

How to Clean

- ◆ Clean after every use.
- ◆ Use synthetic kitchen detergent (for plates and cooking utensils).
- ◆ Use a sponge or soft piece of cloth.

Note: Store the lunch box in a well-ventilated place. Keep it dry and clean when not using.

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| <p>Side dish container
Side dish container lid
Rice container
Rice container lid
Soup container
Soup container lid
Gasket
Outer lid
Chopsticks and case</p> | <p>1. Wash in warm water with a sponge and soap, and rinse. (Do not expose the side dish container lid to water exceeding 70°C (157°F) in temperature. Do not scrub the gasket valve harshly.)</p> <p>2. Wipe off water with a dry cloth and allow each piece to dry thoroughly.</p> |
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- Outer container** 1. Wipe with a cloth dampened with warm, soapy water. (Do not immerse the outer container in water.)
2. Wipe off any excess soap with a dry cloth and allow the container to dry thoroughly.

- Chopstick holder** Wipe with a cloth dampened with warm water. (Do not immerse the chopstick holder in water.)

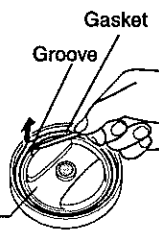
Caution

- Do not use harsh / abrasive materials such as thinner, bleach, chemical cleaners, steel wool, and other hard brushes.
- Do not use dishwashers / dishdryers or boiling water.
- Always attach the soup container lid's gasket and gasket valve. → See below.
- Wash and dry each part thoroughly before storing for long periods without use.

Attaching and Removing the Gasket (soup container only)

To Remove

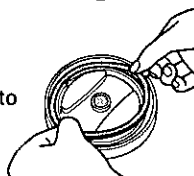
Fit the end of a soft pointed rod (toothpick, etc.) into the groove and pull out the gasket. (Do not use metal skewers, etc.)



Soup container lid (Underside)

To Attach

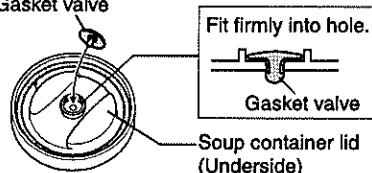
Press securely into the groove.



Attaching the Gasket Valve (soup container only)

If the gasket valve comes off, reattach it.

Gasket valve



Cleaning Rust-like Spots on the Inside of the Outer Container

- Dilute 1 tablespoon (approx. 10g) of citric acid in warm water and pour into the outer container.
- Let it soak for 2 to 3 hours, and then clean with a sponge and rinse abundantly with the water.
- Wipe the inside of the container with a dry cloth and allow to dry thoroughly.

As a substitute:

Use 1/2 cup of white vinegar instead of citric acid.

Replacing and Purchasing Consumable Parts

The gasket and gasket valve are consumable parts. Check once a 6 months to 1 year for damage/deterioration. If heavily stained or loose, replace them. For replacements, contact the shop where you purchased.

Inquiries

Tiger Corporation manages product quality very carefully, however, should trouble occur with this product, contact the shop where you purchased, providing them with the following information.

1. Product name
2. Model Number
3. Description of trouble (As detailed as possible)

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

Specifications

Materials

Inner flask	Stainless steel
Outer container	Stainless steel (with acrylic coating)
Rice container, side dish container, soup container, and soup container lid	Polypropylene
Rice container lid	Polypropylene (inside: Polystyrene foam)
Side dish container lid	Polyethylene
Chopsticks	Acrylic
Chopstick case	ABS
Gasket and gasket valve	Silicon

Maximum/Minimum temperature tolerance of Inner Container

Rice container, side dish container, soup container, and soup container lid	140°C 283°F	-20°C -4°F
Rice container lid	90°C 193°F	-20°C -4°F
Side dish container lid	70°C 157°F	-20°C -4°F
Chopsticks and case	80°C 175°F	-20°C -4°F

*The polypropylene resin from the containers is hygienically tested approved.

