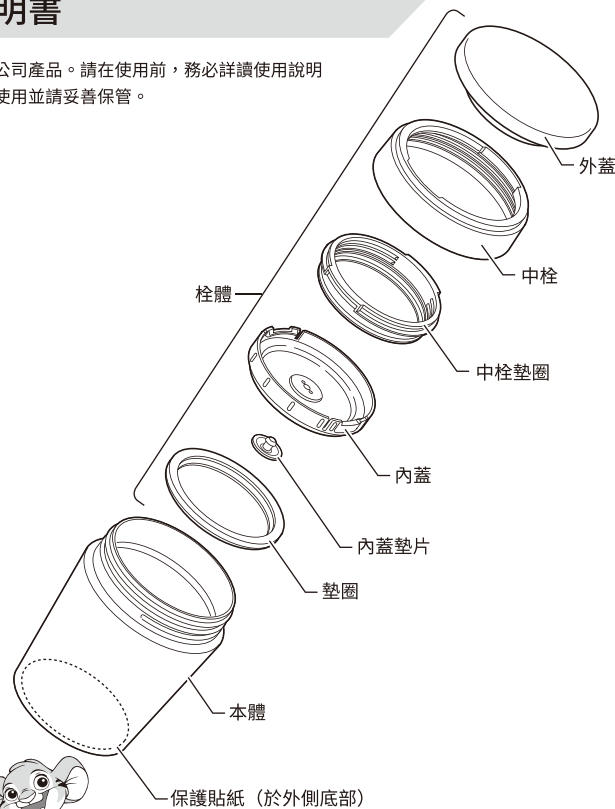


不銹鋼超輕量保溫保冷杯 Soup cup系列

使用說明書

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



安全注意事項

為避免造成受傷或灼傷，請務必遵守以下內容。

請勿置放於幼兒易拿取的地方。注意不要讓孩童玩耍或使用。

放入熱飲時，請小心飲用。

請勿裝入乾冰・碳酸飲料等。

請勿置放於瓦斯爐火及暖爐等高溫處。

飲食物品請儘早(6小時以內)食用。
使用後請立即進行清潔保養。

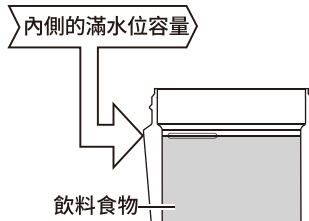
切勿放入生食等容易腐爛的食物。

含乳製品的飲品、食品及冷高湯等必須加熱調理。

如欲放入乳製品、調理湯包等，需事先加熱處理。

請勿使用微波爐加熱。

加入的飲料量，請勿超過圖示所標記位置。



請確認栓體是否確實蓋緊。

為避免飲料食物腐敗，請於當日內飲用完畢。

為避免造成受傷或燙傷，請務必遵照使用說明書記載的方式使用。

當此產品的保溫能力下降，請勿使用。
若再裝入熱的飲料食物，會使本產品變熱，有可能造成燙傷的危險性。

請勿使用於保溫、保冷飲料食物以外之用途。

請勿翻倒、摔落地面或撞擊等強烈衝擊。(可能造成保溫或保冷效能失效)

