



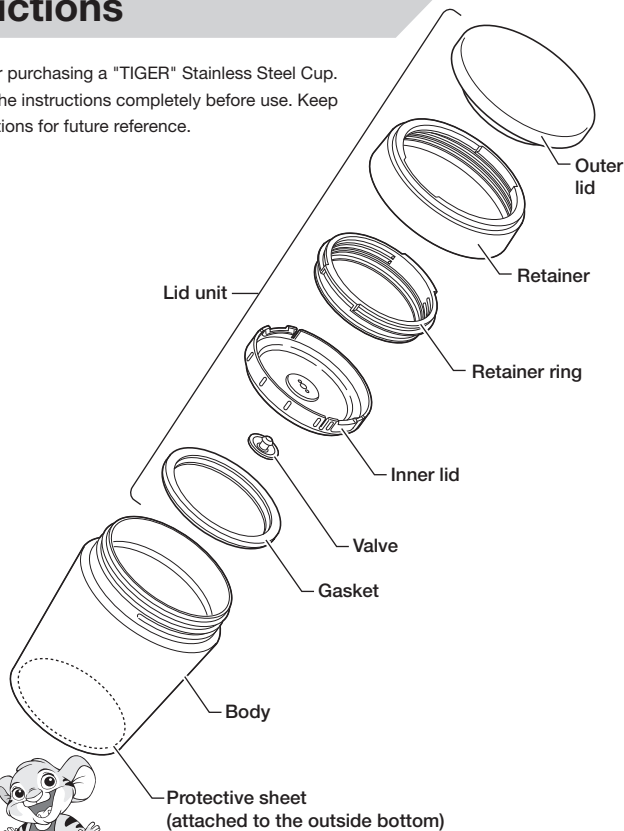
MODEL  
**MCL-B**

For household use

# 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.



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Make sure that all parts are present before use.

# Safety Precautions

Be sure to follow all instructions.

- ◆ All safety instructions described below are intended to protect the user and other individuals from physical harm and household damage.
- ◆ Safety instructions are classified and described according to the level of harm and damage caused by improper use, as shown below.

<b>Warning</b> This symbol indicates there is a possibility of death or serious injury.	<b>Caution</b> This symbol indicates there is a possibility of injury or damage to property.
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Description of Symbols	
This symbol indicates a prohibited action.	This symbol indicates an action that must be taken or an instruction that must be followed.

**Warning**

**Keep out of reach of children. Do not let children play with the product.**  
There is a risk of burns or injuries.

**Caution**

**Drink slowly when the product contains a hot beverage.**  
There is a risk of burns. (The outside of the product will not get hot because of the heat insulation effect.)

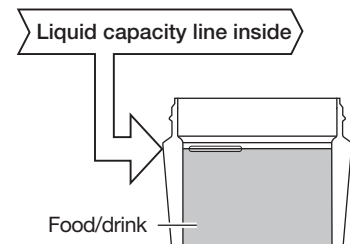
**Do not put dry ice or carbonated beverages in the product.**  
The air pressure inside the body may increase, causing the lid unit to become stuck or prone to shattering. The lid unit may also get damaged and result in scattering of fragments.

**Do not place the product near stoves, open flames, or other sources of extreme heat.**  
There is a risk of burns or deformation or discoloring of the product.

**Do not store raw food or other items that decay easily.**  
Long-time spoilage can create gases that raise the air pressure inside the product, causing the lid unit to become stuck or the contents to splash. The lid unit may also get damaged and result in scattering of fragments.


