

## 二. COLD KEEPING INSTRUCTION 保冷功能使用

1. Put foods and ice rock simultaneously in the inner pot.  
將食物和冰塊一起放入內鍋中。
2. Move the inner pot into the outer container and cover well the lid to keep for cold.  
把內鍋移入外鍋，蓋好鍋蓋即可保冷

## SAFETY INSTRUCTIONS 注意事項

The following safety precautions must be followed to be safe.

1. Do not place the outer container directly on any heat surface or stove as the bottom is made of plastic and may result in a hazardous fire.  
勿將外鍋靠近火源以免變形或燒傷外鍋的塑料底座和提手。
2. Do not place food directly into the outer container.  
不可將食物直接放入外鍋使用。
3. Do not put the outer container into water as some liquid will be absorbed by the insulation reducing its effectiveness.  
勿將外鍋放入水中浸洗以免滲水入外鍋隔熱層。
4. Medium heat is recommended. Excessive strong heating may damage the inner pot, and cause food to stick.  
加熱調理時，不應用過大的火煮食，以免煮糊食物。
5. Do not heat the empty inner pot on any heat surface.  
內鍋未盛放食物或水時，切勿放到爐上加熱。
6. The handle and lid of the inner pot may be hot during the heating process, use cloth or gloves to avoid being scalded.  
加熱調理時，請注意內鍋提手和鍋蓋可能很燙，切勿用手直接觸摸以免燙傷。
7. Always use a gloved hand when transferring the pot from the stove top.  
移動內鍋，必須先蓋好內鍋蓋並以厚布墊手，以免蒸汽燙傷皮膚。
8. Do not fill the pot to rim, and 80% is the maximum (to prevent overflowing).  
內鍋注入的料理應不可超過額定容量的80%（避免溢出）。
9. To obtain maximum heat retention (up to 8 hours) the inner pot should be at least 80% full, being less full will mean that the food will not stay above 60 degrees for as long.  
少量料理之保溫，溫度下降快保溫效果較差。為達到最佳保溫效果，料理容量應達到內鍋容量的80%。
10. Do not leave cooked food in the Thermo Pot after it has dropped below 60 degrees in temperature. It must be eaten or refrigerated.  
勿長時間保溫/保冷，以免料理腐敗。宜6小時加熱一次或冷藏。
11. Do not open the lid of the outer container during the thermal cooking time as the temperature will drop and the process will not be satisfactory.  
斷熱調理中，如多次打開鍋蓋會使溫度下降加快，無法達到調理效果，必要時可再做一次加熱處理。
12. Do not place the inner pot with warm food in the refrigerator as it will take too long to cool down safely.  
勿將盛放熱食物的內鍋放進冰箱。
13. To keep your pot looking new, do not use scouring pads or other abrasive cleaners on the outside surface.  
切勿使用腐蝕性清潔劑、金屬刷子或磨光粉洗刷鍋面，以免損壞鍋麵或變色。
14. For safety, cook and keep the outer container away from children.  
安全起見，不要讓小孩使用該產品。

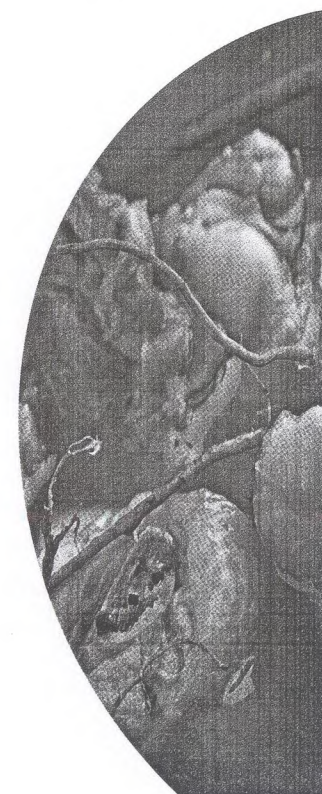


## THERMO POT INSTRUCTION MANUAL

### 燜燒鍋使用說明書

Congratulations on your purchase of our thermo pot. Used according to this instruction, it will give you years of trouble-free enjoyment.  
恭喜您購買了燜燒鍋。使用此產品前，請詳細閱讀此說明書，以便更好地享受該產品帶來的煮食方便與愉悅！

SAFE. ENERGY-SAVING. HEAT/COLD RETAINING.  
安全. 省能源. 保溫保冷居家外出皆適宜





## HOW TO CLEAN? 如何清洗?

### Outer Container 外鍋

Wipe clean with cloth. Do not immerse into water (to prevent water infiltrating into the thermal layer).

清洗外鍋時，請用濕布抹擦。不要將外鍋浸入水中浸洗，以免水滲入保溫層。

### Inner Pot 內鍋

1. Before first use, bring the inner pot with water on any stove to boil for a few minutes. Then clean the inner pot thoroughly by wiping with damp sponge and mild cleaning detergent. Rinse thoroughly.

