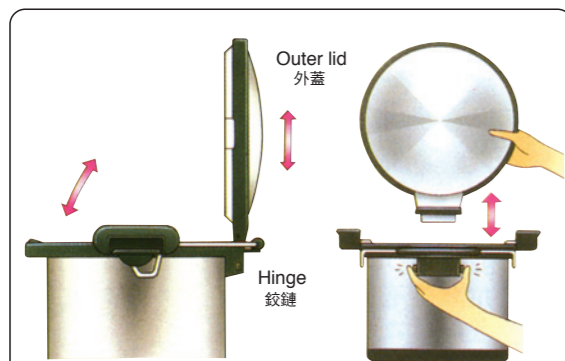
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FEATURES

各零件的名稱和功能



HOW TO DETACH AND ATTACH THE OUTER LID 外蓋的安裝及拆除方法。

How to detach 拆除方法

Open the outer lid in 90 degree position. Push and hold hinge button and then lift the outer lid.
請先把 (鉸鏈按鈕) 按下, 然後輕輕向上垂直打開外蓋便能拆除。

How to attach 安裝方法

Insert the outer lid hinge end into hinge case.
把外蓋放入原先的 (鉸鏈) 部位然後安裝。

SPECIFICATIONS 規格

Model	NFB-C520
Inner pan capacity (Liter) 內煲容量	5.2L (5.4quart)
Heat retention 6 hours after boiling 保溫効力 (6 時間)	Over 68°C (154°F)
Internal diameter of inner pan (Approx. cm & inch) 內鍋直徑 (約) cm	21.8cm (8.58inch)
External dimensions L x W x H (Approx. cm & inch) 橫 x 深 x 高 (約)	35.9cm (14.1inch) x 32.6cm (12.8inch) x 22.5cm (8.8inch)
Weight (Approx. kg & lb) 重量 (約)	3.9kg 8.6lb

Heat retention has been calculated under the condition of adding hot water at 95°C±1°C·203°F±2°F and leaving it in a room temperature of 20°C±2°C·68°F±4°F for 6hours.
保溫效能之定議是在室溫 20 度之情況下把熱水放滿內煲 (接近煲蓋位置), 從水溫 95 度開始放置 6 小時來計算。

BE SURE TO READ AND OBSERVE THE FOLLOWING PRECAUTIONS BEFORE USING THIS PRODUCT

使用前請細心閱讀及按指示正確使用

Be sure to observe the following precautions to avoid injury or malfunctioning.
為了防止發生意外及受傷, 請遵守以下指引。

Do not use the Magic Cooker near heat source.
Heat may cause serious damage to the plastic parts or fire.

請勿放置近爐具, 暖爐及近火的地方。
這樣做會令膠部份變色及變形, 亦有可能引致火警。

Close supervision is necessary when Magic Cooker is used by or near children.
Failure to do so result in personal injury or burn.

請勿放在小孩容易接觸到的地方。
以防發生意外及受傷。

Always keep the appliance in upright position.
Ingredients may leak.

請勿橫放, 如這樣做有可能令煲內食物漏出。

Do not attempt to add any ingredients into the outer case.
Doing so may cause rusting.

請勿把食物直接放入保溫容器內, 如這樣做有可能令產品生銹。

Do not place the outer case on the burner.
It may cause deformation or fire.

請勿把保溫容器放在火上加熱, 如這樣做會令產品變形及發生火警。

Do not attempt to use high heat on the burner.

Failure to do so result in deformed or discolored handles and personal injury.

用內煲加熱烹調時, 請勿把火加大致燒到內煲耳, 這會令內煲耳變色及變形或引致火警。

When placing the inner pan into the outer case, do not touch the metal part of the handle. It may result in burns.
Failure to do so result in personal injury.

當把加熱烹調後的內煲放入保溫容器時, 切勿接觸該內煲, 這有可能引致意外或燒傷。

Do not bore the outer case with any sharp object, such as ice pick, etc. It may destroy the heat-preserving effect.

請勿用利器或尖銳物體 (例如: 冰鑿) 來刺保溫容器, 這有可能令保溫功能失效。

Never immerse or submerge the outer lid and the outer case in water or any other liquid.

Failure to do so can result in rust, deteriorate the insulation.

請勿把外蓋直接清洗, 如有水浸入有可能令保溫容器生銹或有其他污染物。如浸入外蓋的斷熱材料, 有可能損壞保溫結構。

Never cook an empty the inner pan.

Failure to do so result in personal injury or break out fire.

請勿把內煲空燒。

如這樣做有可能燒傷及發生火警。

Do not attempt to hold the inner pan handles on the whole unit. Be sure to hold the handles on the outer case.