## Caution

- Food or drink must be consumed as soon as possible (within 6 hours).**  
**Be sure to clean the product immediately after use and dry the parts thoroughly.**  
The contents may decay or spoil.  
Long-time spoilage can create gases that raise the air pressure inside the product, causing the lid unit to become stuck or prone to shattering. The lid unit may also get damaged and result in scattering of fragments.  
Rinse the inside of the product well, even if you are going out, for example, and don't have time to wash it thoroughly.  
Contents may spoil or become moldy, resulting in damage such as rust or holes.
- Be sure to cook food or drink containing dairy products, or cold soups, before putting them inside the product.**  
The contents may decay or spoil.  
(Not necessary for cold desserts such as smoothies.)
- Do not heat the product in a microwave oven.**  
There is a risk of injury or failure due to sparks.
- Make sure that the lid unit is closed securely before pouring beverages.**  
Contents may leak and cause soiling or skin burns.
- Be sure to fill the product with food or drink below the maximum level shown in the diagram.**  
If the contents exceed the specified line, they may leak or overflow, potentially causing burns.




Do not remove the caution sticker on the product or the sticker on the bottom.


## Caution

-  **Do not touch the brim of the product with a kettle or other item you are pouring from.**  
The product may fall over, causing burns or injuries to the skin, or a scratch or deformation to the product.


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-  **Do not open the lid when the product is tilted or placed near the face.**  
Pouring hot water into the product increases the internal air pressure. This may cause the contents to burst out and scatter, potentially causing burns.


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


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-  **Do not use the product in a moving vehicle.**  
This may result in burns or soiling of clothes or of the interior of the vehicle. (Using the product while you are driving is very dangerous, as you may be distracted.)


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-  **Do not use the product for any purpose other than keeping food or drink warm or cold.**


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-  **Do not knock over, drop or expose the product to excessive shocks.**  
There is a risk of damage to the product, a reduction of its heat- or cold-retention ability, rusting, flaking of the exterior paint, or leakage of contents.


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-  **Do not disassemble or attempt to repair the product by yourself.**  
There is a risk of failure or accident.


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-  **Do not put the product in a freezer.**  
Contents may leak or the product may be damaged.


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-  **Do not leave the product in a bag for a long time.**  
The storage conditions may change and there is a risk of rust or odors.


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-  **Do not place the product in a bag if its exterior is wet.**  
There is a risk of rust, odor, or soiling.


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-  **Do not use chlorine-based bleaches.**  
This may cause rust or a hole on the product.


## Caution

-  **Do not scrape or rub the patterns or stickers on the surface of the product using your nails or a hard object.**  
The exterior paint may come off.

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-  **Do not remove the protective sheet on the underside of the product.**  
Removing this may reduce the product's heat- or cold-retention ability.

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-  **If you place the product in a bag, make sure it is upright to prevent any accidental leakage.**  
Contents may leak if the product is laid horizontally.

**Although the color of food or drink may adhere to the inner lid, this will not affect performance or safety.**

# How to Use

1

Turn the lid unit to remove it.

**First!**

When Using for the First Time

- Refer to “When Using for the First Time”
- Check that the retainer ring, inner lid, valve, and gasket are attached to the lid unit.

2

To keep your beverage warm/cool longer, first pour a small amount of hot/cold water into the body and let it sit for one or two minutes.

- Discard the hot/cold water after preheating/precooling.

3

Pour your hot/cold food or drink into the body.

- Do not put too much amount of food or drink.

4

Place the body in an upright position and turn the lid unit to close it.

- Turn the lid unit as far as it will go to securely close it.

5

Remove the lid unit to eat your food.

**Caution**

- Be sure to clean the product immediately after use.

6

After eating/drinking, keep the product in an upright position and securely close the lid unit.

- Securely close the retainer and outer lid.

**Caution**

- If you place the product in a bag, make sure it is upright to prevent any accidental leakage. The product may leak if you place it on its side.

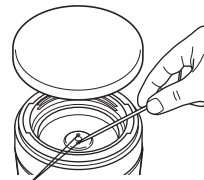
If the lid unit does not open

■ **When food or drink was left in the product for a long time**

There is a risk that gas produced by food or drink spoilage has raised the air pressure inside the product. Be careful not to apply any heat to the product and immediately contact our local office or after-sales service representative shown on the back page.