第一次使用前，先往內鍋注入適量清水，再放到爐上煮開幾分鐘。然後用清潔劑和布徹底清洗鍋的內外和不銹鋼蓋，最後用清水沖洗乾淨即可。

2. Soak the pot for a few minutes before washing. Wash with water and mild washing liquid. Rinse thoroughly.

每次使用后，用清水進內鍋浸泡幾分鐘，然後用清潔劑和布徹底清洗鍋的內外和不銹鋼蓋，最後用清水沖洗乾淨，用乾布抹乾即可。

3. "Bluish" or "rainbow" discoloration is common on stainless steel cookware and is caused by minerals or salts in food and water.

不銹鋼內鍋經使用后，光澤明顯減弱或有“彩點”屬正常現象，是由食物中的鹽分和礦物質所引起，決不影響產品及食物的質量。

4. Water stains can be removed with a sponge dampened in vinegar or lemon.

Dry well before storage.

用海綿濕醋或者檸檬抹擦鍋面可以去除水垢。應抹乾內鍋后才儲存起來。

## LIST OF COOKING TIME 調理時間表

For various dishes using the THERMO POT.

RECIPE 料理名稱	HEATING PERIOD AFTER BOILING 煮沸調理時間	KEEP WARM COOKING PERIOD 斷熱調理時間
Spaghetti with Rich Chicken Soup 濃醬汁意大利粉	2 minutes 2分鐘	10 minutes 10分鐘
Stew Chicken with Shark's fin 鰻魚翅	10-20 minutes 10-20分鐘	3-4 hours 3-4小時
Stew duck with Orange Peel 陳皮鴨	10-15 minutes 10-15分鐘	2 hours 2小時
Stew beef with Radish 蘿蔔牛腩煲	8-15 minutes 8-15分鐘	2 hour or more 2小時(可延長)
Pig's Leg with Brawn Sauce 紅燒蹄膀	40 minutes 40分鐘	2 hours 2小時
Fish Casserole 砂鍋魚頭	15 minutes 15分鐘	1 hour or more 1小時(可延長)
Borsch 羅宋湯	10-15 minutes 10-15分鐘	3 hours 3小時
Sweet Corn & Chicken Soup 玉米雞湯	20 minutes 20分鐘	2 hours or more 2小時
Winter-Melon & Pork Ribs Soup 冬瓜豬骨湯	20 minutes 20分鐘	2 hour or more 2小時(可延長)
Steamed Egg in Cup 茶碗蒸蛋	5 minutes 5分鐘	20 minutes 20分鐘
Green Bean Porridge 綠豆粥	10 minutes 10分鐘	2 hour 2小時
Porridge 粥	5 minutes 5分鐘	1.5 hours 1.5小時
Rice 米飯	Nearly without water 接近水乾	20 minutes 20分鐘

\* This serves as a guide only. Please adjust the heating time to your personal preference for taste accordingly.

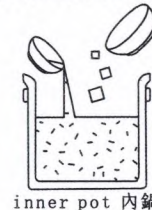
以上時間表僅供參考，請根據食物的多少實際調節煮食時間。

## GENERAL USE 使用說明

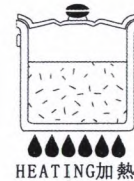
### 一. THERMAL COOKING INSTRUCTION 保溫燜燒功能使用方法

1. Place ingredients into the inner pot. Place the inner pot on any stove to boil for about 10 minutes..

將材料和調味料放入內鍋。蓋上內鍋蓋，置于電磁爐/瓦斯爐上加熱。沸騰后，依食物的易熱度不同，關火或者續煮數分鐘。

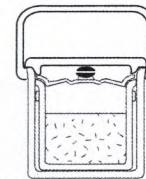


inner pot 內鍋



HEATING 加熱

2. Take inner pot off the stove, place it into the outer container. Close the lid. 加熱時間終了，將內鍋移入外鍋內，蓋好外鍋蓋。



outer container 外鍋

3. Using heat retention technology, the pot is now doing "thermal cooking". It keeps food at the proper temperature for ideal cooking time without electricity. No more attention is required. You get more free time to do anything you want.

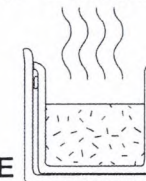
根據實際需要，讓內鍋中的食物在斷熱的外鍋中利用餘熱繼續保持高度燜熱一段時間，直至所要的熟透度。在這期間，你可以做其他事情而不用擔心食物煮糊或者發生意外。



THERMAL COOKING 斷熱調理時間

4. When ready, take out the inner pot. For best result, bring to boil again and add seasoning for serving now or when desired.

調理結束，即可享用美食。為達到更好的烹調效果，在食用前將內鍋放到爐上再次煮沸，會更加美味。



SERVE