請勿自行拆解或修理。

若裝入運動飲料，飲用完畢後請儘速清洗。

請勿裝入味噌湯或濃湯等含有鹽分的湯汁時，食用完畢後請儘速清洗。

請勿將本產品長時間放置於包包或袋子中。

請勿使用含氯漂白劑和醋清潔本產品。

切勿撕下貼在本體底部的保護貼紙。

本體請勿橫放。

放入包包中時，請直立放置。

飲料食物的顏色有可能會附著於內蓋，但對於本產品的功能性和安全性沒有影響。

使用方法

請確認栓體組件是否附帶了中栓墊圈、內蓋、內蓋墊片及墊圈。

1

若想提升保溫（保冷）效果，可先裝入少量的熱水（冰水）後，置放 1~2 分鐘預熱（預冷）。

預熱（預冷）後，請將熱水（冰水）倒掉。

2

裝入冷熱飲料食物。

- 加入的飲料量，請勿超過圖示所標記位置。



3

請將本體呈直立狀態蓋緊栓體。

- 請確認栓體是否確實蓋緊。



3

4

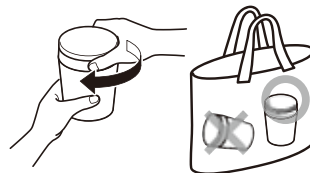
取下栓體飲用。

請注意

飲用完畢後請儘速清潔保養。

5

飲用完畢後，將本體呈直立狀態蓋緊栓體，將湯匙 / 叉子收納好蓋緊外蓋。
確實蓋緊杯蓋及外蓋。



請注意

放入包包中時，請直立放置。如果橫放，會導致內容物溢出。

4

清潔保養的方法

- ◆ 使用後，請務必於當日內清洗。
- ◆ 清潔劑請使用廚房用合成清潔劑（餐盤用、調理器具用）。
- ◆ 請使用海綿、布等柔軟的清洗用具。
- ◆ 為避免殘留異味，請經常清洗。

墊圈有異味時

因裝入的內容物不同，墊圈會因而附著異味。

如果會介意異味的話，可購買墊圈或栓體分開使用。

（例如：味噌湯用的栓體或咖喱湯汁用的栓體分開使用）

內蓋的拆卸、安裝方法

■ 拆卸方法



從中栓將內蓋反時針方向旋轉，輕輕拔起取下。

■ 安裝方法



將內蓋蓋住中栓，時針方向旋轉固定。

將中栓墊圈、內蓋拔起取下。

從中栓墊圈底部塞入內蓋后安裝在中栓上。
聽到「卡塔」的响声后確認內蓋、中栓墊圈已被固定。

墊圈及內蓋墊片的拆卸、安裝方法

請注意

請正確安裝墊圈及內蓋墊片的位置。避免內容物溢出。

■ 拆卸方法

內蓋墊片（用手指捏住邊緣取下）



用手指捏住墊圈，慢慢取下。

■ 安裝方法

內蓋墊片（塞入突起部。務必先拆下內蓋再安裝。）

將內蓋墊片塞入突起部後，確認突起部是否朝外側。

請確認墊圈的安裝位置確實嵌入到裏面。

5

櫻花蝦燕菁湯※1

■材料(1 人份)

燕菁(中) ······ 1/2 顆	鹽 ······ 少許
綠豆粉絲 ······ 5g	香油 ······ 少許
干裙帶菜 ······ 2g	
櫻花蝦 ······ 5g	枸杞 ······ 6 顆
薑泥 ······ 2g	香菜 ······ 適量
熱水 ······ 200mL	
雞粉 ······ 1 小匙	



63 kcal

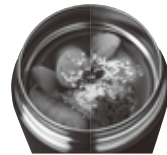
■作法

- ① 較厚的去除燕菁皮，切 5mm 厚的薄片，綠豆粉絲切 5cm 段，放入湯杯中加熱水靜置 10 分鐘。
- ② 瀝去①的湯汁，放入干裙帶菜、櫻花蝦、薑泥、雞粉、鹽、香油并加熱水。
- ③ 隨喜好佐上枸杞和香菜。

肉腸燉菜※1

■材料(1 人份)

大粒肉腸 ······ 2支	多蜜醬汁 ······ 1/4罐
小洋蔥 ······ 1顆	番茄醬 ······ 1/2大匙
或洋蔥 ······ 1/8顆	水 ······ 150mL
馬鈴薯(中) ······ 1/2 顆	高湯塊 ······ 1/2顆
紅蘿蔔 ······ 40g	巴西里末 ······ 適量
蘑菇 ······ 1顆	鹽、胡椒 ······ 各少許
綠花椰菜 ······ 2朵	黃油 ······ 10g



347 kcal

■作法

- ① 小洋蔥、紅蘿蔔、馬鈴薯去皮後切成一口大小，蘑菇切掉蒂部。綠花椰菜分成小朵。
- ② 鍋中放入黃油，翻炒肉腸、洋蔥、紅蘿蔔和蘑菇，加入水和高湯塊后攪拌鍋底至均勻，小火燉煮 10 分鐘。
- ③ 用綠花椰菜、多蜜醬汁、番茄醬、鹽、胡椒調味，再次煮開后倒入湯杯并撒上巴西里末。
- ④ 請隨喜好搭配生奶油、芝士粉享用。