■ **When hot food or drink was poured into the product**

Insert a toothpick or item that will not damage the valve into the hole in the center area for removing the lid. Use this item to release the pressure.



Hole (two places)

# How to Clean

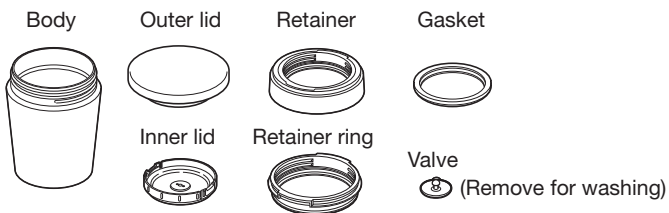
## When Using for the First Time

You may notice an unusual odor coming from the material of the product. In this case, clean the product by following the steps below.

- 1 Pour hot water into the body and securely close the lid unit.
- 2 Hold the body and gently shake it several times to rinse the inside thoroughly. (Do not shake it excessively. The hot water may splash out, potentially causing burns.)
- 3 Discard the hot water, and then clean each part.



- ◆ Clean the product on the same day after every use.
- ◆ Use mild kitchen detergent (for table or cookware).
- ◆ Use a soft sponge or cloth.
- ◆ Clean the product thoroughly to prevent any odor.



- 1 Wash each part using a sponge with diluted detergent water or lukewarm water, and then thoroughly rinse it with water.
- 2 Wipe the water off with a dry cloth and dry the parts thoroughly.

## If the gasket has an odor

Odor may remain on the gasket depending on the contents. In this case, remove and boil the gasket for 30 minutes. If the odor remains, purchase gasket or lid units for different kinds of food.

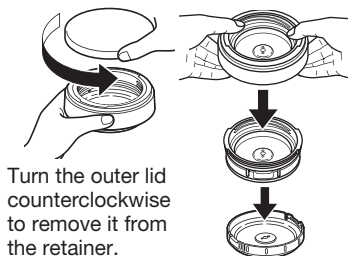
(Example: Have two lid units: one for miso soup and another for curry dishes.)

## Caution

- Do not soak and wash (only wipe) the body and lid unit.
- After washing the whole body, immediately use a dry cloth to wipe off the moisture on its outer surface. Not wiping off all droplets could leave water stains or cause rust and other marks.
- Do not use thinners, cleansers, bleaches, cleaning wipes, metallic scrubbing brushes, or nylon scrubbing brushes.
- Do not use dishwashers or dish dryers or boiling water.
- Be sure to attach the retainer ring, retainer, inner lid, gasket, and valve.
- Wash and dry each part thoroughly before storing for long periods without use.

## Attaching and removing the inner lid

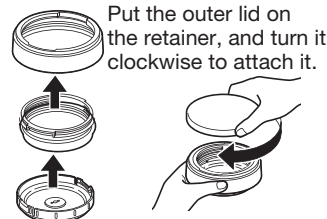
### ■ Removal



Turn the outer lid counterclockwise to remove it from the retainer.

Push the retainer ring and inner lid apart to separate them.

### ■ Attachment



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

Press the inner lid into the bottom of the retainer ring, and then attach it to the retainer. If you hear a clicking sound, the inner lid and retainer ring are secured.

## Attaching and removing the gasket and valve

### Caution

- When attaching the gasket and valve, check their position and direction. Contents may leak.

### ■ Removal

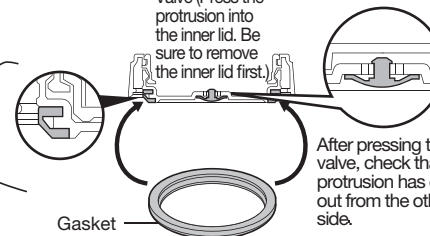
Valve (Remove while holding its edge.)



Remove the gasket slowly while holding its edge.

### ■ Attachment

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



When attaching the gasket, check its direction and ensure it fits firmly into the slot.

