TamaGo® Onsen Egg Processing Machine User Guide TamaGo®溫泉蛋烹調機使用說明

1. Fill the eggs into basket provided (1-30 eggs). 將蛋放入已提供的籃子內(1-30 個)。

2. Place the basket with eggs into the machine. 將籃子放入機器內。

3. Fill up the machine with room temperature water until the level indicated. 把清水裝入機內至所指示的的水位。

4. Put the cover on and then press button I then press button II. LED light will turns red indicating the machine has started process.

把蓋子蓋好,接著按I鍵然後按II鍵。當LED轉紅,表示機器已開始運作。

5. LED light will turns green when it's ready along with 30 seconds buzzer. At this moment, Onsen egg is ready to be served.

當運作完畢, LED 燈會轉綠。這時, 溫泉蛋就完成了。

Please leave the cover off while keeping warm.
 保溫時請不要把蓋子蓋上。

• If you use grade C or smaller egg and find the egg yolk is slightly over cooked, please do not put the cover on when the machine is processing.

如果用的是 C 蛋或更小的蛋而且發現蛋黃有些許過熟, 請不要在機器運作時把蓋子蓋上。

- Please bear in mind that the freshness and the size consistency of the egg will affect the result. 请时刻记得蛋的新鲜度和大小的一致性会影响温泉蛋的成果。
- You may put the cooked Onsen eggs into the refrigerator or ice water if you wish to serve cold. 如果想要提供冰冷的温泉蛋,您可以把煮好的温泉蛋放入冰箱或冰水。
- This machine require a minimum 6.5 ampere electric current to ensure the machine function properly, therefore it is suggested to use a single 13 ampere socket point which IS NOT shared with other machines. Please do also ensure that the 13 ampere electric current IS NOT looped through multiple sockets.

这台机器需要最少 6.5 安培(TC-50); 8.5 安培(TC-100)的电流来保持正常运作, 因此建议使用不与其他机器公用的单个 13 安培的插座。 另也请确保这 13 安培的电流没有环路至多个插座。