雞翅參雞湯風※1

■材料(1 人份)

雞翅 ······ 2 支	大蒜 ······ 1/3 片
糯米 ······ 1 大匙	薑 ······ 5g
香油 ······ 少許	白蔥 ······ 3cm
乾香菇 ······ 1 片	水 ······ 300mL
去皮栗子 ······ 1 顆	雞粉 ······ 1 小匙
枸杞 ······ 3 顆	鹽、胡椒 ······ 適量
松子 ······ 1/2 小匙	



203 kcal

■作法

- ① 雞翅去掉翅尖除去雞骨。
- ② 洗淨糯米，用芝麻油拌勻后鑲入①中用牙籤固定。
- ③ 白蔥切 1cm 段，薑切成薄片。
- ④ 將②的雞翅、乾香菇、大蒜、松子、去皮栗子、枸杞放入鍋內加水，再加入雞粉加熱。
- ⑤ 煮開后除去浮沫，小火煮 5 分鐘，用鹽、胡椒調味后倒入湯杯。

※在湯杯中保溫 1 小時左右便可食用。

薯蕷昆布与溫泉蛋湯※1

■材料(1 人份)

雞蛋(M) ······ 1 顆	鰹魚高湯粉 ······ 2g
薯蕷昆布 ······ 5g	薄鹽醬油 ······ 1/2 小匙
青蔥花 ······ 1/4 支份	熱水 ······ 250mL
	柴魚片 ······ 1g



92 kcal

■作法

- ① 向湯杯中加入常溫雞蛋與 50mL 水，熱水加至水位線，關閉栓體靜置 15 分鐘。
- ② 取出①的雞蛋，放入薯蕷昆布和鰹魚高湯粉，注入熱水并加入薄鹽醬油與青蔥花。
- ③ 食用之前打入②的雞蛋并加入柴魚片。

※打雞蛋時可能有液體流出。請放入其他容器以免打碎。
※請特別注意雞蛋會在夏季等周圍溫度較高的環境下變壞。

消耗品更換、洽購

栓體、墊圈、內蓋墊片、湯匙/叉子為易耗品。請以一年為基準做確認。
欲購買零件，請洽詢至原購買處或客戶服務中心。

產品諮詢相關

我們對於品質上的管理非常嚴謹，萬一產品上有出現瑕疵時，請洽詢原購買處或虎牌客戶服務中心。

1. 產品名稱
2. 型號
3. 產品狀況 (請詳細描述)
4. 購買日

對於產品上有任何問題，歡迎洽詢。

※為了提升功能品質，本書所記載的設計、規格及零件將有可能會不預期的變更。

規格

實際容量	滿水位容量	保溫效力	保冷效力
0.32L	0.3L	54 度以上(6 小時)	12 度以下(6 小時)
0.4L	0.38L	59 度以上(6 小時)	10 度以下(6 小時)

※保溫效力為以室溫在 20 度±2 度的條件之下，裝滿熱水呈直放的狀態，從水溫在 95 度±1 度起算置放 6 小時的水中溫度。

※保冷效力為以室溫在 20 度±2 度的條件之下，裝滿冰水呈直放的狀態，從水溫在 4 度±1 度起算置放 6 小時的水中溫度。

※實際容量是指安裝好栓體的狀態下可實際放入的容量。並非是「安全注意事項」中所記載的「滿水位容量」。



TIGER 虎牌
TIGER CORPORATION
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TEL: 02-2397-1179 FAX: 02-2397-5737

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TEL: 04-2375-4627 FAX: 04-2375-4502

日本虎牌服務專櫃: 請洽全國各大百貨公司虎牌專櫃或

台南總公司, 台北分公司, 台中分公司

免費服務專線: 0800-888-572

※1 的料理為 0.3L 湯杯類型的分量。當用 0.38L 類型製作時請增加 2 成左右的分量。

<注意> 放入的食材請勿超過水位線。若放入的食材過多，湯汁可能溢出造成燙傷。

(料理照片為示意圖。)