## 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 pepper.....A dash  
 Mushroom ..... 1 pc. Butter.....10 g  
 Broccoli.....2 florets Fresh cream .....As 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 Garlic .....1/3 clove  
 Sesame oil .....To 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 pepper .....As 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 water .....250 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.

## 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

Model No.	MCL-B030	MCL-B038
Capacity	0.32L / 10.8 oz	0.40 L / 13.5 oz
Liquid capacity line	0.30L / 10.1 oz	0.38 L / 12.8 oz
Heat retention	Greater than 54°C • 129°F (6 hours)	Greater than 59°C • 138°F (6 hours)
Cold retention	Less than 12°C • 53°F (6 hours)	Less than 10°C • 50°F (6 hours)
Size *	W 9.0 x D 9.0 x H 11.9 cm W 3.54 x D 3.54 x H 4.69 in	W 9.0 x D 9.0 x H 13.9 cm W 3.54 x D 3.54 x H 5.47 in
Weight *	0.26kg / 0.57 lbs	0.30kg / 0.66 lbs

\*Approximate value

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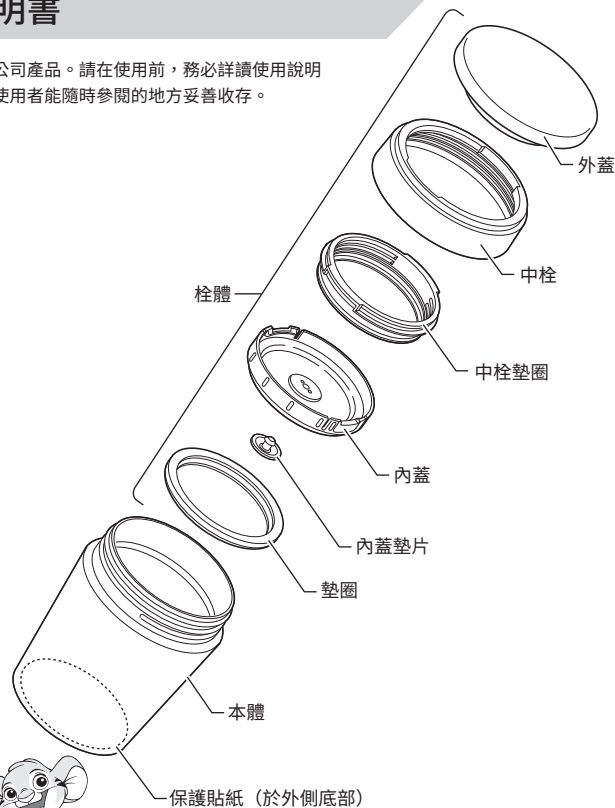
<Attention> Be careful not to add ingredients that exceed the liquid capacity line. Adding too many ingredients may result in leakages, spills, or burns.

(The photos in the menu are illustrations only.)

# 不銹鋼真空食物罐

## 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，並請放在使用者能隨時參閱的地方妥善收存。



## 安全注意事項

請務必遵守

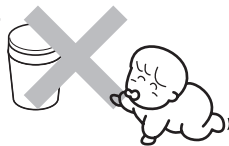
- ◆ 以下說明為防止對使用者或他人造成人身傷害或財產損害而必須遵守的事項。
- ◆ 關於因操作錯誤而導致的危害及損害的程度，按以下分類進行說明。

<b>警告</b> 可能會導致死亡或重傷的內容。	<b>注意</b> 可能會造成使用者受害或財物受損的內容。
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所用圖形符號的說明	
不可實施的“禁止”內容。	必須執行的“指示”內容。