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



MODEL
LWU-A

Household Use Only

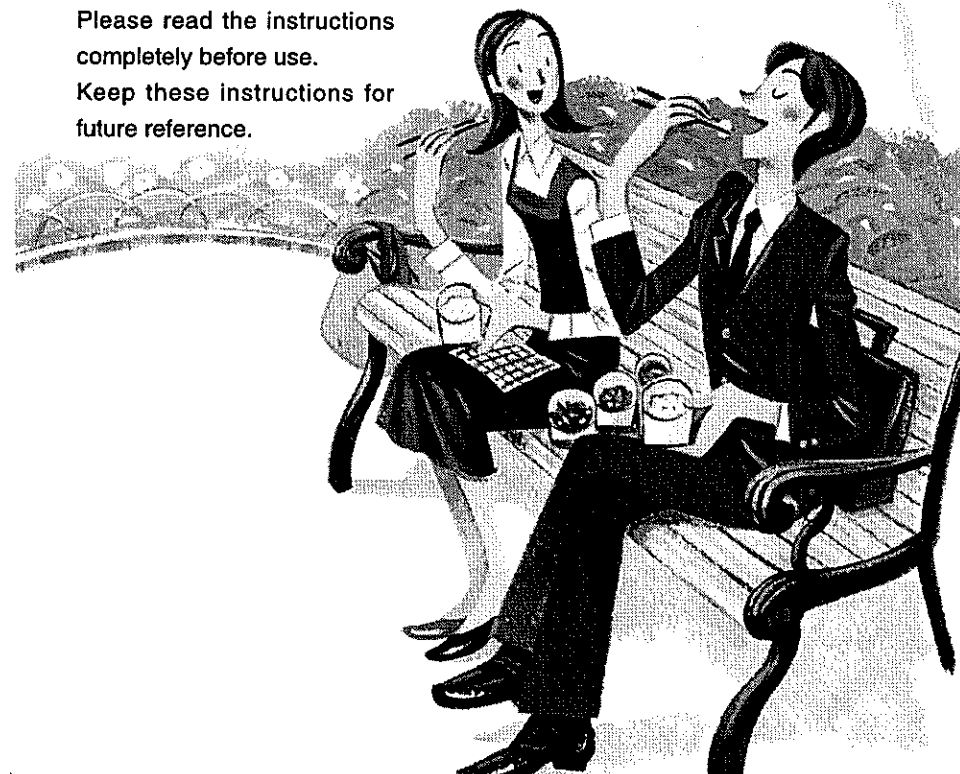
Stainless Steel Lunch Box

Instructions

Thank you for purchasing a "TIGER" Stainless Steel Lunch Box.

Please read the instructions completely before use.

Keep these instructions for future reference.



Safety Precautions

Keep out of reach of children.

Collapsing of this product can burn or injure children.



Do not carry the lunch box by holding the outer lid.

The outer lid can detach causing the lunch box to drop and possible injury.



Keep away from stoves, heaters and flames.

Heat can burn, bend and discolor the product.

Do not put raw meat / fish or dairy products in the inner containers.

Such foods spoil easily.

Allow cooked foods to cool off before putting them in the side dish container.

Not doing so may cause the food to spoil.

Do not add rice, cooked foods or soup directly to the outer container.

Doing so may cause burns or rusting.

Do not use the lunch box for any purpose other than keeping food warm or cold.

Do not store food and soup for more than 6 hours.

Prolonged storage may cause the food and soup to spoil.

Do not set the lunch box on its side.

Doing so may cause contents to leak.



Do not knock over, drop, or subject the lunch box to strong shocks.

Doing so may cause burns, deformation, rust, and peeling of the coating, or leaking of contents.

Do not swing the lunch box.

Doing so may cause injury or damage to people and objects.