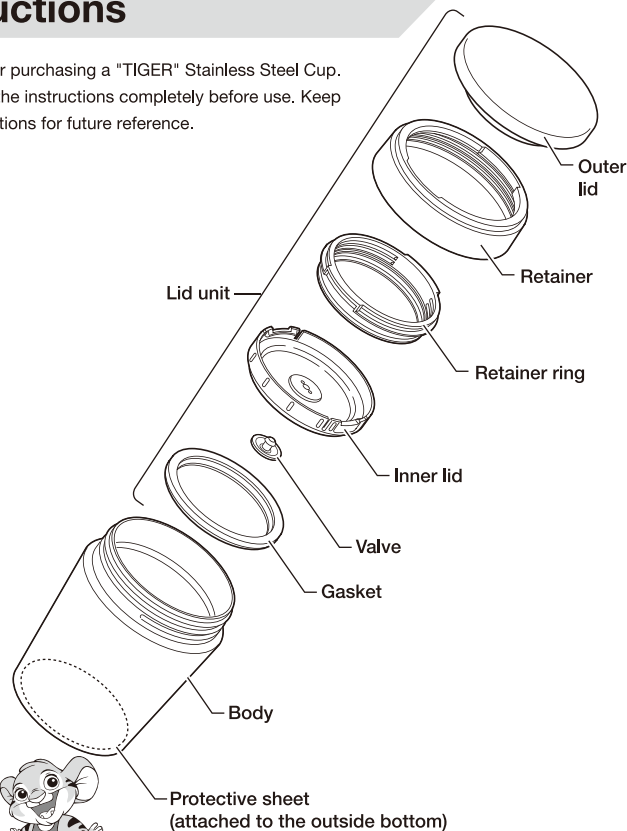


MODEL
MCL-A

Stainless Steel Cup Soup Jar

Instructions

Thank you for purchasing a "TIGER" Stainless Steel Cup. Please read the instructions completely before use. Keep these instructions for future reference.



Safety Precautions

Important!

Keep out of reach of children.
Do not allow children to play with the product.

Drink slowly when the product contains a hot beverage.

Do not put dry ice or carbonated beverages in the product.

Do not place the product near stoves, open flames, or other sources of extreme heat.

Consume food that is kept inside the product as soon as possible (within 6 hours). Clean the product immediately after use.

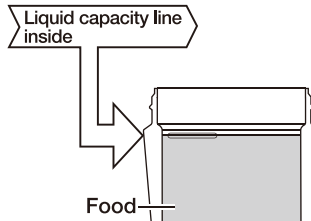
Do not store raw foods for a long period of time as they may spoil.

Do not store foods including dairy products or cold soup without cooking them thoroughly.

Do not heat the product in a microwave oven.

Be sure to set the lid unit in proper position.

Do not fill the product above the liquid capacity line shown below.



Noncompliance with these instructions may result in scald or injury.

Consume foods within the day to prevent from spoiling.

Do not use the product if its ability to retain heat declines. Hot food can make the product very hot, potentially causing burns.

Do not use the product for any purposes other than keeping food/beverages warm or cold.

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

Do not disassemble or attempt to repair the product by yourself.

Be sure to clean the product immediately after use, especially after consuming sports drinks.

If adding salty foods or liquids, wash immediately after consuming.

Do not leave the product in a bag for a long time.

Do not use chlorine-based bleaches or acetic acid solutions when cleaning the product.

Do not remove the protective sheet on the underside of the product.

Keep the product in an upright position at all times.

Keep the product upright all the time, even in your bag.

Some of the color of the contents may remain on the inner lid. This does not affect the performance and safety.

How to Use

Check that the retainer ring, inner lid, valve, and gasket are attached to the lid unit.

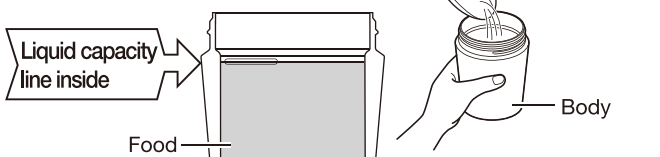
1

To keep your beverage warm or cool longer, pour hot (or cold) water into the body, and let it sit for one or two minutes to allow the inside of the body to heat (or cool). Discard the hot (or cold) water after preheating (or precooling).

2

Pour hot (or cold) food into the body.

- Do not fill the jar above the liquid capacity shown below.