### 警告

- 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。否則可能導致燙傷或受傷等。



### 注意

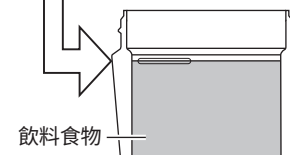
- 放入熱食時，請小心享用。可能導致燙傷。（因為隔熱效果的關係，即使裝入熱食，外側並不會變熱。）
- 請勿裝入乾冰、碳酸飲料等。可能使本體內壓上升，導致栓體無法打開、內容物噴出。另外，可能造成栓體破損飛散，非常危險。
- 請勿置放於瓦斯爐火及暖爐等火源高溫處。否則會導致燙傷，本體變形、變色。
- 切勿放入生食等容易腐爛的食物。否則可能導致腐敗。腐敗會產生氣體，導致本體的內壓升高，可能造成栓體無法打開、內容物噴出。另外，可能造成栓體破損飛散，非常危險。

請勿撕下貼在本體的注意事項貼紙與底部的貼紙。

### 注意

- 飲料食物請儘早(6小時以內)享用。使用後請儘速清潔保養，並充分乾燥。以免食物腐爛、變質。腐敗會產生氣體，導致本體的內壓升高，可能造成栓體無法打開、內容物噴出。另外，可能造成栓體破損飛散，非常危險。外出等情況下，即使無法充分清洗，也請立即用水沖洗本體內側。否則可能導致發霉、生鏽、孔蝕等故障，或是腐敗、變質、生鏽。
- 含乳製品的飲品、食物及冷高湯等必須加熱調理。以免食物腐爛、變質。(冰沙等冰涼甜點類除外)
- 請勿使用微波爐加熱。會造成火花飛濺，導致受傷和設備故障。
- 請確認栓體是否確實蓋緊。否則可能導致杯中液體滲漏，造成燙傷或弄髒其他物品。
- 飲料食物的量，請加至圖示所標記位置。若裝入過多的飲料，可能導致滲漏、溢出，造成燙傷。

至內側的滿水位線



## ⚠ 注意

- ❌ 注水時，請勿讓水壺等容器抵住本體的肩部或飲用口。否則可能使杯體翻倒，導致燙傷、受傷或本體受損、變形。
- ❌ 傾斜狀態下或靠近臉部等情況下，請勿打開保溫保冷杯。裝有熱食時，本體的內壓上升，可能導致內容物急速噴出或飛濺，造成燙傷等。
- ❌ 當此產品的保溫效能失效，請勿繼續使用。裝入熱的飲品食物，會使本體變熱，有可能造成燙傷的危險性。
- ❌ 汽車行駛中請勿使用。否則可能導致燙傷或車內、衣服被弄髒。(如果是駕駛員，會分散開車時的注意力，非常危險。)
- ❌ 請勿使用於飲料食物保溫、保冷以外之用途。
- ❌ 請勿翻倒、摔落地面或撞擊等強烈衝擊。否則可能導致杯體破損、保溫(保冷)效果失效、生銹、塗層剝落、杯中液體滲漏。
- ❌ 請勿自行拆解或修理。否則會導致故障、事故。
- ❌ 請勿將保溫保冷杯放入冷凍室內。以免內容物滲漏或產品損壞。
- ❌ 請勿將本產品長時間放置於包包或袋子中。受周圍環境(濕度、鹽分)等的影響，可能導致保溫保冷杯生銹、產生異味。
- ❌ 本體外側潮濕的狀態下，請勿放入包袋等。否則可能導致保溫保冷杯生銹、產生異味或弄髒其他物品。
- ❌ 請勿使用含氯漂白劑。否則可能導致生銹、塗層剝落、孔蝕。

## ⚠ 注意

- ❌ 請勿用指甲或硬物刮擦本體的花紋和貼紙。否則可能導致花紋、貼紙剝落。
- ❌ 切勿撕下貼在本體底部的保護貼紙。撕下貼紙可能會降低保溫(保冷)效果。
- ⚠ 放入提袋時，為防止滲漏，請豎直放入本體。如果橫放，有可能滲漏。