The outer lid may come off from the outer case. Failure to do so can result in personal injury.

如把保溫容器移動或搬運時, 請勿只握住內煲耳來運送, 如這樣做有可能令內容器內的食物漏出或保溫容器從外蓋跌下而發生意外。

請緊握把手來移動保溫容器及避免振動、碰撞或傾斜, 防止內容器內食物漏出造成意外。

Do not give shock, impact or tilt when carrying the whole unit.

Hot Food may leak. Failure to do so cause personal injury.

請緊握把手來移動保溫容器及避免振動、碰撞或傾斜。
防止內容器內食物漏出造成意外。

Avoid opening the hook when carrying the whole unit.

The outer lid may open result in injury or burns.

搬運保溫容器時, 請不要按 (扣鉤按鈕) 或任意打開外蓋。
這有可能令內容器內食物漏出造成意外及受傷。

Do not disassemble or repair the appliance.

Doing so may cause malfunction or personal injury.

請勿自行拆開修理, 有可能令產品損壞或發生意外。

CAUTIONS AND IMPORTANT SAFEGUARDS

請注意

Please read the Instructions completely before use.

Be sure to clean outer lid, outer case, inner lid and inner pan before first use.

使用前請細心閱讀

請好好保養外蓋。保溫容器。內煲及各零件。

Special instructions

在使用時請注意

Precautions for burn.

Be caution with the hot inner pan handles.

請小心防止被燒傷

在使用時內煲耳有可能傳熱，請小心注意。

Do not knock over, drop or expose the Magic Cooker to excessive shocks.

It may cause damage and result in malfunctioning.

Always place the inner pan into the outer case gently.

請勿打倒，跌下及受到強烈碰撞，有可能令表面變凹，保溫效能下降或令內容物漏出。

請勿讓內煲受到碰撞，請輕輕放回保溫容器內。



Do not use paint thinner, detergent with harsh chemical, steel wool, metal pad, coarse scouring pad or sand paper.

Failure to do so can result in scratch, grow rust and it leads to malfunction.

在清潔和保養時，請勿使用稀釋劑，沙粉，鋼絲刷，粗糙百潔布等等。

如使用以上用品來清潔，有可能令產品生銹及損壞。



Do not use chlorine bleach.

Harsh chemical makes hole and grow rust.

請勿使用漂白劑。

有可能令產品生銹及做成損壞。



Important Cooking Tips

烹調時請注意

Depending on surrounding temperature, magic cooking temperature may lower.

Do not keep warm under 140°F/60°C, ingredients may spoil.

在保溫條件下烹調有可能令溫度下降。

如在 60 度以下的情況保溫，這樣做有可能令食物變壞，所以請再加熱。

Do not keep warm small amount of food (25% of capacity).

Temperature may drop and ingredients may spoil in a short time.

保溫時份量不能太少。

因為溫度下降亦會令食物在短時間變壞。



Do not over fill the inner pan.

Do not exceed 80 % of the inner pan. Do not add ingredients to brim of the inner pan.

請勿放過量食物在內煲中。

放材料在內煲時，約放 8 成滿。如把材料放過多，這樣做會令烹調效果不理想。



Do not open the outer lid frequently during magic cooking.

Opening the outer lid can result in great loss of heat. This decreases the effect of magic cooking. Reheat the inner pan on burner, bring to a boil.

在保溫烹調時，請勿經常打開蓋。

這會令食物溫度下降，不能保溫烹調。如有這種情況出現，請再次加熱。



Do not over heat the inner pan when cooking with oil.

When the oil overheated to smoke, it may burst into flame. If that happen, turn off the burner and then cover the inner pan the glass lid.

Using the Magic Cooker in cold district, ingredients may not cook through. Additional burner cooking may required.

如在內煲放油加熱，請勿過度加熱。

如加熱致出煙，有可能令油著火。當出現這情況，請把爐具的火關上，再把內煲蓋關閉，須等到轉涼才開蓋。如關閉蓋的時間太短，這樣有可能令內煲再次著火。

在寒冷的地方使用，有可能加熱的溫度不夠充分。如有這種情況出現，請再次加熱。

COOKING TIPS

保溫烹調的要點

Adjust seasoning for your preference.

Magic cooking method minimizes burner cooking so that moisture stays in the inner pan. As a result flavor does not thicken or overpower.

Therefore, flavor does not change after magic cooking is complete.

To thicken the flavor, extend burner cooking time.