3

Keep the product in an upright position when you close the lid unit.

- Securely close the lid unit so that it cannot be turned.



4

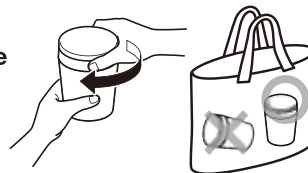
Remove the lid unit and enjoy your food.

Caution

Clean after every use.

5

After use, keep the body upright and securely close the lid unit. Store the spoon/fork and close the outer lid. Securely close the retainer and outer lid.



Caution

Keep the product upright all the time, even in your bag. Content may leak if the product is laid horizontally.

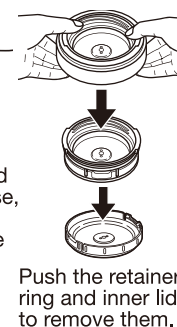
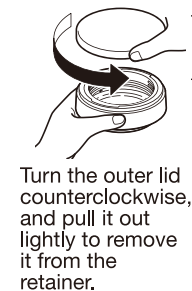
How to Clean

- ◆ Clean after every use.
- ◆ Use mild kitchen detergent.
- ◆ Use a sponge or soft cloth.
- ◆ Clean the components frequently to prevent odor.

Odor may remain on the lid gasket depending on the contents. If the odor bothers you, purchase lid gaskets or lid units for different kinds of food.
(Example: Use separate lid units depending on the kind of soup.)

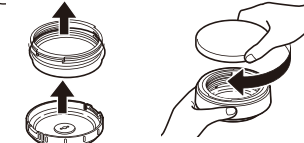
Attaching and removing the inner lid

To remove



To attach

Put the outer lid on the retainer, and turn it clockwise to attach it.



Attaching and removing the gasket and valve

Caution

Attach the gasket and valve in the proper position and direction. If not, the contents may leak out.

To remove

Valve (Remove while holding the edge.)

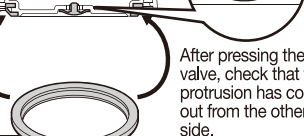
Inner lid

Gasket



To attach

Valve (Press the protrusion into the inner lid. Be sure to remove the inner lid first.)



When attaching the gasket, make sure to fit it completely onto the inner lid while checking the position and direction.

Menu Guide

Soup with sakura shrimps and white turnip*1

■Ingredients (for 1 serving)

White turnip (medium)..... 1/2 pcs. Salt A dash
 Bean - starch vermicelli ... 5 g Sesame oil To taste
 Dried wakame seaweed .. 2 g
 Sakura shrimps..... 5 g Chinese wolfberry fruit...6 pcs.
 Grated ginger 2 g Cilantro leaves As needed
 Hot water 200 ml
 Chicken stock (powder) .. 1 teaspoon



63 kcal

■Directions

- (1) Peel off the thick outer layer of the white turnip, and cut it into 5 mm thick slices. Cut the bean - starch vermicelli noodles into 5 cm lengths. Put them in the soup jar and then add hot water. Leave them for 10 minutes.
- (2) Drain the hot water in (1), and then put the dried wakame seaweed, sakura shrimps, grated ginger, chicken stock, salt, and sesame oil in the soup jar. Then, add hot water.
- (3) Add Chinese wolfberry fruit and cilantro leaves as desired.

Sausage stew*1

■Ingredients (for 1 serving)

Coarse-ground sausage.. 2 pcs. Tomato ketchup..1/2 tablespoon
 Small onion 1 pc. Water..... 150 ml
 Or an onion..... 1/8 pcs. Bouillon cube..... 1/2 pcs.
 Potato (medium) 1/8 pcs. Finely chopped parsley..For garnish
 Carrot 40 g Salt and pepperA dash
 Mushroom 1 pc. Butter.....10 g
 Broccoli..... 2 florets Fresh creamAs needed
 Demi-glace sauce 1/4 Grated cheese.....For garnish



347 kcal

■Directions

- (1) Peel the small onion, carrot, and potato, and cut them into bite size pieces. Cut off the hard stem of the mushroom. Separate the broccoli into small florets.
- (2) Put butter in a pot, fry the sausage, onion, carrot, and mushroom, and then add the water and bouillon cube. Stir the bottom of the pot, and simmer the mixture over a low heat for 10 minutes while stirring it.
- (3) Season it to taste using broccoli, demi-glace sauce, tomato ketchup, salt and pepper. When it boils again, put it in the soup jar, and sprinkle it with finely chopped parsley.
- (4) Season it with fresh cream and grated cheese as desired.