飲料食物的顏色有時可能附著於內蓋，但不會對性能或安全造成障礙。

# 使用方法

1

取下栓體。

**First!**

初次使用時

- 參照「初次使用時」進行清潔保養。
- 請確認栓體組件是否附帶了中栓墊圈、內蓋、內蓋墊片、墊圈。

2

如想提高保溫(保冷)效果，請先裝入少量熱水(冷水)，預熱(預冷)1-2分鐘。

- 預熱(預冷)後，倒掉熱水(冷水)。

3

裝進熱(冷)的飲料食物。

- 請不要裝入過量的飲料食物。

4

將本體呈現直立狀態蓋緊栓體。

- 確實緊閉栓體，直到無法轉動為止。

5

取下栓體後享用。

**請注意**

- 使用後請儘速清潔保養。

6

享用完畢後，將本體呈直立狀態蓋緊栓體，蓋緊外蓋。

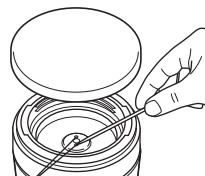
- 確實緊閉中栓及外蓋。

**請注意**

- 放入提袋時，為防止滲漏，請豎直放入本體。如果橫放，有可能滲漏。

栓體打不開時 . . .

- 裝進飲料食物並長時間放置的情況  
恐有因飲料食物腐敗產生氣體而導致本體內壓升高之虞。請勿將本體加熱等，並洽詢封底的聯絡窗口或特約客戶服務中心。
- 裝進熱的飲料食物的情況  
請將外蓋取下，並將牙籤等不會損傷內蓋墊片的物品插入中央部的孔內，讓壓力洩出。



孔(2處)



# 清潔保養的方法

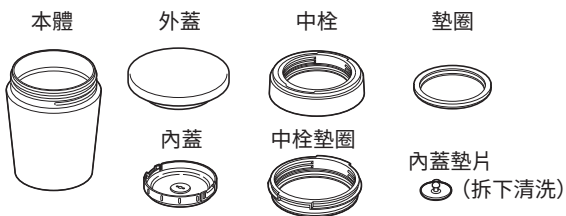
## 初次使用時

有時會散發產品材料特有的氣味。  
此時請按照以下步驟清潔保養。

- ① 把熱水裝進本體，確實緊閉栓體。
- ② 握住本體，反覆做出充分沖洗內側的動作。  
(切勿施加強烈振動。以免熱水噴出造成燙傷。)
- ③ 倒掉熱水，對各部分進行清潔保養。



- ◆ 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)。
- ◆ 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。



- ① 用水或溫水稀釋清潔劑，使用海綿清洗，並用清水徹底沖洗。
- ② 用乾抹布擦除水分，並使其充分乾燥。

## 墊圈有異味時

因裝入的內容物不同，墊圈會因而附著異味。這個時候，只要把拆下的墊圈煮沸30分鐘，就可以減少異味，如果仍然介意，可購買墊圈或栓體，依照內容物分開使用。

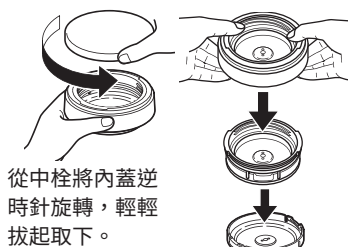
(例如：味噌湯用的栓體和咖哩用的栓體分開使用)

## 請注意

- 本體及栓體不要浸泡清洗。
- 本體沖洗乾淨後，請立即用乾布擦除水分。若不擦乾，會留下“水滴”痕跡，造成生鏽或弄髒其他物品。
- 請勿使用稀釋劑、去污粉、氯系漂白劑、化學抹布、金屬刷、尼龍刷等物品進行清洗。
- 墊圈類以外的零件，請勿使用洗碗機或烘碗機等。請勿用水煮沸清洗。
- 務必裝上中栓墊圈、中栓、內蓋、墊圈、內蓋墊片。
- 長時間不使用時，請充分洗淨污垢，並使其乾燥。