可在烹調完成後才調味。

使用真空煲來烹調，相比普通用火煮食烹調時間及水分蒸發較少。所以在烹調時令食物的味道煮濃的情況不易出現。亦可先行調味，因真空烹調過程，味道不會有很大的改變。

如想味道濃一點，把加熱時間延長便可。



Cook with enough broth or water.

Ingredients must be cover with broth or water.

想多一點汁。

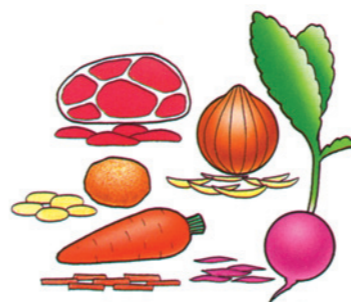
如汁水未能浸過材料，這樣會令材料不能入味。所以在烹調時準備多些汁水會比較好。

Adjust burner cooking time;

Cooking time varies on the amount and size of ingredients used. For large quantities, extend burner cooking time and magic cooking time.

因應材料的大細需要改變烹調的時間。

因為材料的大細，會令煮食物的時間亦所不同。如材料大件的話，相對加熱與保溫時間需要加長。



Food is not cooked through;

Be sure to check the flavor before insert into the outer case, if you extended burner cooking time.

如未能充分加熱。

請再次加熱，但有可能味道變濃，所以請再試味。



Recalculating the amount;

Reducing amount

Be sure the ingredients are cover with water or broth. Especially ingredients required long cooking time, increase amount of water and broth.

Increasing amount

Do not exceed 80% of the inner pan. Especially, ingredients required longer cooking time, reduce amount of water and broth.

Magic cooking needs a minimum of 2 serving.

在份量有所改變。

份量增減時，材料及水分或汁水亦需增減，如只加材料不加水份或汁水，有可能令汁水減少。

請用以下方式加減。

減量或增量。如加熱時間較長，水份亦有可能減少，但如果想加材料或水份，請勿超出 8 成滿的水位。

最少要有 2 人份量以上。

CLEANING AND MAINTENANCE

保養方法

Do not immerse the outer lid and the outer case into water.

Water may enter to the outer case result in grow rust, damaging insulation in outer lid.

外蓋，保溫容器請勿直接沖洗。

如有水份浸入，有可能令保溫容器生銹。如有污染物浸入，有可能令斷熱材料損壞。

Do not use paint thinner, detergent with harsh chemical, steel wool, metal pad, coarse scouring pad or sand paper.

Failure to do so can result in scratch, grow rust and it leads to malfunction.

請勿使用稀釋劑，沙粉，鋼絲刷，粗糙百潔布來清潔。

有可能令容器受損及生銹。

Do not use Chlorine bleach.

Result in grow rust or make hole.

請在清潔和保養時，不要使用含氯的漂白劑，有可能導致生銹及損壞。

Be sure to clean every use.

使用後請經常保持清潔。

Outer lid

Never immerse or submerge the outer lid and the outer case in water or any other liquid.

Soak kitchen towel into mild soapy water, squeeze out excess moisture and wipe clean.

外蓋

如清潔時，請把一般家庭用（洗潔精）用暖水稀釋，用毛巾清潔後再用布抹乾。
請勿直接用水沖洗。

Inner pan lid and inner pan

Wipe off remaining detergent and moisture with dry clothes and air dry well.

Wash the inner pan thorough for first use.

Please remove with caution. The glass lid may break into small pieces.

內蓋，內煲

用清潔劑清洗後，請把水份抹乾。

如初次使用內煲時，請仔細地清潔。

當內煲蓋損壞時，請小心避免被碎片割傷。

Outer case

Do not attempt to wash the outer case under running water. Failure to do so result in grow rust.

Soak kitchen towel into mild soapy water, squeeze out excess moisture and wipe clean outer surface.

Wipe off remaining detergent and moisture with dry clothes and air dry well.

Magic Cooker develops dew during the magic cooking time. Be sure to wipe off with dry cloth.

保溫容器

如欲清潔，請用溫水把洗潔精稀釋，然後把含有稀釋洗潔精的毛巾輕輕扭乾，用來清理污漬。

如直接沖洗有可能令塑膠與金屬之間的部分入水而令產品生銹。使用清潔劑清理後，請把水份抹乾。

在保溫烹調時，有可能在保溫容器內發現水珠出現，在這般情況下，請用乾毛巾抹乾。

Following the cleaning directions in these cases.

Burnt

Soak the inner pan in soapy water and then clean it with sponge in the direction of the polish line. If there is no progress, scrub the inner pan with stainless steel cleaner. And then rinse thoroughly with running water.