Wing tip sam gae tan*1

■Ingredients (for 1 serving)

Wing tip.....2 pcs. Pine nuts.....1/2 teaspoons
 Glutinous rice.....1 tablespoon Garlic1/3 clove
 Sesame oilTo taste Ginger.....5 g
 Dried shiitake mushroom.....1 pc. Shironegi (white leek) ..3 cm
 Peeled sweet roasted chestnut ..1 pc. Water.....300 ml
 Chinese wolfberry fruit.....3 pcs. Salt and pepperAs needed



203 kcal

■Directions

- (1) Cut off the end of the wing tip, and then take out the bone.
- (2) Wash the glutinous rice, and dredge it with sesame oil. Then, stuff it in (1), and then close (1) using toothpicks.
- (3) Cut the shironegi (white leek) into 1 cm chunks, and slice the ginger thinly.
- (4) Put the wing tip in (2), dried shiitake mushrooms, garlic, pine nuts, peeled sweet roasted chestnut, and Chinese wolfberry fruit in a pot, and then add water and chicken stock. Heat the pot.
- (5) When it boils, skim off the foam. Cook it for another 5 minutes over a low heat, and then season it with salt and pepper. Put it in the soup jar.

Note: Keep it warm in the soup jar for about 1 hour. After this, it is ready to eat.

Soup with shredded kelp and soft-boiled egg*1

■Ingredients (for 1 serving)

Egg (medium) 1 pc. Usukuchi soy sauce..1/2 teaspoons
 Shredded kelp..... 5 g Hot water250 ml
 Green onion, chopped..1/4 pcs. Shavings of dried bonito .. 1 g
 Bonito bouillon..... 2 g



92 kcal

■Directions

- (1) Put an egg at room temperature and 50 ml of cold water in the soup jar, and then add hot water up to the liquid capacity line. Close the lid unit, and leave it for 15 minutes.
- (2) Take out the egg in (1), add shredded kelp and bonito bouillon, and then also add hot water and light soy sauce and green onion.
- (3) Crack the egg in (2) into the jar and add shavings of dried bonito before serving it.

Notes: 1. If the egg is broken, its inside may come out. Put the egg in another container and be careful not to break it.
 2. Be particularly careful in the summer time or whenever the ambient temperature is high as it may cause the egg to spoil.

MCL-A

Replacing and purchasing consumable parts

The lid unit, gasket, valve, and spoon/fork are consumable parts. Check once a year for damage/deterioration. If heavily stained or loose, replace them.

For replacement parts, contact customer service or the shop where you purchased this product.

Before contact customer service

The utmost measures have been taken to ensure the quality of this product. However, should the product be defective, contact your dealer and provide the following information.

1. Product name
2. Model number
3. Description of trouble (As detailed as possible)
4. Purchase date

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

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

Specifications

Capacity	Liquid capacity line	Heat retention	Cold retention
0.32 L / 10.8 oz	0.3 L / 10.1 oz	Greater than 54°C •129°F (6 hours)	Less than 12°C •54°F (6hours)
0.4 L / 13.5 oz	0.38 L / 12.8 oz	Greater than 59°C •138°F (6 hours)	Less than 10°C •50°F (6hours)

* 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 6 hours.

* Cold retention has been calculated under the condition of adding cold water at 4°C±1°C / 39°F±2°F and leaving it in a room temperature of 20°C±2°C / 68°F±4°F for 6 hours.

* Capacity is the actual volume of water that can be stored in the product when the lid unit is closed. This is not the "Liquid capacity line" volume described in "Safety Precautions".



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<Attention> Be careful not to add ingredients that exceed the liquid capacity line. Adding too many ingredients may result in leakages, spills, or burns.

(The photos in the menu are illustrations only.)

*1 The amounts for ingredients in the menus marked with *1 are for the 0.3 L type.
 When using the 0.38 L type, increase the amounts by about 20%.