## 內蓋的拆卸方法、安裝方法

### 拆卸方法



從中栓將內蓋逆時針旋轉，輕輕拔起取下。

將中栓墊圈、內蓋拔起取下。

### 安裝方法



將內蓋蓋住中栓，順時針方向旋轉固定。

從中栓墊圈底部塞入內蓋後，安裝在中栓上。  
聽到「喀噠」的響聲後，確認內蓋、中栓墊圈已被固定。

## 墊圈及內蓋墊片的拆卸方法、安裝方法

### 請注意

- 請不要弄錯墊圈及內蓋墊片的安裝位置和方向。可能導致內容物溢出。

### 拆卸方法

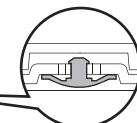
內蓋墊片(用手指捏住邊緣取下)



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。

墊圈

確認墊圈的安裝位置、方向，確實嵌入深處定位。

MCL-B

## 櫻花蝦燕菁湯※1

63 kcal



### ■材料(1人份)

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

### ■作法

- 1 將燕菁厚皮剝下，切 5mm 厚的薄片，綠豆冬粉切 5cm 段，放入湯杯中加熱水靜置 10 分鐘。
- 2 瀝去①的湯汁，放入乾裙帶菜、櫻花蝦、薑泥、雞粉、鹽、香油並加熱水。
- 3 隨喜好佐上枸杞和香菜。

## 香腸燉菜※1

347 kcal



### ■材料(1人份)

粗絞香腸 ······ 2支	多蜜醬 ······ 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	奶油 ······ 10g

生奶油 ······ 適量  
起司粉 ······ 適量

### ■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 鍋中放入奶油，翻炒肉腸、洋蔥、紅蘿蔔和蘑菇，加入水和高湯塊後攪拌鍋底至均勻，小火燉煮 10 分鐘。
- 3 用綠花椰菜、多蜜醬、番茄醬、鹽、胡椒調味，再次煮開後倒入湯杯並撒上巴西里末。
- 4 請隨喜好搭配生奶油、起司粉享用。

## 雞翅參雞湯風※1

203 kcal



### ■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	雞湯粉 ······ 1 小匙
枸杞 ······ 3 顆	鹽、胡椒 ······ 適量
松子 ······ 1/2 小匙	

### ■作法

- 1 雞翅去掉翅尖除去雞骨。
- 2 洗淨糯米，用芝麻油拌勻後鑲入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，再加入雞湯粉加熱。
- 5 煮開後除去浮沫，小火煮 5 分鐘，用鹽、胡椒調味後倒入湯杯。

※在湯杯中保溫 1 小時左右便可食用。

## 昆布絲與溫泉蛋湯※1

92 kcal



### ■材料(1人份)

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

### ■作法

- 1 在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，放入昆布絲和鰹魚高湯粉，注入熱水並加入薄鹽醬油與青蔥花。
- 3 食用之前打入②的雞蛋並加入柴魚片。

※打雞蛋時可能有蛋汁流出。請放入其他容器，注意避免散開。  
※請特別注意雞蛋會在夏季等周圍溫度較高的環境下腐壞。

### 消耗品更換・洽購

栓體、墊圈、內蓋墊片、湯匙/叉子為消耗品。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、規格及零件將有部分可能會無預期進行變更。

### 規格

型號	MCL-B030	MCL-B038
實際容量	0.32L	0.40L
滿水位容量	0.30L	0.38L
保溫效力	54 度以上 (6 小時)	59 度以上 (6 小時)
保冷效力	12 度以下 (6 小時)	10 度以下 (6 小時)
外型尺寸*	寬度9.0×深度9.0×高度11.9cm	寬度9.0×深度9.0×高度13.9cm
重量*	0.26kg	0.30kg

\*表示大概的數值。

※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」。



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電話: (04) 23754627 傳真: (04) 23754502

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電話: (07) 7161460

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網址: <http://www.tiger-corporation.tw>

※1 的料理為 0.30L 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。)