若把內煲燒燬或燒黑。

請用一般洗潔精充分塗上煲表面被燒黑的部份，過了一段時間後用海棉在煲的表紋上清潔。如效果未如理想，可用不銹鋼專用的清潔劑來清理污漬，使用後請用水完全清理清潔劑。

Discoloration

Over heat or cooking without ingredients may discolor the inner pan. Once it developed, wipe the inner pan with stainless steel cleaner in the direction of the polish line. And then rinse thoroughly with running water.

如內煲變色。

空燒過度，會令內煲變色或有彩虹色出現。如欲清潔，可用清潔不銹鋼專用的清潔劑，再用海棉在煲的表紋上清潔。

Grew rust on the inner pan

Stainless steel is not easy to grow rust. However, neglect cleaning, scratched surface, contacting with rusty material lead to rusting. Once it developed, wipe the inner pan with stainless steel cleaner in the direction of the polish line. And then rinse thoroughly with running water.

如內煲有生銹情況出現。

不銹鋼是一種不易生銹的材料，如有污染物加水份長時間積住或和生銹的金屬物品接觸及令產品磨損亦有可能令產品生銹。如欲清潔，可用清潔不銹鋼專用的清潔劑，再用海棉在煲的表紋上清潔。

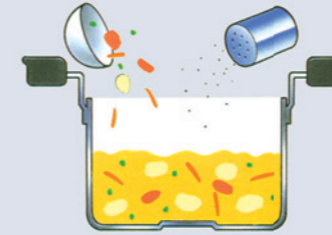
HOW TO USE THE MAGIC COOKER

使用方法

1 Magic cooking (Heat-preserved cooking) 保溫烹調功能

1 Remove the inner pan from the outer case. 把內煲從保溫容器取出。

2 Place the ingredients into the inner pan. 把材料和調味料放入內煲。



3 Be sure to cover with glass lid, place it on the burner, then bring up to a boil. 把內煲關上蓋後才開火加熱。

4 Once it starts to boil, reduce the heat and continue cooking for a while. Be sure the inner pan dose not over flow. 煮致沸騰後，請把火力調整到不會令食物從煲內漏出。



"Burner Cooking Time" indicate after ingredients start to boil. Adjust cooking/keep warm time for your preference.

煮致沸騰時，才可稱為加熱時間。

因各人口味不同，請自行決定加熱時間。

5 After burner cooking time is complete, place the inner pan into the outer case and close the outer lid. Magic cooking time starts. This is called "Magic Cooking Time" or "Heat-preserved cooking time"

如加熱時間完畢，把內煲從火爐取下，放進真空保溫容器並蓋上外蓋。

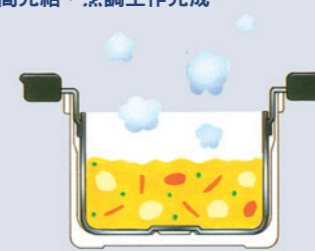
這開始真空保溫烹調，亦稱之為保溫烹調時間。



Ingredients continue cooking and absorb the flavor in the magic cooker. Adjust cooking/keep warm time for your preference.

保溫容器是用真空斷熱構造，可長時間保持高度保溫效能，這樣可令食物更容易入味。保溫時間會因應個別口味而有所不同。

6 "Magic cooking time" "Heat-preserved cooking time" is complete; the food is ready to serve. 保溫時間完結，烹調工作完成。



"Magic cooking time" means minimum cooking time requirement in the outer case. If opening the outer lid earlier than this minimum cooking time requirement, food may not be cooked well. Keep warm approx. 5-6 hours; be sure to reheat the food on the burner and bring to a boil before serve.

在保溫時間來說，如想把食物煮致入味，相對地需要較長時間。如太早從保溫容器內取出食物，這樣有可能令溫度下降，不能做出理想的烹調效果。如烹調保溫時間較長，請在進食前一次加熱。

2 Keep warm function 保溫功能

The Magic Cooker may use as a food warmer. Follow the direction when using the unit as food warmer.

這個真空斷熱構造的調理鍋，也可用作其它保溫用途。煮好完成後的食物，如需要保溫，請遵守以下指引。

1 Place the prepared food or pre-made food into the inner pan, bring a boil. 把烹調完成後的食物，放入內煲，把內蓋關好，然後煮致沸騰。

把烹調完成後的食物，放入內煲，把內蓋關好，然後煮致沸騰。



2 Once it starts to boil, reduce the heat, and then place it into the outer case. Close the outer lid. 如加熱致沸騰後，便把內煲放回保溫容器，然後關上外蓋。

如加熱致沸騰後，便把內煲放回保溫容器，然後關上外蓋。



Outer case 保溫容器