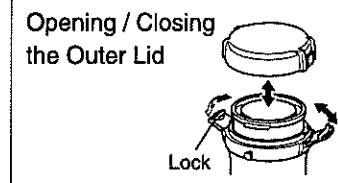
Microwave Precautions

- Do not microwave the outer container.
- Do not microwave the inner containers with their lids on.
- Do not microwave the inner containers when they are empty.
- Do not microwave oily or sugary foods in the inner containers for long periods of time.
- Do not use the grill or oven mode of combination microwave ovens to heat the inner containers. (If other foods were heated using the grill or oven mode, allow the microwave to cool off before heating the inner containers.)

Caution: Improper use can result in injury by electric shock or malfunction, and deformation or damage to the inner containers.

How to Use

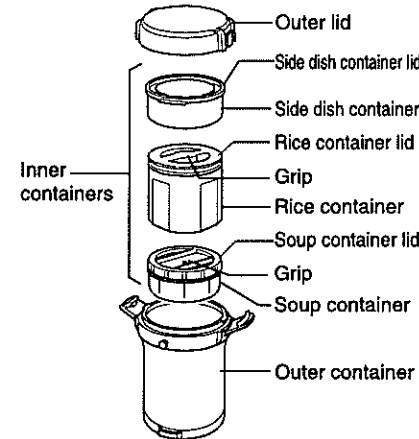
1 Open the outer lid, and remove the inner containers.



When Using for the First Time

Wash the inner containers and chopsticks. →P.4

[Names of Parts]



2 Pour hot water into the rice and soup containers, and let them sit for 1 to 2 min.

- Once the containers are warmed up, discard the water and wipe the containers dry with cloth.
- Do not warm up the side dish container.

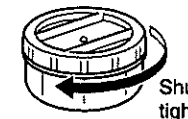
Warning: Please do not warm the side dish container since its heat resistance is only 70°C (157°F).

3 Pour hot soup into the soup container.

- To enhance the thermal effect of the lunch box, pour hot water when not storing soup.
- Other foods such as stew can be kept warm in the soup container.

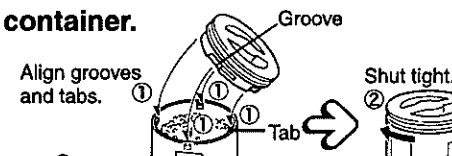
Note: The gasket and gasket valve must be set in a proper way before use to avoid leakage. (see figure P.4)

Replacing Gaskets: check the gasket and the gasket valve every 6 months to 1 year for wear / tear condition. If the gasket is too loose or heavily stained then it is time to replace, see back cover for replacement inquiry.



4 Put hot rice in the rice container.

Do not put any other foods such as soups in the rice container.



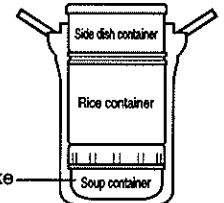
5 Put the side dish in the side dish container.

- Allow cooked foods to cool off before putting them into the container.
- Wrap strong smelling, vinegary, or oily foods and foods with coloring such as spinach and pickled radish in plastic wrap.



6 Set the inner containers in the outer container.

- Hold the soup and rice containers by their grips, and stack them gently in the outer container.
- Be sure to stack the inner containers in the order shown to the right.

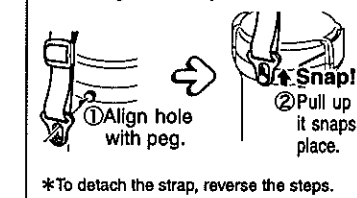


Note: Not setting the soup container can make removing the rice container difficult later.

7 Attach the outer lid. (→P.2)

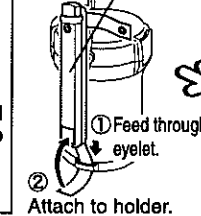
8 Attach the chopstick holder to the outer container.

Attaching the Strap



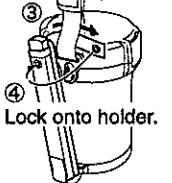
*To detach the strap, reverse the steps.

Chopstick holder



2. Attach to holder.

Feed through strap loop.



Microwaving (Precautions →P.1)

Detach the lids from the inner containers before microwaving.